

est **allegro** 1990

FUNCTION CENTRE



THE MENU

Appetizers

Chef's selection of six appetizers

Entrées

Antipasto: salumi, char grilled veges mushrooms spiced olives [GF]
BBQ barramundi, lime beurre blanc, oyster mushrooms [GF]
Char siu duck, petit salad, seared scallops [DF] \$7 p/s
Crispy pork belly with Asian style slaw [GF]
Honey soy chicken salad with crunchy noodles
House-cured salmon and pickled vegetables [GF] [DF]
Paella: prawns, calamari, chicken, chorizo and saffron [GF]
Porcini risotto, mushrooms, parmesan [V] [GF]
Potato gnocchi with roasted pumpkin pieces and pesto sauce [V]
Quail de-boned & BBQ'd, served with orange and fennel salad [GF] [DF] \$5 p/s
Quail Southern fried with romesco sauce and pickled cauli \$5p/s
Ravioli of roast pumpkin, pine nuts, brown butter, fennel [V]
Salmon, asparagus, dill hollandaise sauce [GF] \$5 p/s
Salt & pepper squid, salad, served w/ cumin and coriander mayonnaise [DF]
Seafood tapas: oysters, prawns, sardines, baby octopus [GF] \$10 p/s
Seared scallops, cauliflower puree, bbq chorizo [GF] \$5 p/s
Spatchcock roasted on cannellini beans, grilled prosciutto [GF] \$5 p/s
Spinach and ricotta ravioli, pesto cream sauce [V]
Stir-fried choy sum and broccolini with crispy pork belly
Strozzapreti pasta, grilled prosciutto, mushrooms and tomato
Tempura dory fillets, nori salad and Thai dipping sauce
Thai chicken curry, jasmine rice, paw-paw chutney [GF]
Three cheese in-house potato gnocchi [V]
Tian of Tasmanian salmon, tomato, lime and baby caper salsa [GF]
Tomato and Chevre tart tatin [V]

Additional Entrée Options

Starters at the table
Antipasto platters \$7pp
Mezze platters \$7pp

Second Entrees

Platter of salt and pepper calamari \$5pp
Pennepasta – Pesto, Carbonara, Boscaiola \$5pp

THE MENU

Mains

Barramundi BBQd, cherry tomato salsa and parsley oil [GF] [DF]

Beef fillet in puff pastry, portobello mushrooms, shiraz jus \$10 p/s

Braised lamb shanks, red wine, vegetables, herbs, soft polenta

Breast of chicken gratin, pine-nuts, caramelized onion, basil cream sauce

Chicken breast supreme, sautéed prawns, Pernod cream sauce \$6 p/s

Chicken breast, prosciutto, sage, kumara mash, tomato eschalot chutney [GF]

Crispy Pork Belly with roasted eschallots on carrot, cumin puree [GF]

Dory fillet with almond & herb crust and salsa verde

Fillet of Ling with Sicilian agrodolce sauce [GF]

Osso Buco, soffritto vegetables , wine & crispy fried polenta [GF]

Pork rib roast, parsnip puree, honey roasted apple and crackling [GF] \$15 p/s

Rib-eye of beef [off the bone] with smashed potatoes, rosemary garlic pan jus [GF] \$20 p/s

Roast loin of pork, herb almond crust, mustard pan jus

Roast prime sirloin, roasted garlic, mushroom, pan jus [GF]

Roasted half baby chicken, baked vegetables, traditional pan jus [GF]

Roasted lamb rump, radicchio, peas, garlic jus [GF]

Salmon fillet, sautéed chorizo and green olive tapenade [GF]

Slow roasted beef fillet, miso glaze, caramelised eggplant [GF] [DF] \$10 p/s

Twice-cooked roast duck, Asian greens, plum sauce [GF] [DF] \$10 p/s

Veal medallions sauteed, buttered leeks, carrot puree, Marsala jus [GF] \$12 p/s

Salads

Baby spinach, grilled pancetta & toasted pine nuts, red wine vinegar & EVO [GF] \$3.50pp

Niçoise salad (salmon, potatoes, beans, egg, tomatoes, lettuce, red wine v & EVO [GF] \$4.00pp

Panzanella Salad: ciabatta croutons, tomato, onion, basil, capers red wine vinegar EVO \$3.50pp

THE MENU

Desserts

- Almond Frangipane tart poached fruit in season
- Chocolate Eclair with crème patisserie
- Coconut panna cotta with passion fruit and roasted pineapple [GF]
- Crème bruleé with honey toasted macadamia nut topping
- Hazelnut and chocolate ganache Tart
- Lemon curd tart with flaky short crust pastry
- Macadamia and date tart, caramel sauce \$5 p/s
- Moscato poached pear, crème anglaise and hazelnut praline
- Paris Breast choux with praline cream and toasted almonds
- Pecan and toffee semi-freddo, mocha sauce [GF]
- Pineapple salsa, vanilla sponge, feuilletine & coconut sorbet
- Roulade of chocolate, mini choc chips and chantilly cream
- Soft-centred chocolate pudding
- Sticky date pudding w/ butterscotch sauce
- Tiramisu: mascarpone, coffee, Tia Maria liqueur
- Vanilla bean panna cotta, fresh fruit compote [GF]

Cheese

- Boutique cheese platter, muscatels & fresh fruit (on guest tables)
- 2 cheeses \$15.00pp or 3 cheeses \$20.00pp
- Cheese and Fruit station \$5.00pp Fresh fruit with Brie, Aged Cheddar and Caprinelle

A Sweet Treat - Cannoli 'a la Carte'

- Fresh Cannoli filled to order by our resident *Cannolista* with ricotta crème, vanilla or chocolate crème patisserie with a dip in praline or blitzed pistachio nuts \$3.50pp