



V E N U E S

Menu Options

We Create.
You Celebrate.

Sit down plated menu

\$58_{pp}

2 COURSES

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

\$72_{pp}

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 leek, 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)

Roasted 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, caramelish 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_{pp}
5 CHOICES

\$45_{pp}
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
- Pumpkin, caramelized onion & goat cheese tartlet (V)
- Bocconcini, tomato and basil brushetta crostini (V)
- Smoked salmon blinis with crème fraiche

ADDITIONAL OPTIONS

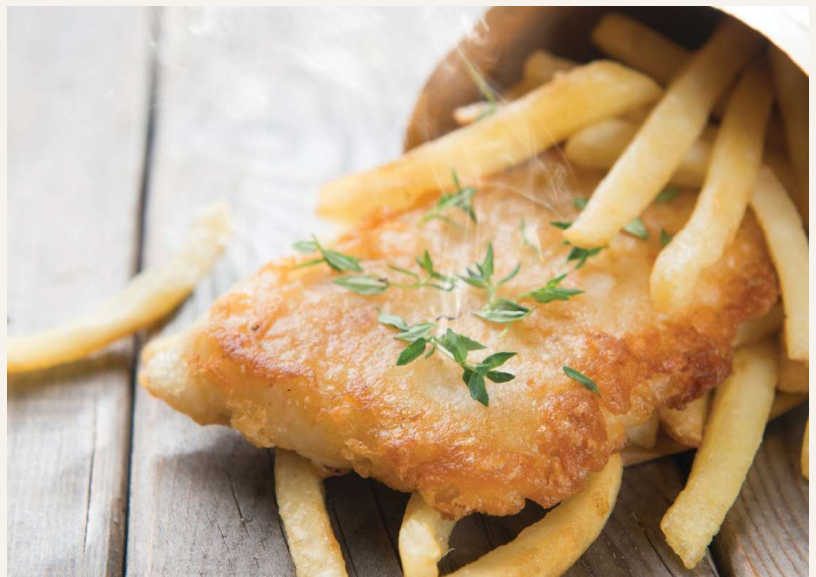
\$11pp
FISH AND CHIP BOX

\$8pp
PULLED PORK SLIDERS

\$6pp
PERI PERI CHICKEN SKEWERS

\$7pp
SALT AND PEPPER SQUID

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





VENUES

We create.
You celebrate.

Buffet menu

\$70_{pp}

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

\$80_{pp}

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

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

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

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

\$75

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

\$85

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

\$120

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

\$120

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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