

Autumn Function Menu 2018

Menu Options

Menu 1: House Made Bread, Braised Port Willy olives, Willunga almonds
Choice of 3 Entrees, Choice of 3 Main Courses \$72 per person

Menu 2: House Made Bread, Braised Port Willy olives, Willunga almonds
Choice of 3 Main Courses, Sides, Choice of Desserts / Cheese \$78 per person

Menu 3: House Made Bread, Braised Port Willy olives, Willunga almonds
Choice of 3 Entrees, Choice of 3 Main Courses, Choice of 3 Desserts / Cheese \$91 per person

Cocktail Menu: 15 items around the room including hot and cold selection \$90 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

Entrees

Kangaroo Island salt & pepper squid, citrus mayo, lime

Roasted quail, black radish, pickled walnuts, skordalia, fig

Charred asparagus, Woodside goats curd, red sorrel, pepitas, curry oil

Mains

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

mixed green leaf salad, hand cut chips, tartare sauce

or

Ricotta gnudi w pea purée, sugar snaps, broccolini and fried leek

or

Char grilled wagyu beef fillet w Café de Paris butter, beans, Swiss brown duxelle, mushroom chip, jus

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

Duck leg Ballotine, tea smoked breast, berries, ashen shallot oil, rainbow chard, jus

Roasted lamb rump, sumac cauliflower, freekah, goats curd, pomegranate, jus

Roast snapper w Goolwa cockles, potato, corn and prosciutto chowder, herbs

Desserts or Cheese

Frozen tiramisu w coffee parfait, marsala sponge, cream and chocolate shavings

Hazelnut chocolate ganache, chocolate pastry, passionfruit curd, yoghurt sorbet

Cheese plate with assorted accompaniments

Menu subject to change