

## Winter Function Menu 2017

### Menu Options

Menu 1: House Made Bread, Braised Port Willy olives, Willunga almonds  
Choice of 3 Entrees, Choice of 3 Main Courses, Sides \$69 per person

Menu 2: House Made Bread, Braised Port Willy olives, Willunga almonds  
Choice of 3 Main Courses, Sides, Choice of Desserts / Cheese \$75 per person

Menu 3: House Made Bread, Braised Port Willy olives, Willunga almonds  
Choice of 3 Entrees, Choice of 3 Main Courses, Sides, Choice of 3 Desserts / Cheese \$88 per person

Cocktail Menu: 15 items around the room including hot and cold selection \$80 per person

Terrace Cocktail Menu: 10 items including hot & cold selection \$69 per person

Capacities in each area	Seated meal	Cocktail / stand up
Restaurant *1	50	70
Terrace *2	30	40
Combined restaurant & Terrace *3	80	100
Outside / seaside (new deck with cover and blinds)	30	40

\*1 – If you are using the Restaurant area exclusively without the Terrace, you can select from the seated functions menus #1, 2 or 3.

\*2 - If you are using the Terrace area exclusively without the restaurant, you can select from the seated function menus #1, 2, or 3 or the Terrace Cocktail Menu.

\*3 – If you are booking the restaurant and the Terrace you can select from any menu, bearing in mind the minimum spend.

For quick facts, function terms and conditions visit [www.starofgreece.com.au/functions](http://www.starofgreece.com.au/functions)

### Entrees

Kangaroo Island salt & pepper squid, citrus mayo, lime

Braised lamb shoulder, Harissa yoghurt, chick peas, pickled onion

Woodside goat's curd, local beetroot, macadamia nut pesto, smoked shallot, preserved lemon

### Mains

Kangaroo Island King George Whiting (beer batter, crumbed or grilled),

mixed green leaf salad, hand cut chips, tartare sauce

SA Black Angus beef fillet, celeriac, confit local garlic, kipler potato, jus

Parmesan gnocchi, pumpkin, roast chestnuts, silverbeet, buttered parsnips

*An additional main course can be added to your choices, the price will increase by \$5 a head per dish.*

Roast pork belly, blue swimmer crab, Brussel sprouts, maple syrup, bacon, jus

Cone Bay Barramundi, Jerusalem artichoke purée, Swiss brown mushroom, parsley salt, salsa verde

### Desserts or Cheese

Dark chocolate cake, hazelnut mousse, cocoa crumb, mint sorbet

Citrus pavlova, poached mandarin, candied fruit, lemon curd, vanilla cream

Cheese plate with assorted accompaniments

*Menu subject to change*