

When there is something worth celebrating there is no better way to commemorate your event than with one of our banquet menus. Our chefs are unparalleled in providing unique menus catered specifically to your event.



2 course - Entrée and Main **\$45pp** | 2 course - Main and Dessert **\$42pp** | 3 course - Entrée, Main and Dessert **\$55pp**
A selection of four (4) cocktail items may be added for an additional \$12.50 per person

ENTRÉE

Tea smoked tomato tart

Herb and rocket salad, dressed with a pear and balsamic reduction

Peri-peri chicken salad (GF)

Spinach, cherry tomato, charred corn and lime salsa, honey and spiced yoghurt dressing

Cured salmon charlotte

Avocado and watercress and preserved lemon salad

Five spice pork belly (GF)

Asian slaw with paw paw, cucumber and a nuoc cham dressing

Vietnamese beef salad

Vermicelli noodles and a spiced chilli and lime dressing

Spinach, feta and lemon filo twist

Pomegranate glaze, roasted pumpkin and bean salad

Baby beetroot and goats cheese salad (V/GF)

Crispy watercress and pistachio nuts

Salad of duck breast (GF)

Slow roasted duck breast served with a rocket, radish and pickled Dutch carrot salad and a Cumberland glaze

MAINS

Stuffed chicken breast (GF on request)

Brie and buttery sprouts on a bed of rosemary smashed chats and a chive sauce

Lemon and thyme grilled lamb rump (GF on request)

Sweet potato gratin with a minted salsa verde and a red wine jus

Mustard and thyme rubbed, slow roasted beef scotch fillet (GF on request)

French beans and slivered almonds and a horseradish cream with a red wine jus

Macadamia and herb crusted barramundi

On a bed of shaved fennel and French beans with blistered cherry tomato and a corn salsa

Grass fed beef fillet (GF on request)

(add \$2.00 per person for this selection)

Pink peppercorn Shiraz jus, asparagus and potato fondant

Confit duck leg (GF)

(add \$2.00 per person for this selection)

Butterbean puree, wilted spinach and a sweet apricot chutney

Maple glazed salmon (GF)

On a warm beetroot salad with feta, pistachio and a lemon crème fraiche

Spiced seafood broth

Asian greens and a crispy shitake mushroom wonton



DESSERT

Dark chocolate tart

Honey, double cream, almond wafer and a berry compote

Bailey's crème brulee (GF)

Rhubarb and orange compote

Mango and coconut mousse (GF)

Candied walnuts and a mint and strawberry salsa

Sticky date pudding

Butterscotch schnapps sauce topped with vanilla bean ice-cream

Orange panna cotta (GF)

Chocolate ice-cream, orange segments and citrus syrup

Brioche and butter pudding

Rum and raisins and served with vanilla bean ice-cream

Cheese platter (GF on request)

Selection of three (3) cheeses, dried fruit and water crackers

Great events at Mingara

Conditions: Menus are single selection. Alternate selections are available for an additional \$4.00 per person. Minimum of 30 people. Menu selections and minimum numbers are required two (2) weeks prior to the event. Final numbers are required one (1) week prior to the event. Dietary requirements must be advised one (1) week prior to the event.

Visit us at your club, Mingara

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