

WE CATER FOR ALL OCCASIONS...

SHANIKAS PAKENHAM CORPORATE MENU

— On Arrival —

On arrival:

BRUSCHETTA ROSSA

(Vegetarian)

Tomato, spring onion,
olive oil, Parmesan

— Entrée —

Choice of:

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning,
rocket and Parmesan salad

CURED SALMON

Citrus cured salmon, compressed cucumber,
fennel, onion, avocado puree, horseradish
cream, croutons

BEEF CARPACCIO

Raw eye fillet, capers, white
anchovies, grilled ciabatta, olive oil

CROQUETTES

(Vegetarian)

Spiced potato, feta, peas,
paprika, yoghurt

**\$100 per person, includes our beverage
package for a maximum of 2.5 hrs**

**For bookings and enquiries
phone 03 5941 7577**

— Mains —

Choice of:

TASMANIAN SALMON

Salmon fillet medium rare, rocket lettuce,
feta, red onion, puff rice, green beans,
cherry tomatoes, citrus dressing

GRILLED LAMB

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

SPAGHETTI MARINARA

Spaghetti, prawns, mussels,
diced fish, cockles, calamari,
spinach, garlic, olive oil

PORK RIB EYE

Pork rib eye, bok choy, chorizo and
mushroom risotto, plum soy glaze

CONFIT DUCK

Braised confit duck leg, chervil gnocchi,
mushroom, onion, parsnip ragu, Grana Padano

RAVIOLI RICOTTA

(Vegetarian)

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

— Dessert —

Tasting plate of:

CHEF'S SELECTION OF SWEET BITES

Please note: Dishes may contain traces of nut and/or egg product. Alternate menus can be arranged to suit your function. P1017.

— Corporate Function Conditions —

- Corporate functions available Monday to Thursday only.
- Not available in the month of December.
- All functions require a \$500 deposit upon booking (non-refundable).
- Minimum charges apply – 20 people Monday to Thursday.
- Please advise of any special dietary requirements.