



FRANKSTON
ARTS
CENTRE

BANQUET MENU

2026

FRANKSTON **ARTS** CENTRE

CLASSIC MENU

2 COURSE BANQUET | \$59.00 PER PERSON

3 COURSE BANQUET | \$69.00 PER PERSON

ENTRÉE - *Choice of two dishes to be served alternately;*

House-cured salmon, fennel shavings, avocado mousse, radish, spiced cucumber, dill aioli (A)

Pan-fried ricotta gnocchi, thyme butter, crispy pumpkin, radicchio, shaved Parmesan, creamy pumpkin purée

Confit chicken, witlof, crispy onion, bacon and potato salad with soft herbs

Heirloom tomato tart, roquette, sun-dried tomato pesto, whipped goat's cheese, balsamic glaze

Lamb kofta, tzatziki, baby vegetables, frisée greens, pita shards, dukkah and extra virgin olive oil dressing

Warm Thai chicken salad, Asian slaw, pickled onion, roasted peanuts and fried shallots

Prosciutto and chicken terrine, medley tomatoes, red pepper relish, baby leaves and black olive dust

Salt and pepper calamari, crisp slaw, roquette, lemon olive oil and herb aioli (I)

Spinach and ricotta cannelloni, slow cooked tomato sauce, pesto dressing and shaved Parmesan

MAIN - *Choice of two dishes to be served alternately;*

Slow-roasted beef oyster blade, whipped horseradish potato, roasted onions and mushrooms, bacon, Yorkshire pudding, tarragon jus

Garlic and thyme roasted chicken breast, zucchini and corn fritter, pea purée, seasonal greens, salsa verde

Pan-fried chicken breast, Middle Eastern couscous, smoked chickpea purée, spiced cauliflower, mint jus

Gippsland lamb shoulder, Mediterranean vegetable couscous, mint jus

Roasted Otway pork shoulder, creamy buttermilk and chive potato purée, French beans, apple cider jus

Garlic and thyme pan-fried chicken breast, mushroom and truffle Parmesan risotto, snow pea shoots, tarragon dressing

DESSERT - *Choice of two dishes to be served alternately;*

Raspberry cheesecake, pistachio crumb, chocolate sorbet, Belgian chocolate sauce, micro mint

Vanilla panna cotta, mango compote, toasted coconut, micro mint

Warm chocolate pudding, vanilla bean ice cream, chocolate soil and raspberry dust

Turkish cheesecake, rosewater strawberries, Persian floss, rose petals, pistachio crumb, micro mint

Black Forest gâteau, cherry compote, chocolate shards and fresh mint

Baileys crème brûlée, almond crumble, diplomat cream, micro mint

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LUXE MENU

2 COURSE BANQUET | \$70.00 PER PERSON

3 COURSE BANQUET | \$79.00 PER PERSON

ENTRÉE - *Choice of two dishes to be served alternately;*

Pan-seared haloumi, roasted vegetable salsa, capsicum reduction, snow pea shoots, lemon olive oil

Gravlax of salmon, micro shiso leaves, cucumber, Yarra Valley caviar, puffed rice, turmeric, coconut-spiced cream (A)

Crumbed Gippsland lamb shoulder, mint pea purée, feta, roasted shallot, zucchini, petit salad and herb oil

Confit duck, potato salad, witlof and microgreens

Sautéed tiger prawns, raita, mango salsa, papadum crunch, lemon dressing (I)

Osso buco ravioli, wilted spinach, truffle-infused cream, parsnip chips

MAIN-COURSE - *Choice of two dishes to be served alternately;*

Garlic and thyme roasted chicken breast, pea purée risotto, grilled vegetables, lemon gremolata

Salmon fillet confit with crispy skin, capers, kipfler potatoes, bisque-flavoured aioli (A)

Oven-roasted chicken breast, porcini and leek risotto, king brown mushrooms, lemon gremolata

Garlic and thyme marinated Otway pork shoulder, baby vegetables, buttermilk and chive potato purée, crispy kale and apple cider jus

Slow-cooked Gippsland lamb shoulder, Provençale vegetables, potato rösti, dukkah crumble, roasted carrot and thyme lamb jus

Braised beef, butternut pumpkin purée, crispy onions, roasted baby carrots, mushrooms and bacon

DESSERT - *Choice of two dishes to be served alternately;*

Chocolate tart, raspberry sorbet and micro mint

Chocolate mousse, berry compote, chocolate shards and micro mint

Baileys crème brûlée, fresh seasonal berries, almond crumble, caramel powder, diplomat cream and micro mint

Blueberry cheesecake, blueberry compote, coconut Chantilly and toasted coconut

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OPTIONAL ENHANCEMENTS

Chef's choice of canapés on arrival (1/2 hour) | \$18.00 per person

Chef's choice of canapés on arrival (1 hour) | \$22.00 per person

Fresh seasonal sliced fruit platter | \$6.20 per person

Antipasto platter | \$6.50 per person

Garden salad | \$4.50 per person

Roquette and parmesan salad | \$4.50 per person

Twice cooked potatoes, confit garlic & thyme, shallots, parsley, black salt | \$5.90

Mixed leafs, goat cheese, soft herbs, Mornington honey mustard dressing | \$5.90

Broccolini, green beans, crushed hazelnuts, lime zest, brown butter dressing | \$4.90

Whipped potato, chives, persian feta | \$4.90

Roasted beetroots, balsamic glaze | \$4.90

Selection of Australian cheese and crackers | \$6.50 per person

We are delighted to accommodate any special dietary requirements with advance notice. Our chef can work with you taking into account your dish preferences to create a suitable alternative for your guests.

Seafood Origin (A) Australian, (I) imported, (M) mixed

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BEVERAGE PACKAGES

Our carefully designed House 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.

HOUSE PACKAGE – The Potting Shed Range - *A classic range that over-delivers on flavour — bright fruit, a whisper of oak, and a whole lot of heart. With SecondBite, every bottle of The Potting Shed gives one meal to someone in need.*

Please ask us for our latest wine selections

2 hours | \$32.00 per person

3 hours | \$42.00 per person

PREMIUM PACKAGE – Crittenden Estate Range - *family-owned, award-winning wines, crafted with sustainability at heart. Minimal intervention, maximum character.*

Please ask us for our latest wine selections

2 hours | \$40.00 per person

3 hours | \$50.00 per person

NON-ALCOHOLIC BEVERAGES

Soft drinks, assorted juices, still and sparkling water

2 hours | \$18.00 per person

3 hours | \$22.50 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

RTD spirits are available for an on-consumption bar.

*Minimum guest numbers and bar spend apply.