

Summer Function Menu 2017-18

Menu Options

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

Braised beef rib w charred pumpkin, daikon radish, kaffir lime glaze, chilli sauce

Kangaroo Island salt & pepper squid, citrus mayo, lime

Fiore Di Burrata w smoked tomatoes, Romesco, black olives, basil oil

Mains

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

mixed green leaf salad, hand cut chips, tartare sauce

or

Char grilled wagyu beef fillet w beetroot, leek green beans,, duck fat kipfler potato, jus

or

Quinoa salad w pumpkin, caramelised onion, greens, roasted capsicum, confit garlic

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

Duck breast w corn purée, grilled peach, asparagus, strawberry, lentils, salsa verde

Confit pork belly w seared scallop, broccolini, watercress, soubise, jus

Coorong mulloway fillet w slow cooked carrots, charred mandarin, carrot marmalade, farro

Desserts or Cheese

Soft dark chocolate, rhubarb compote, vanilla and rhubarb ice-cream, honeycomb & chocolate powder

Amaretto grilled peaches, puff pastry, smoked white chocolate, amaretto mousse & almond

Cheese plate with assorted accompaniments

Menu subject to change