

# SET MENU

## ENTRÉE PLATTERS (select one per table)

Selection of charcuterie meats, marinated vegetables, olives, dips with Turkish bread and crostini

Tomato salad with bocconcini, basil, balsamic and olive oil

## ENTREE

Warm calamari salad with capsicum, spinach, caramelised red onion and coriander

Crispy pork belly with apple puree, cos salad and a mustard vinaigrette

Creamy pumpkin soup with roasted pumpkin seeds

## MAIN

Risotto of leek, pesto and Fontana cheese

Pan fried barramundi with caramelised fennel, crushed peas and herb infused oil

250g Hopkins River sirloin with mashed potato, cherry tomatoes, rocket salad and red wine jus

## DESSERT

Warm chocolate brownie with chantilly cream

Citrus tart with strawberry coulis and cream

Toasted marshmallow with raspberry and coconut

**GOLDEN GATE HOTEL**

BAR & FOOD

## AVAILABLE PACKAGES

### Option 1: \$35 p/person

Entrée platter for the table

Choice of 2 mains

### Option 2: \$45 p/person

Choice of 2 entrees or

Choice of 2 mains or

Choice of 2 desserts

### Option 3: \$55 p/person

Choice of 3 entrees

Choice of 3 mains

Choice of 3 desserts

\*\* Please note; we are very flexible in what we do. If none of the above packages suit your needs, please talk directly with Melise and she will be happy to work with you to create the perfect menu to cater to your event.

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