

Spring 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 \$69 per person

Menu 2: House Made Bread, Braised Port Willy olives, Willunga almonds
Choice of 3 Main Courses, 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, Choice of 3 Desserts / Cheese \$88 per person

Cocktail Menu: 15 items around the room including hot and cold selection \$80 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, lemon aioli, lime

Pork belly, house made blood pudding, pear purée, pear, jus

Carrot risotto, heirloom carrots, black garlic, candied walnuts, watercress

Mains

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

mixed green leaf salad, hand cut chips, tartare sauce

Local celeriac, pumpkin and green pea sour cream pastry pie, pea purée, curry oil, onion jam

Char grilled waygu beef fillet, potato galette, parsnip purée, broccolini, porcini butter, crème fraiche, jus

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

Confit spatchcock, roasted Jerusalem artichoke, potato, leek, kale, chicken jus

Hay valley lamb rump, green beans, eggplant pickle, dukkah, goats cheese, jus

Roasted local snapper, black lentils, seared scallop, apple, jus

Desserts or Cheese

Candied blood orange, white chocolate snow, puffed rice granola, blood orange jelly

Macadamia toffee semifreddo, lemon crumb, lemon curd, sugared macadamias

Cheese plate with assorted accompaniments

Menu subject to change