



karralykacentre

DINNER MENU

2012

Our dinner menu offers a three course meal with the option to have either entrée or soup to complement main course and dessert.

Select two choices from each course, to be served to guests alternately.

Functions are of a five hour duration, finishing by no later than 12.30 a.m.

Please contact our Function Co-ordinator to arrange a mutually convenient appointment to inspect our function rooms.

Cost per person (minimum 50 guests)	<i>Inclusive of continuous supply of standard drinks</i>	<i>Inclusive of continuous supply of soft drinks</i>	<i>Meal only - Cash bar operating</i>
Entrée, Main & Dessert	\$79.00	\$64.50	\$59.00
Soup, main and dessert	\$70.00	\$58.50	\$55.00
Main and dessert	\$67.00	\$55.00	\$49.50

Standard drinks include Hardy's The Riddle range of red, white and sparkling wine, light and full strength beers, fresh orange juice and soft drinks.

Room hire charge is included and a security charge will apply to all functions where alcoholic beverages are served.

A minimum of 50 guests applies to all dinner functions.

Additional charges may apply for functions that occur on, or run into, Public Holidays.

Prices are subject to change without notice.

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SOUP

(your choice of two to be served alternately)

Potato, basil, parmesan and pine nut

Tomato, vegetable and rice

Kidney bean, bacon and spinach

Cream of Chicken, corn and noodle

Smoked bacon and split pea soup

Pumpkin soup with mascarpone

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ENTRÉE

(your choice of two to be served alternately)

Chicken, haloumi and smoked paprika skewers with salad and tzatiki

Rigatoni pasta with a sauce of tomato, chorizo sausage, basil and chilli topped with shaved parmesan cheese

Gratinated chicken, leek and mushroom crepes with tomato concase and micro herb garnish

Filo pastry, lamb and mint cigars served with a Greek salad and rosemary and honey yoghurt

Individual caramelised onion, boccancini, roast pumpkin and pine nut quiches served with a Caesar salad garnish

Eggplant, olive and feta patties resting on shaved fennel and orange, topped with a basil pesto sauce

Salt and pepper squid with herbed aioli, fried shallots and rocket leaves

Roast vegetable and spinach frittata served with beetroot jam and salad greens

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MAIN COURSE

(your choice of two to be served alternately)

Lamb rump with a balsamic glaze, potato puree, red onion jam and slow roasted tomatoes

Fillet of Salmon on a warm potato, red onion and bean salad with horseradish cream and basil oil

Chicken fillets marinated in coriander, lemongrass and ginger on a crispy noodle and cabbage salad with a sweet soy glaze

Chicken fillets on a pumpkin, spinach and mushroom risotto and capsicum coulis

Veal filled with semidried tomatoes and boccancini cheese with a bread and herb crust served with braised cabbage and a Madera juice

Comfit of Duck with braised cabbage, sautéed kifer potatoes with an orange and Morelli sherry juice

Fillet of Beef resting on a potato rosti, caramelised onions with a tomato and basil puree

Fillet of Beef with a white bean puree, mushroom ragout, green beans and roast honey glazed pumpkin

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DESSERT

(your choice of two to be served alternately)

Berry bread and butter pudding with anglaise and vanilla cream

Warm chocolate pudding drizzled with rich chocolate sauce,
garnished with fruit and cream

Pecan and caramel tarts with vanilla ice cream

Crepes rolled with a filling of cream cheese, pears and hazelnuts
served with strawberry sorbet and spiced sugar syrup

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