

Restaurant 55

Private Function Menu

\$65 per person

(min 30 guests – max 40 guests)

Choose 2 each course for Alternate Drop

Shared Assorted Breads

Entrees

Caramelised onion & goats cheese tart with oven dried tomato & balsamic dressing (V)

Calamari stuffed with tasso risotto topped w rocket & tomato & chilli jam (GF)

Prosciutto, mango & Bocconcini salad with toasted cashew vinaigrette (GF)

Mains

250g MSA rib eye with char grilled parmesan polenta, roasted tomato, greens & salsa verde` (GF)

Oven Baked Chicken Breast with an avocado Panzanella salad drizzled with a smoked semi dried tomato vinaigrette (GF)

Veal Scallopine served on a warm potato, pancetta, pine nut & blue cheese salad drizzled with red wine jus (GF)

Open Asparagus, slow roasted tomato & ricotta lasagne with a roasted capsicum vinaigrette (GF)

Desserts

Classic Crème Brule` with Biscotti

Toffee Meringue Gateau with Mascarpone and a Caramel Sauce (GF)

Baked Chocolate Cheesecake with Mascarpone (GF)