



V E N U E S

## Menu Options

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We Create.  
You Celebrate.

## Sit down plated menu

**\$58<sub>pp</sub>**

### 2 COURSES

includes 2 selections from the entrée and main menu or 2 selections from the main and dessert menu

**\$72<sub>pp</sub>**

### 3 COURSES

includes 2 selections from the entrée, main and dessert menu

#### ENTRÉE OPTIONS

Prawn, smoked salmon with crushed avocado and truss cherry tomato (GF)

Cauliflower and baby spinach tart topped with portobello and provolone cheese (V)

Rigatoni with bacon, cream of mushrooms and shaved parmesan cheese

Asian beef salad with rice noodles in a sweet chilli and coriander pesto dressing (GF)

Confit ocean trout with baby fennel salad, salmon pearls and nori soy dressing (GF)

Sumac lamb loin with carrot purée, tomato, asparagus and tzatziki (GF)

Trio of Sydney rock oysters with lime and a cucumber mignonette dressing (GF)

Roasted tomato caprese in a lemon, pepper balsamic olive oil with fresh basil (GF, V)

Chorizo and poached chicken pasta with sun-dried tomatoes and roasted pine nuts in a creamy tomato sauce

Marinated & roasted king prawns in risotto with leak, fennel and caramel pepper

#### MAIN OPTIONS

Chicken breast with sweet potato and rocket with a dijon and saffron white wine reduction (GF)

New York steak with thyme and garlic pancetta, green beans and shiraz jus

Barramundi fillet baked with caponata fregola and pistachio sauce (GF)

Rosted veal backstrap with gremolata, cherry tomato and feta polenta

Chicken Kiev with pumpkin, steamed kale and prawns in a cajun cream sauce (GF)

Roasted spatchcock with a harissa, honey and sesame seed sauce and pickled red cabbage slaw (GF)

Atlantic salmon in a teriyaki glaze with avocado, bok choy and crispy shallots (GF)

Slow cooked sticky beef short ribs with white truffle potato mash and chimichurri

Lamb rump dukkah with quinoa, tabouli, smoked aubergine and pomegranate glaze

Pumpkin, caramelised onion and feta in a filo pastry with walnut and watercress salad and tomato sugo

#### DESSERT OPTIONS

Lychee, white chocolate and raspberry cake

Mixed berries compote panna cotta (GF)

Chocolate dome with a salted caramel centre slice

Rubarb and apple crumble

Passionfruit cheesecake

Traditional pavlova

Tiramisu with crème anglaise

Pineapple and coconut panna cotta

Caramelised pear and mascarpone

Sticky date putting with butterscotch

# Canapés

**\$30<sub>pp</sub>**  
5 CHOICES

**\$45<sub>pp</sub>**  
8 CHOICES

## HOT OPTIONS

Butter chicken samosa  
Mini burgundy beef pie  
Mushroom and mozzarella arancini (v)  
Thai chicken spring roll  
Chicken Kiev bites  
Ricotta and sweetcorn pumpkin flowers (v)  
Beef cheek tartlet with smashed peas  
Marinated chicken skewers

## COLD OPTIONS

Vegetable rice paper roll with dipping sauce (v)  
Assorted sushi  
Beetroot and feta tart (v)  
Bocconcini, tomato and basil brushetta crostini (v)  
Smoked salmon blinis with crème fraiche

## SUBSTANTIAL OPTIONS

**\$11pp**  
FISH AND CHIP BOX  
  
**\$8pp**  
PULLED PORK SLIDERS  
  
**\$6pp**  
PERI PERI CHICKEN SKEWERS  
  
**\$7pp**  
SALT AND PEPPER SQUID



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