

SHANIKAS BERWICK AND PAKENHAM

CORPORATE MENU

ENTRÉE

The option to select an entrée from our curated list:

BRUSCHETTA ROSSA [V]

Diced tomato, spring onion and basil with olive oil, topped with shaved Grana Padano (D.O.P.) and balsamic treacle

TRUFFLE AND MUSHROOMS ARANCINI [V]

Served with truffle mayonnaise

SZECHUAN PRAWNS

Szechuan spiced prawns, tossed in a chilli and lime sauce, served with Sriracha mayonnaise

LAMB CUTLETS

Szechuan seasoned lamb cutlets, pan-seared and served with a rocket, feta, capsicum, and red onion salad, finished with a coriander, chilli and lemon salsa

YELLOWFIN TUNA

Raw yellowfin tuna tartare with capers and tomato, served on toasted ciabatta with seaweed and horseradish mayonnaise, finished with sesame seeds

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MAIN

The option to select a main course from our curated list:

MARINARA

Tiger prawns, cockles, mussels, calamari, anchovies and diced fish tossed in a garlic-infused olive oil, finished with spinach, served with Spaghetti

FILLETO (200G)

Black Angus eye fillet, served with olive oil mash, seasonal vegetables and a red wine jus

PORK RIB EYE

Grilled pork rib eye on a chorizo and mixed mushroom risotto, finished with a plum soy glaze and bok choy

CHICKEN SCALLOPINE

Chicken tenderloins cooked with mushrooms and rosemary in a creamy white wine sauce. Accompanied with rocket and Parmesan salad

CONFIT DUCK

Twice-cooked duck leg infused with garlic and thyme, served on Chervil Gnocchi with parsnip puree and a mushroom and onion sauce, finished with truffle oil and Grana Padano (D.O.P.)

CHERVIL GNOCCHI (V)

Housemade chervil-infused Gnocchi, tossed with butter, roasted cherry tomatoes and fresh basil, finished with Grana Padano (D.O.P.)

GRILLED BARRAMUNDI

Grilled barramundi fillet served with a quinoa salad of capsicum, bok choy, chickpea and cucumber, finished with a zesty vinaigrette

DESSERT

A duo tasting plate of our chefs' favourite desserts.