

# A – LA CARTE MENU

## (ALTERNATE DROP)

*Choice of 2 Meals from each course to be served alternately. Min 20 Guests*

*Main & Dessert \$42pp // Entree & Main \$42pp // Entree, Main & Dessert \$55 - Min 20 Guests*

### ENTRÉE

- Pumpkin, Caramelised Onion & Feta tart (V)*
- Seared Scallop, Sweet Corn Puree, Prosciutto Crumb*
- Prawn, Mango and Avocado Lettuce Boat (GF)*
- Cauliflower Pakoras (Fritter), Mango Chilli Chutney (V,VE,GF)*

### MAIN

- 200g Beef Eye Fillet, Beurre noisette Potato Mash, Greens, Red Wine Jus (GF)*
- Crispy Skin Market fish, Roast Pumpkin Puree, Broccolini, Salsa Verde, Macadamia Dukkah (GF)*
- Garlic & Herb Roasted Porchetta, Creamy Parmesan Polenta, Braised Fennel, Red wine Jus (GF)*
- Moroccan Roasted Eggplant, Chickpea Cous Cous Salad, Cashew Tahihi Crème,*
- Smoked Almonds (V/VE/GF)*
- Chicken Saltimbocca, Sweet Potato Puree, Greens, Red Wine Jus (GF)*

### DESSERT

- Mango, Berry & Passionfruit Eton Mess (V)*
- Chocolate Peanut Torte, Chantilly Cream (V)*
- Coconut White Chocolate Pannacotta, Fresh Berries (GF, V, VE)*
- Peanut butter Cheesecake, Salted Caramel Popcorn (V)*



**BYRON BAY SERVICES CLUB**