

BANQUET MENU

2024/25

FRANKSTON **ARTS** CENTRE

CLASSIC MENU

2 COURSE BANQUET | \$55.00 PER PERSON

3 COURSE BANQUET | \$65.00 PER PERSON

ENTRÉE

Choice of two dishes to be served alternately;

Huon smoked salmon, fennel shavings, baby beetroot, radish, spiced crumble and dill aioli.

Confit chicken, witlof, potato and bacon salad.

Grilled lamb tenderloin, dukkah, zucchini and fennel salad, sultana, capsicum reduction.

Smoked chicken, avocado mousse, crispy tortilla, chipotle aioli, charred corn, tomato salsa and lime.

Chicken and leek terrine, pickled vegetables, crispy bread, green goddess herb dressing.

Chicken tikka, mango slaw, cucumber yoghurt, coriander, mint and cassava crackers.

Pan-fried ricotta gnocchi, crispy pumpkin, radicchio, shaved parmesan, creamy pumpkin puree.

Beetroot tartare, shaved parsley and fennel salad, pickled mustard chutney, pappadums.

Roasted pumpkin and caramelised onion tart, whipped feta, rocket leaves, balsamic glaze.

MAIN

Choice of two dishes to be served alternately;

Roasted beef oyster blade, whipped chive potato, roasted onion, mushroom and bacon, Yorkshire pudding, beef jus.

Garlic and thyme roasted chicken breast, zucchini and corn fritter, seasonal greens, salsa-verde.

Pan fried chicken breast, Middle Eastern couscous, smoked chickpea puree, spiced cauliflower, mint jus.

Gippsland lamb shank korma, basmati rice, chickpea, and tomato salsa, mint yogurt.

Otway five spiced pork shoulder, Asian slaw, seasonal greens, sweet chilli sauce.

Seared Atlantic salmon, crushed potato and olives, provincial-style vegetables, lemon dressing.

Grilled cauliflower, warm quinoa salad, pomegranate glaze, snow peas, mint and herb yogurt.

Goat cheese, sweet potato and pine nut ravioli, tomato reduction, parmesan shards.

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CLASSIC MENU CONT'D

DESSERT

Choice of two dishes to be served alternately;

Raspberry cheesecake, pistachio crumbs, lemon sorbet.

Warm stick date pudding, toffee sauce, vanilla ice cream, micro mint.

Vanilla panna cotta, berry compote, chocolate wafer, lemon balm.

Classic lemon tart, air dried raspberries, micro mint.

Warm chocolate pudding, mixed berry semi fredo, micro mint.

Classic cheesecake, Red Hill honey, hazelnut brittle.

Pavlova, mixed berries, custard, kiwi, micro lemon balm.

Chocolate tart, raspberry sorbet, air dried mandarins.

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.

FRANKSTON ARTS CENTRE

LUXE MENU

2 COURSE BANQUET | \$65.00 PER PERSON

3 COURSE BANQUET | \$75.00 PER PERSON

ENTRÉE

Choice of two dishes to be served alternately;

Gravlax of salmon micro shiso leaves, cucumber, Yarra Valley caviar, puffed rice, turmeric and coconut spiced cream.

Crumbed Gippsland lamb shoulder, mint pea puree, fetta, roasted shallot, zucchini, petit salad, herb oil.

Confit of duck, potato salad, witlof and micro greens salad.

Tian of blue swimmer crab, avocado, celery, roasted red pepper vichyssoise.

Osso bucco ravioli, wilted spinach, truffle infused cream and parsnip chips.

MAIN-COURSE

Choice of two dishes to be served alternately;

Salmon fillet confit with crispy skin, capers, kipfler potatoes, bisque flavoured aioli.

Oven roasted chicken breast, porcini and leek risotto, king brown mushroom and lemon gremolata.

Roasted beef scotch fillet, cauliflower duo, potato fondant, salsa verde.

Slow-cooked Gippsland lamb shoulder, provencale vegetables, potato rosti, dukka crumble, roasted carrot, thyme lamb jus

Braised beef, butternut pumpkin puree, crispy onions, roasted baby carrot, mushrooms and bacon.

DESSERT

Choice of two dishes to be served alternately;

Encore chocolate tart, salted wattle seed caramel, crème fraiche.

Strawberry dulce de leche mousse, strawberry compote and crumble.

Chocolate mousse, violet cream, rosemary honeycomb, almond tuille.

Classic lemon tart, air-dried raspberries, raspberry sorbet, micro mint.

Vanilla panna cotta, berry compote, chocolate wafer.

Lemon balm, vanilla and mango parfait, lime syrup and coconut dacquoise.

Raspberry cheesecake, pistachio crumble, lemon sorbet, micro mint

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OPTIONAL ENHANCEMENTS

Chef's choice of canapés on arrival (1/2 hour) | \$14.00 per person

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

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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.

HOUSE PACKAGE

Please ask us for our latest wine selections

2 hours | \$29.00 per person

3 hours | \$39.00 per person

PREMIUM PACKAGE

Please ask us for our latest wine selections

2 hours | \$37.00 per person

3 hours | \$47.00 per person

NON-ALCOHOLIC BEVERAGES

Soft drinks, assorted juices, still and sparkling water

2 hours | \$15.00 per person

3 hours | \$19.50 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.