

## Autumn Function Menu 2017

### Menu Options

Menu 1: House Made Bread, Braised Port Willy olives, Willunga almonds  
Choice of 3 Entrees, Choice of 3 Main Courses, Sides \$69 per person

Menu 2: House Made Bread, Braised Port Willy olives, Willunga almonds  
Choice of 3 Main Courses, Sides, Choice of Desserts / Cheese \$75 per person

Menu 3: House Made Bread, Braised Port Willy olives, Willunga almonds  
Choice of 3 Entrees, Choice of 3 Main Courses, Sides, Choice of 3 Desserts / Cheese \$88 per person

Cocktail Menu: 15 items around the room including hot and cold selection \$80 per person

Terrace Cocktail Menu: 10 items including hot & cold selection \$69 per person

Capacities in each area	Seated meal	Cocktail / stand up
Restaurant *1	50	70
Terrace *2	30	40
Combined restaurant & Terrace *3	80	100
Outside / seaside (new deck with cover and blinds)	30	40

\*1 – If you are using the Restaurant area exclusively without the Terrace, you can select from the seated functions menus #1, 2 or 3.

\*2 - If you are using the Terrace area exclusively without the restaurant, you can select from the seated function menus #1, 2, or 3 or the Terrace Cocktail Menu.

\*3 – If you are booking the restaurant and the Terrace you can select from any menu, bearing in mind the minimum spend.

For quick facts, function terms and conditions visit [www.starofgreece.com.au/functions](http://www.starofgreece.com.au/functions)

### Entrees

Kangaroo Island salt & pepper squid, lemon aioli, lime

Fried quail, wild rice, chilli sauce, charred spring onion, mint

Buffalo mozzarella, toasted brioche, local organic tomato ragu, black olive, basil oil

### Mains

Kangaroo Island King George Whiting (beer batter, crumbed or grilled),

mixed green leaf salad, hand cut chips, tartare sauce

SA Black Angus beef fillet, pumpkin, braised beef cheek, broccolini, potato, curry oil, jus

Ricotta tortellini, braised fennel, soubise, pine nut, raisin, roasted broccoli

*An additional main course can be added to your choices, the price will increase by \$5 a head per dish.*

Coorong mulloway fillet, herb crust, cauliflower, kipfler potato, figs, parsley oil

Roast duck breast, French lentils, charred apple, watercress, black garlic, jus

### Desserts or Cheese

Pumpkin mousse, pistachio soil, sage and vanilla ice cream, maple praline, Persian fairy floss

Dark chocolate ganache, earl grey milk glaze, lavender delight, dehydrated chocolate mousse

Cheese plate with assorted accompaniments

*Menu subject to change*