



VENUES

## Menu Options

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We Create.  
You Celebrate.

## Sit down plated menu

**\$60<sub>pp</sub>**

### 2 COURSES

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

**\$75<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)

Penne pasta with bacon, cream of mushrooms and shaved parmesan cheese

Asian beef salad with rice noodles in a sweet chilli and coriander pesto 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 casarecce 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

Chicken 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



V E N U E S

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# Canapés

**\$35<sub>pp</sub>**

5 CHOICES

**\$50<sub>pp</sub>**

8 CHOICES

## HOT OPTIONS

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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)

Marinated chicken skewers

## COLD OPTIONS

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Vegetable rice paper roll with dipping sauce (V)

Assorted sushi

Pumpkin, caramelised onion & goat cheese tartlet (V)

Bocconcini, tomato and basil bruschetta crostini (V)

Smoked salmon blinis with crème fraîche

## ADDITIONAL OPTIONS

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\$15pp

FISH AND CHIP BOX

\$15pp

PULLED PORK SLIDERS

\$15pp

PERI PERI CHICKEN SKEWERS

\$10pp

SALT AND PEPPER SQUID

*Designed as an added option to the canape menu. Not to be ordered as an individual meal option.*





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## Buffet menu

**\$75<sub>pp</sub>**

Choose any 3 hot dishes  
includes roast potatoes, gravy,  
seasonal vegetables, 2 fresh salad  
choices, chefs selection of cakes,  
dinner rolls and butter

**\$85<sub>pp</sub>**

Choose any 4 hot dishes  
includes roast potatoes, gravy,  
seasonal vegetables, 2 fresh salad  
choices, chefs selection of cakes,  
dinner rolls and butter



### HOT OPTIONS

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ROAST PORK WITH CRISPY CRACKLE

SUCCULENT SLOW COOKED ROAST BEEF

ROAST LAMB SEASONED WITH ROSEMARY AND GARLIC

PORTUGUESE MARINADE ROAST CHICKEN

SLOW COOKED LAMB SHOULDER

CHICKEN IN A COCONUT CURRY SAUCE SERVED WITH RICE

VEGETABLE LASAGNE (V)

SALT AND PEPPER CALAMARI WITH OYSTER SAUCE

BUTTER CHICKEN SERVED WITH RICE

BEEF BOURGUIGNON MIX MUSHROOM

SINGAPORE VEGETABLE NOODLES WITH SWEET CHILLI SAUCE (V)

12 HOURS SLOW BRAISED BEEF RIBS

BEEF LASAGNE

LAMB ROGAN JOSH SERVED WITH RICE

CHORIZO AND CHICKEN IN A CREAMY PAPRIKA SAUCE

MARKET FISH FILLET WITH SALSA VERDE

CLASSIC POT RATATOUILLE WITH RICE (V)

SWEET AND SOUR MEATBALLS WITH RICE

SICHUAN SHREDDED PORK

GRILLED CHICKEN BREAST IN MUSHROOM SAUCE WITH RICE

### SALAD OPTIONS

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GARDEN | mixed leafy greens, cucumber, tomato, red onion

ROAST PUMPKIN | baby spinach, roast pumpkin, semi-dried tomatoes, toasted pine nuts  
with balsamic dressing

GREEK | mixed leafy greens, cucumber, tomato, grilled peppers, kalamata olives and  
marinated feta

BEETROOT SALAD | beetroot, rocket and walnuts topped with parmesan

POTATO SALAD | steamed potato, boiled egg, gherkin, green peas in a herb aioli

PASTA SALAD | pickled vegetables, fresh parsley, sun-dried tomatoes and olive oil

BEAN SALAD | steamed green beans, red capsicum and red onion

CAESAR SALAD | crisp cos lettuce, bacon, parmesan cheese, croutons and boiled eggs  
with caesar dressing



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## EXTRAS

\$180

BAR OPENING FEE

\$180

TRAY STEWARD (PER ATTENDANT)

\$7pp

UNLIMITED SOFT DRINK PACKAGE

\$6

CHAIR COVERS - PER COVER AND SASH

\$10

TABLE RUNNER - PER RUNNER

\$15

COLOURED TABLE CLOTH - PER TABLE

PRICE ON APPLICATION

BRIDAL BACK DROP

## ADDITIONAL UPGRADES

\$78

ANTIPASTO BOARD | Chefs selection of cured meats, pickled and marinated vegetables, olives, Italian cheese and crostini

\$89

HOT SEAFOOD PLATTER | Salt & pepper calamari, tempura prawns and soft shell crab served with rocket and aioli

\$130

HOT & COLD SEAFOOD PLATTER | Sydney rock oysters, king prawns, smoked salmon, salt & pepper calamari, tempura prawns and soft shell crab served with rocket, lemon, mignonette dressing and aioli

\$125

CHEESE & FRUIT PLATTER | Chefs selection of Australian gourmet cheeses and assorted seasonal fruit

## CHILDRENS MENU (4-12yrs)

\$30pp

includes soft drink & dinner roll

### MAIN

- » Chicken Schnitzel and Chips
- » Nuggets and Chips
- » Spaghetti Bolognese with Parmesan

### DESSERT

- » Chocolate Ice-cream Sundae



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