

book our private

WINE ROOM



to start

On Arrival:

**SHANIKAS PATÉ, OLIVES AND CHEESES SERVED
WITH CRUSTY CIABATTA AND GRISSINI**

entrée

Silver Service:

**PORK, PEA & GORGONZOLA ARANCINI
COLD BRUSCHETTA
SEARED SCALLOPS, PEA PUREE, PROSCIUTTO
CEVAPI WITH PLUM SAUCE**

pasta course

Served to all guests:

LAMB AGNOLOTTI

Braised lamb agnolotti, light cream sauce,
mushrooms, cherry tomatoes, onion,
shaved Parmesan, truffle oil

meats course

Choice of:

EYE FILLET

Centre cut eye fillet cooked to your liking,
seasonal vegetables, pan jus

CHICKEN BALLOTINE

Pan roasted breast, mushroom and tarragon
ballotine, quinoa, walnuts, cauliflower
puree, braised cabbage

GRILLED LAMB

Lamb back strap cooked medium rare,
gorgonzola, onion, pea and mushroom risotto

TASMANIAN SALMON

Salmon fillet medium rare, warm potato,
green beans, cherry tomato, mixed lettuce,
with truffle mayonnaise

dessert

Served from the centre of the table:

**MINI BAKED CHEESE CAKE
MINI LEMON CURD TARTS
MINI CHOCOLATE MOUSSE CUPS**

\$80 per person

CONDITIONS

- All group bookings (non-private) require a \$100 deposit upon booking (non-refundable).
- Private room hire requires a \$500 deposit upon booking (non-refundable).
- Private room is subject to guest numbers and/or availability
- Following entrée package, all guests must order a main course off the À la carte menu
- Menu to be confirmed 10 days prior to your function.
- Please advise of any special dietary requirements/requests when confirming menu
- Full payment of food to be confirmed 10 days prior to your function
- The final confirmed numbers will be the amount charged

For bookings and enquiries
ph. 03 5941 7577

Trading Hours

Lunch Monday to Friday from 12 noon
Dinner Monday to Saturday from 5pm
Sunday by arrangement

Fully Licensed
Gift Vouchers Available



The Shanikas Group

SHANIKAS PAKENHAM
7 Lakeside Boulevard Pakenham 3810
tel. 03 5941 7577 fax. 03 5941 3033

SHANIKAS BERWICK
SHANIKAS CARRUM DOWNS

www.shanikas.com.au

SHANIKAS
PAKENHAM



www.shanikas.com.au

function menu

ENTRÉE PACKAGES

Following entrée package, all guests must order a main course off the À la carte menu:

package one

Served from the centre of the table:

COLD BRUSCHETTA

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

\$15 per person

package two

Served from the centre of the table:

COLD BRUSCHETTA

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

\$19 per person

package three

Served from the centre of the table:

COLD BRUSCHETTA

PORK, PEA AND GORGONZOLA ARANCINI

CROQUETTES (Vegetarian)

Spiced potato, feta, peas, paprika, yoghurt

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

\$22 per person

FUNCTION MENU

entrée

Served from the centre of the table:

COLD BRUSCHETTA

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

main

Served from the centre of the table:

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

RAVIOLI RICOTTA (Vegetarian)

Ricotta and spinach ravioli, sun-dried tomato, fresh basil, red onion, Napoletana, cream, pesto

CHICKEN CHARDONNAY SCALLOPINE

Chicken tenderloins, mushrooms, rosemary, cream, chardonnay sauce

dessert

Tasting plate of:

CHEF'S SELECTION OF SWEET BITES

2 course \$50 per person (Entrée/Main)

3 course \$58 per person (Entrée/Main/Dessert)

or

**2 course (Entrée/Main) plus Shanikas
Profiterole Cake \$55 per person**

Add a Cheese and fruit platter extra \$5 per person

PREMIUM MENU

entrée

Served from the centre of the table:

COLD BRUSCHETTA

PORK, PEA AND GORGONZOLA ARANCINI

CROQUETTES (Vegetarian)

Spiced potato, feta, peas, paprika, yoghurt

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and Parmesan salad

main

Served from the centre of the table:

SLICED EYE FILLET

Prime aged eye fillet, sliced and served with pan jus on Italian potatoes

CHICKEN CHARDONNAY SCALLOPINE

Chicken tenderloins, mushrooms, rosemary, cream, chardonnay sauce

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

dessert

Tasting plate of:

CHEF'S SELECTION OF SWEET BITES

2 course \$63 per person (Entrée/Main)

3 course \$70 per person (Entrée/Main/Dessert)

or

**2 course (Entrée/Main) plus Shanikas
Profiterole Cake \$68 per person**

Add a Cheese and fruit platter extra \$5 per person

Please note: Dishes may contain traces of nut and/ or egg product. Alternate menus can be arranged to suit your function. P0816.

BEVERAGE PACKAGES

OPTION 1 – BASIC BEVERAGE PACKAGE

This includes basic beer, house wine and soft drink.

Duration 3.5 hours

Minimum 60 people

\$35 per person

OPTION 2 – PREMIUM BEVERAGE PACKAGE

This includes premium beer, wine, basic spirits and soft drink.

Duration 3.5 hours

Minimum 60 people

\$50 per person

BAR CONDITIONS

- All drink packages only available with function menus.
- Last drinks will be called at 11.45pm.
- Bar service will close at 12 midnight Monday to Saturday, or 11pm Sunday.

- Venue to be vacated by 12.30am.
- Management reserve the right to refuse drink service to under age, intoxicated, violent or intimidating persons or close the bar if deemed necessary (No refund will be given in this case).

- Strictly NO BYO alcohol. Guests attempting to do so are in breach of Liquor Licencing and will be ejected from the premises. This may result in termination of the function (No refund will be given in this case).