

SHANIKAS BERWICK AND PAKENHAM

# BANQUET MENU

4 COURSES  
\$85 PER PERSON

All our Shanikas favourites served as a banquet for everyone to enjoy:

## STARTER

### BRUSCHETTA ROSSA

Diced tomatoes with spring onion, basil and EVO. Finished with shaved Grana (D.O.P.) and our balsamic treacle.

## ENTRÉE

### HOT ANTIPASTO

A twist on an Italian classic. Diced potato, mushrooms, spicy Calabrese salami, Kalamata olives, oregano, spinach, roasted pimento, all fried off with our fennel and chilli spiked veal and pork mince. Finished with creamy Brie and topped with grilled bread.

### CALAMARI

Lightly dusted with lemon myrtle seasoning. Served with rocket and parmesan salad tossed with our signature plum and whole egg mayonnaise.

### CROQUETTES

Smoked Provolone cheese, sun-dried tomato and paprika croquettes, served with a Napoletana, garlic, onion, lime and chilli sauce

## MAIN

### FILLETO

Sliced black angus eye fillet, cooked medium rare. Served with rosemary potatoes and grilled broccolini.

### LAMB CUTLETS

Szechuan seasoned and pan seared. Served with a salad of rocket, Feta, capsicum and red onion. Finished with a coriander, chilli and lemon salsa.

### POLLO SPEZIATO

Lemon pepper chicken and prawns on a risotto of lemon grass, coriander, chilli, capsicum, snow peas, garlic, ginger and coconut cream. Finished with a citrus salad.

## DESSERT

A tasting plate of our chef selected favourite desserts