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Tuscan Inspired

Set Function Menu 1

Entrée

Cherry tomato, olive and goat cheese tart atop baby spinach

Creamy baked risotto of chorizo & roast capsicum

Herb crusted sardine on puff pastry aside a fennel and onion salad

Panzanella salad- a crisp tomato and cucumber medley dressed with a red wine vinaigrette & sprinkled with fresh basil

Mains

Chicken wrapped in prosciutto and sage aside herb barley risotto with creamy wine sauce

Open grilled vegetable lasagna with basil and pine nut dressing

Veal medallions atop potato & spinach gnocchi served with gorgonzola cheese sauce

Mussel and scallop fettuccini tossed with a rich tomato herb sauce

Desserts

Almond zabaglione with Marsala sauce

Grilled nectarine aside pecan mascarpone, drizzled with maple reduction

Chocolate pannacotta with King Island cream and berry compote

Rich tiramisu served with lashings of cream

Single Selection

2 courses \$44.00

3 courses \$56.00

Double Selection (50/50)

2 courses \$50.00

3 courses \$62.00

For bookings or queries please contact Jane Eales on 6247 6060
18 Kallaroad Road Pialligo 2609 info@pialligoestate.com.au

Fusion Menu - East meets West

Set function menu 2

Entrée

Vegetable rice paper roll served with coriander and chili dipping sauce

Chili salt squid with lemon mayonnaise served on a bed of mesclun lettuce

Tian of prawn, roe, rock melon and celery with lemon lime dressing

Nori chicken omelet with stir fry vegetables

Thai beef salad drizzled with a spicy, soy dressing

Mains

Smoked duck with plum sauce and fried enoki mushrooms

Seared tuna steak with julienne vegetables, rocket salad and rosemary oil

Seasonal vegetable red curry served with saffron rice

Slow cooked drunken chicken served on a bed of jasmine rice

Chili beef with coriander on egg noodle

Dessert

Ginger cake with sweet apricot syrup

Sticky banana rice served on banana leaves

Raspberry and almond float topped with Chantilly cream

Hand made rose kulfi (Indian ice cream)

Single Selection

2 courses \$44.00

3 courses \$56.00

Double Selection (50/50)

2 courses \$50.00

3 courses \$62.00

Australian Menu - Local Flavours

Set function menu 3

Entrée

Ash goat cheese twice-cooked soufflé with rocket salad

Prawns atop a noodle salad with wild rosella and ginger sauce

Smoked chicken & fresh vegetable medley with fig chutney

Balsamic duck with spicy plum confit served on a bed of salad

Beef, tomato and pepper leaf sausage, served on potato rosti with bush tomato chutney

Mains

Kangaroo strips with wilted bok choy, pepperberry, plum and Shiraz jus

Macadamia encrusted lamb loin with Illawarra plum jus atop sauté potatoes

Baked coconut chicken aside a roast pumpkin and riberry salad

Blue eye cod with hazelnut and coriander pesto and red capsicum confit aside French beans

Baked field mushroom with fungi and truffle oil ragout with preserved lemon and pistachio dressing

Dessert

Chocolate, bunya nut and caramel tart served with fresh cream

Native mint sponge topped with pistachio and wild lime mousse

Meringue roll with fruit berries and wattleseed cream

Passionfruit pannacotta with hand made wafer

Single Selection

2 courses \$44.00

3 courses \$56.00

Double Selection (50/50)

2 courses \$50.00

3 courses \$62.00

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