

BANQUET MENU

2022

FRANKSTON **ARTS** CENTRE

CLASSIC MENU

2 COURSE BANQUET | \$48.00 PER PERSON

3 COURSE BANQUET | \$58.00 PER PERSON

ENTRÉE

Choice of two dishes to be served alternately;

Crispy skin Southern fried chicken served with chard Coz lettuce hearts, bacon and blue cheese dressing

Spinach and ricotta cannelloni, tomato and basil Provencal sauce, shaved parmesan

Sliced seared beef, green mango, cucumber, papaya, shaved coconut, kaffir lime, tamarind dressing

Pan fried ricotta gnocchi beef and pork ragu, toasted hazelnuts and sage

Thinly sliced veal with tuna mayonnaise, pecorino and salsa verde

Braised beef short rib, sweet soy glaze, coriander Cabbage, chives and dill slaw with ginger vinaigrette

Eggplant croquettes with fried sumac butter beans and Lahneh

MAIN

Choice of two dishes to be served alternately;

Roasted pumpkin, spinach and ricotta ravioli with tomato, olives and balsamic reduction

Corn-fed chicken breast, soft polenta, sautéed mushrooms fricassee, crispy kale and brown chicken sauce

Brisket of beef, with a roast beetroot and pomegranate salad, fried buckwheat, sherry vinegar dressing,

Braised lamb shank on a butter chive mash with rosemary and red wine sauce.

Prosciutto wrapped chicken breast, braised cabbage, potato fondant, seasonal vegetables, and lemon dressing

Free range Otway pork belly, with a kohlrabi & apple slaw and seeded mustard sauce

Tasmanian salmon fillet, potato galette, shaved fennel and watercress salad

Multi vegetable paella with crusted pumpkin wedges

FRANKSTON **ARTS** CENTRE

CLASSIC MENU CONT'D

DESSERT

Choice of two dishes to be served alternately;

Baked apple crumble, crème anglaise

Pavlova, passionfruit, strawberries, double cream

Warm chocolate brownie, cinnamon cream, meringue, berry compote

Lemon meringue tart, raspberry, white chocolate cream

Sticky date pudding with butterscotch sauce and double cream

Seasonal fruit and raspberry sorbet

Classic tiramisu

**Includes freshly brewed coffee and a selection of tea*

We are delighted to accommodate any special dietary requirements with advance notice.

FRANKSTON **ARTS** CENTRE

LUXE MENU

2 COURSE BANQUET | \$58.00 PER PERSON

3 COURSE BANQUET | \$69.00 PER PERSON

ENTRÉE

Choice of two dishes to be served alternately;

Braised beef cheek croquette with pickled red onions, roquette and fennel

Tuna carpaccio, hot sauce, nori crisp, dill and chive dressing

Rotolo of spinach, ricotta and fetta on a roast tomato and red capsicum sauce.

Chick pea fritters, heirloom beetroot, pomegranate, feta and tahini dressing

A gravlax of salmon, capers, dill crème fraiche, horseradish, shallot and herb salad

Calamari fritti lightly dusted with semolina with a roquette and BBQ pepper salad

A gravlax of salmon, capers, dill crème fraiche, horseradish, shallot and herb salad

Crispy skin southern fried chicken tenderloins with chard coz lettuce hearts, bacon and blue cheese dressing

Salt and pepper calamari salad, chilli and lime aioli

MAIN-COURSE

Choice of two dishes to be served alternately;

Tasmanian salmon fillet, kiffler potato, fennel, beetroot puree

Lamb rump, white bean skordalia, roasted carrots, mint pea and parsley salad

Seared fillet of barramundi, herb couscous, Portarlinton mussels, parsley and vermouth sauce

Roasted duck breast with confit duck leg 'pastie' with red sauerkraut, red wine sauce.

Kiev cut chicken breast, herbed parmesan crust, creamed potato, green bean, thyme sauce

250g porterhouse steak with roasted chat potatoes, port wine & bone marrow jus

Eggplant parmigiana, buffalo mozzarella fried in panko crumbs with basil oil

Free range Otway pork belly, with a kohlrabi & apple slaw and seeded mustard sauce

Poussin, mushroom duxelle and soft polenta infused with taleggio and herbs

Char grilled eye fillet, potato galette, roasted mushrooms, garlic and parsley butter

Crispy skin pork belly, chestnut puree, roast carrot, herb potato mash

FRANKSTON ARTS CENTRE

LUXE MENU CONT'D

DESSERT

Choice of two dishes to be served alternately;

Chocolate mousse, honeycomb, salted macadamia praline (gf)

Macerated strawberries, crumbled meringue, double cream, raspberry sauce (gf)

Warm apple and rhubarb tart, vanilla bean ice cream

Tangy citrus lemon tart, raspberry coulis, double cream

White chocolate panna cotta with raspberry sorbet, chocolate crumble and berry compote

Flourless orange and almond cake, whipped mascarpone, pistachio praline (gf)

Passionfruit pavlova roulade, Persian fairy floss, passionfruit coulis

Chocolate tart with raspberries and spiced double cream

Almond and chocolate pudding with rum and raisin ice cream

OPTIONAL ENHANCEMENTS

Chef's choice canapés on arrival (1/2 hour) | \$12.00 per person

Chef's choice canapés on arrival (1 hour) | \$16.00 per person

Fresh seasonal sliced fruit platter | \$4.20 per person

Antipasto platter | \$4.50 per person

Garden salad | \$3.00 per person

Roquette and parmesan salad | \$3.50 per person

Roasted chat potatoes | \$2.50 per person

Seasonal vegetables and herb butter | \$2.20 per person

Selection of Australian cheese and crackers | \$5.50 per person

**Includes freshly brewed coffee and a selection of tea*

We are delighted to accommodate any special dietary requirements with advance notice.

FRANKSTON **ARTS** CENTRE

BEVERAGE PACKAGES

Our carefully designed Signature and Premium beverage packages include a range of sparkling, white and red wines, full strength and light beer and assorted soft drinks and mineral water.

SIGNATURE PACKAGE

Please ask us for our latest wine selections

2 hours | \$20.00 per person

4 hours | \$30.00 per person

PREMIUM PACKAGE

Please ask us for our latest wine selections

2 hours | \$28.00 per person

4 hours | \$38.00 per person

NON-ALCOHOLIC BEVERAGES

Soft drinks, assorted juices, still and sparkling water

2 hours | \$10.50 per person

4 hours | \$14.50 per person

BEVERAGES ON CONSUMPTION

Beverages can be purchased on an individual cash/card basis or charged on a consumption basis to the client.

*Full Beverage price list available on request.

SPIRITS

Basic spirits are available for an on-consumption bar.

*Minimum guest numbers and bar spend apply.