

Lauriston House

FUNCTION CENTRE

Circa 1887

MENU



Entrees

- ❖ **Trio of Pumpkin Soup** – Three varieties of pumpkin, blended to enrich the flavour of this family favourite, complimented with sour cream, fresh chopped chives and light sprinkling of freshly ground nutmeg.
- ❖ **Homemade Lasagne** – made from hand-selected prime beef and fresh tomatoes, complemented with our chef's unique blend of béchamel sauce
- ❖ **Chicken & Mushroom Crepe** -Handmade crepes infused with fresh herbs, rolled, and filled with sautéed chicken tenderloins and a variety of wild mushrooms. Served with a creamy champagne sauce and garnished micro herbs.
- ❖ **Haloumi & Baby spinach parcel** – baby English spinach and imported haloumi cheese wrapped in a filo pastry parcel and sits on a bed of tomato puree, enriched with fresh basil and micro herbs.
- ❖ **Haloumi & Ham Parcel** – Made from leg ham and imported haloumi cheese. Wrapped in filo pastry parcel and sits on a swirl of freshly made tomato puree, enriched with fresh basil and micro herbs.
- ❖ **Asian-style fish** – lightly steamed barramundi fillet, marinated with soya, shallots, ginger and garlic on a bed of jasmine rice and garnished with stir-fry vegetables. A true Asian delight!
- ❖ **Mediterranean Fish**- Oven baked barramundi fillet served with an authentic Mediterranean-style tomato-based sauce & presented on a bed of basmati rice.

Pastas

Pastas can be used as either an ENTRÉE or MAIN

Choose From:

Fettuccini, Ravioli, Tortellini, Rigatoni or Penne

Pasta Sauces – Choose from Below:

- ❖ **Carbonara** – Bacon, egg onion in a light cream white wine sauce
- ❖ **Napolitano** – fresh tomato, extra virgin olive oil, onion, and basil Napoli sauce
 - ❖ **Boscaiola** - Bacon , Mushrooms, onion and parsley
 - ❖ **Pollo Funghi**- chicken and mushroom, creamy wine sauce
- ❖ **Funghi**- tossed with sautéed mushroom garlic in light cream wine sauce.



Mains

- ❖ **Oven Baked Chicken**- *tender chicken Kiev cooked to perfection sitting on a gourmet risotto complemented with a pernot & creamy roasted capsicum sauce, truly a favourite!*
- ❖ **Roast Pork**- *traditional slow-roasted succulent leg of pork, served on a bed of potato mash stack & roasted vegetables with pan gravy, & crackling.*
- ❖ **Roast Lamb -an all-time favourite:** *slow roasted lamb, served with Grecian lemon and oregano roasted potatoes, roasted vegetables. topped with a light seeded mustard and rosemary jus , garnished with fresh rosemary.*
- ❖ **Scotch fillet** – *hand selected lean prime scotch fillet, slowly roasted to perfection served with garlic & potato mash stack and roasted vegetables. Complimentary sauce to choose from; Diane / peppercorn/mushroom.*
- ❖ **Pan Fried Veal** – *tender young, pan-fried veal, served with a creamy sauce made using a variety of handpicked wild mushrooms to enhance its flavour served with roasted vegetables.*
- ❖ **Veal Parmigiana- Our Italian specialty** – *tender veal fillets smothered in a fresh whole peeled tomato sauce and topped with freshly baked eggplant. Complemented with freshly shaved mozzarella and slow baked to enhance all the flavours*
- ❖ **Lamb Shanks** -*Slowly oven baked Lamb shank with celery, carrot, crushed tomato red wine jus served with Grecian lemon and oregano roasted potatoes.*



Dessert

- ❖ **Chocolate Mousse**- *Smooth lush chocolate mousse with a bed of homemade sponge served in a fine glass, complimented, and adorned with large chocolate & white shaped heart*
- ❖ **Homemade Ice-cream Cake** – *A Lauriston House Specialty: Italian designated pedestal glass with homemade sponge cake absorbed with fresh thickened crème and drizzled with our chefs blended caramel fudge sauce.*
- ❖ **Fruity Sorbet** – *A Medley of two flavours, complemented with fresh mint*
- ❖ **New York Cheesecake** – *creamy slice drizzled with Strawberry compote*

Note:

All Special dietary requirements are catered for Free of Charge. All Meals are catered for strictly only by our in-house Lauriston House's Chefs.

