



2023

FUNCTIONS & EVENTS



2023 Menus

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PREMIUM DINING MENU

Entrée

- Thai herb marinated grilled king prawns with avocado, green mango and coriander salsa with red curry sauce
- Slow cooked high country pork belly with apple and red cabbage confit, cauliflower puree and spiced plum sauce
- Beetroot, orange, and gin cured salmon with dill cream, avocado and cucumber, sesame crackers with orange and ginger dressing
- Massaman spiced grilled lamb eye of loin with Wattle Valley goat cheese polenta, broad beans and red currant sauce
- Lobster tail and prawn ravioli with butternut pumpkin puree, champagne and herb cream, roasted chilli and garlic oil
- Pan fried pumpkin and sage gnocchi with burned butter and lemon cream sauce, roasted macadamia, pumpkin and spring onion salsa and parmesan wafers VG
- Moroccan spiced chicken skewers with pineapple, cabbage and water cress with chilli and palm sugar dressing GF

Main

All dishes accompanied by two varieties of seasonal vegetables

- Grilled Gippsland tenderloin of beef with parmesan and chive potato pave, beetroot and blue cheese puree, braised mushroom and demi glaze
- Pistachio, cumin, and sesame crusted roasted Tasmanian salmon fillet with grilled vegetable gratin and dill hollandaise sauce

Mains continued

- Preserved lemon, chilli and thyme rub grilled chicken fillet with herb roasted root vegetable mash with tomato and olive jus
- Chimichurri rub grilled Victorian lamb rump with roasted mustard cream new potato, baba ghanoush and mint jus
- Pan seared barramundi fillet with potato and spinach rosti, crispy pancetta and lemon beurre blanc
- Slow cooked Victorian beef cheek with buttered potato and parsnip mash, braised onion, sweet potato crisp and smooth gravy
- Provincial herb roasted chicken fillet with Wattle Valley goat cheese, grilled polenta and pickled grape jus

DINING

**This package is 5 hours in duration
Minimum 60 pax**

Two main & two dessert \$80.00

Two entree & two main \$85.00

Two entree, two main, two dessert \$100.00

BEVERAGES**Non Alcoholic Beverages**

Dessert served with tea and coffee

Alcoholic Beverages

Cash bar available or beverages on consumption

**\$230 flat rate per 100 guests
Including bartender/s for the duration
of your event**



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PREMIUM DINING MENU

Sharing bowls to the table

Serves 10 people

\$12.00 per bowl

- Seasonal green salad tossed with champagne and herb vinaigrette
- Creamy buttered mash potato
- Greek style salad with basil pesto dressing
- Rosemary and garlic roasted potatoes
- Steamed mixed vegetables with rosemary butter

Dessert

- Belgium mousse filled profiterole with pistachio crumb, dark chocolate sauce and mixed berry sorbet
- Lemon tart with blueberry compote, sugar caramel, roasted coconut and cream
- Vanilla bean panna cotta with pineapple and mango salsa
- Tiramisu with walnut crumble and coffee ice cream
- Tropical fruit cheesecake with white chocolate, fruit salsa and mango sorbet
- Chocolate and raspberry brownie with dark chocolate sauce and raspberry sorbet

Please be advised that dinner events are 5 hours in duration including 30 mins set up and pack down, finishing no later than 12.30am.

A security charge will apply at the discretion of Karralyka when alcohol is served.

CONTACT KARRALYKA



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**MINES ROAD,
RINGWOOD EAST 3135**

Enquire through our website



**WE LOOK FORWARD TO
HEARING FROM YOU**



WE
WELCOME
YOU TO
KARRALYKA

2023

KARRALYKA

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