



Functions Menu

PLATTERS

FROM THE GARDEN

Hummus / eggplant / sundried tomato dip w/ crudité & grilled bread (per bowl)	25
Mini tartlets of pumpkin & blue cheese (25 pcs)	60
Potato & caramelised onion frittata, aioli (25 pcs)	60
Crispy parmesan polenta, salsa verde, (25 pcs)	60
Mini spring rolls, sweet chilli sauce (25 pcs)	60
Fresh vietnamese rice paper roll (25 pcs)	70
Mushroom & parmesan arancini (25 pcs)	70
Chermoula marinated vegetable skewers of zucchini, cherry tomato & haloumi (25 pcs)	70

FROM THE LAND

Spicy italian meatballs, tomato salsa (25 pcs)	60
Lamb harissa kofta, mint yoghurt (25 pcs)	60
Spicy chicken skewers, garlic yoghurt (25 pcs)	60
Mini pork and fennel sausage roll, tomato chutney (25 pcs)	70
Mini peppered beef pie, tomato chutney (20 pcs)	70
Chermoula marinated lamb skewers, mint yoghurt (25 pcs)	80
Sumac marinated wagyu beef skewers, tzatziki (25 pcs)	80

FROM THE LAND

Chocolate & walnut brownie (25 pcs)	70
Lemon & raspberry tartlets (25 pcs)	70
Mini pavlova, seasonal fruit (25 pcs)	70
Seasonal fruit platters (1)	75
Cheese platter w/ fruits (1)	90

FROM THE SEA

Freshly shucked oysters, mignonette (1 dz)	40
Oysters kilpatrick (1dz)	45
½ shell scallop, garlic herb butter, pepperonata (1 dz)	45
Salmon gravlax roulade, smoked salmon mousse & basil (25 pcs)	60
Salt pepper squid, sweet chilli sauce (25 pcs)	60
Assorted sushi, wasabi & chilli soy sauce (25 pcs)	70
Marinated king prawn skewers, semi dried tomato pesto (25 pcs)	80
Fried bug taco (15pc)	90

SOMETHING MORE SUBSTANTIAL

Mini chicken burger, grilled breast, swiss cheese, lettuce, tomato, ranch (10 pcs)	60
Mini cheese burger (10 pcs)	60
Mushroom & mascarpone risotto (10)	70
Mini penne, beef ragu (10)	70
Cocktail fish & chips buckets w/ tartare & lemon (10)	80
Bangers & mash, "mini beef fatties" creamy mash, caramelised onion gravy (10)	80
Beef stroganoff, steamed basmati rice (10)	80

HOTEL CBD
VARSITY LAKES





Functions Menu

SIT-DOWN MENU

2 COURSE - \$49 | 3 COURSE - \$59

ENTRÉE

BRUSCHETTA

Peach, ripe tomato, burrata, olive rosemary bread, basil

PRAWNS

Iceberg lettuce, avocado, red wine dressing, cocktail prawns

SALMON CARPACCIO

Buttermilk, seeded crouton, fried capers, dill, watercress, lime

SPICED LAMB LOIN

Tzaziki, grilled capsicum, mint, lemon, pita bread

MAINS

OPEN MUSHROOM PIE

Mushroom medley, rosemary, thyme, celeriac, celeriac puree, puff pastry lid, porcini salt

CRISP SKINNED BARRAMUNDI

Burnt orange miso sauce, shaved fennel, rocket, rice cracker, toasted seeds

CHICKEN SUPREME

Fried potato gratin, butter poached carrot, watercress, thyme jus

GRILLED LAMB RUMP

Quinoa, barley, cranberries, pomegranate, sprouts, pine nuts, harissa yoghurt, avocado cream

GRAIN FED SIRLOIN

Mash potato, charred asparagus, café de paris butter, pink peppercorn sauce

SIDES

MASH POTATO

BUTTER LETTUCE, DIJON, CHIVES

DESSERT

STICKY DATE CAKE

Pecan toffee sauce, vanilla ice cream

CRISP MERINGUE

Passionfruit curd, whipped cream, seasonal fruit, mint

HOTEL CBD
VARSITY LAKES

