



FUNCTIONS & EVENTS INFORMATION KIT

2024

KARRALYKA

2024 Menus

Functions & Events



PREMIUM DINING MENU

Entrée

- Black pepper caramel roasted pork belly with apple and celeriac root puree, Yakitori sauce and seared scallop
- Garlic and lemon fried crispy prawns with pan fried pumpkin gnocchi, tomato fondue and sesame crackers
- Five spiced roasted duck fillets with sweet potato and parsnip cream, mushroom confit, raspberry and port wine sauce
- Pan fried potato and ricotta gnocchi with sauté mushroom, basil pesto cream, roasted pine nut and crispy prosciutto
- Seared lamb loin with blue cheese polenta, orange and fennel salad with spicy pomegranate dressing
- Brie, cranberry chicken roulade with butternut pumpkin puree, maple glazed bacon and capers butter sauce
- Coconut and lemongrass poached salmon with avocado, mango and chilli salsa, orange and miso sauce

Main

All dishes accompanied by two varieties of seasonal vegetables

- Char grilled eye fillet of beef with herb butter fried prawns, potato pave and shiraz jus
- Pistachio, cumin, and sesame crusted roasted Tasmanian salmon fillet with grilled vegetable gratin and dill hollandaise sauce

Mains continued

- Chicken saltimbocca with mustard cream baked new potato and tomato, olive and pickled grape sauce
- Macadamia and herb crusted roast lamb rump with garlic and root vegetable cream and spiced blue berry jus
- Pan seared barramundi fillet with sauté Asian vegetables and green curry sauce
- Red wine and herb braised beef cheek with potato and parmesan gratin, blue cheese and beetroot puree and red wine sauce
- Rosemary, lemon and chilli roasted chicken fillet with sweet potato and parsnip mash, basil and spinach puree with mushroom sauce

DINING

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

Two main & two dessert \$90.00

Two entree & two main \$95.00

**Two entree, two main, two dessert
\$110.00**

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 vegetable with rosemary butter

Dessert

- Sticky date pudding with butterscotch sauce, cream anglaise, vanilla bean ice cream and roasted walnut
- Pistachio and chocolate profiterole, mixed berry sorbet, dark chocolate sauce and white chocolate shards
- Lemon and lime tart, tangerine pearls, blueberry compote with vanilla and lemon cream macaron
- Dark chocolate, salted caramel and hazelnut mousse cake, clotted cream, raspberry sauce and chocolate soil
- Vanilla bean and citrus cream Brule, raspberry powder, sugar caramel and fresh berries
- Tiramisu with walnut crumble and coffee ice cream and almond bread

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



9870 2888



**KARRALYKA@
MAROONDAH.VIC.GOV.AU**



**22A MINES ROAD,
RINGWOOD EAST 3135**

Enquire through our website



**We look forward to
hearing from you**



WE WELCOME YOU TO KARRALYKA 2024

KARRALYKA

9870 2888

karralyka@maroondah.vic.gov.au

www.karralyka.com.au

22A Mines Road, Ringwood East 3135