

Functions Menu

\$48.00 per person

Select Two Entrées, Two Mains & Two Desserts from our extensive menu.

All meals are served alternately to your guest.

Function length of time is 6 hours (*all functions ceasing at midnight.*)

ENTRÉES

Duck & Shitake Mushroom Risotto Cake w' Fetta & Salsa Verde

Beef & Winter Vegetable Turnover w' Mushroom infused demi glace

Pumpkin & Sweet Potato Gnocchi w' Rosemary Cream

Zucchini Fritter & Fetta stack w' Tomato Vinaigrette

Vintage Cheddar Soufflé w' caramelised Onions

Grilled Mediterranean Vegetables layered w' Basil scented Ricotta & Olive Tapenade

Filo pastry Tartlet w' Double Smoked Ham and Brie

Semi-dried Tomato & fresh Ricotta tartlet w' rocket Pesto

Vine Ripened Tomato & Boconcini salad w' Oregano, Lemon & Cream Fraiche

Salad of Wild Rocket & slow roasted Spanish Onion w' Bacon, Pine-nuts & Parmesan

Duck Liver Pate w' Orange & Tomato Relish & toasted Brioche

Farmhouse terrine of Chicken, Bacon, & Sage w' Cumberland sauce & Watercress Salad

Tortellini Pasta w' White Wine, Garlic, Pancetta, & Egg

Penne Pasta w' Basil Pesto, crushed Feta & Sun-Dried Tomato

Thai Style Fish Cake w' Sweet Chilli & Lime dressing

Lasagne

SOUPS

Cantonese Style Crab and Sweet Corn

Rocket and Potato

Roast Pumpkin and Sweet Potato

Spring Vegetable

Lemongrass, Prawn and Mint

Cream of Pumpkin

Chicken and Shitake Mushroom

Roast Tomato, Leek and Chickpea

MAINS

Grilled Supreme of Chicken filled w' Leek & Pine-nuts on a bed of roasted root Vegetables & Balsamic Jus

Roasted Breast of Chicken on a Salad of ripened Tomatoes, Baby Mozzarella, Capers drizzled w' home made Basil Oil

Chicken breast marinated in Rice Wine, Oven baked & served w' sautéed Asian Greens and Shitake Mushroom Jus

Breast of Chicken w' a Herb & Parmesan stuffing served on Balangere Potato & a rich Tomato Salsa

Coconut Curry breast of Chicken on Jasmine Rice w' a Chilli Pumpkin Salsa

Grilled Scotch Fillet Steak accompanied by a Garlic scented mash & caramelised Onion Jus

Roasted Sirloin of Beef served w' a Yorkshire Pudding filled w' Horseradish Onions & champ Potatoes

Grilled Veal Steak w' a Sweet Potato & Oregano bake finished w' a Red Wine & Black Pepper scented Jus

Roasted Veal Loin seasoned w' Italian Herbs, served w' three Cheese Polenta, & a roast Garlic & Lemon Dressing

Seared Lamb Back-strap w' barbequed Eggplant, Rocket & roast Beetroot Relish

Roasted Rack of Lamb w' a Mediterranean Vegetable Ratatouille & Spanish Onion Marmalade

Marinated Lamb Loin roasted & served w' Indian spiced Lentils, Basmati Rice, & a Tomato & Cucumber Raita

Grilled Fillet of Atlantic Salmon w' Lemon Parsley Potatoes, Mesclun leaves & Walnut Mayonnaise

Crisp Skinned Fillet of Ocean Trout w' a Salad of Teardrop Tomatoes, Cucumber, Fetta, Olives & Tzatziki Dressing

Fillet of Salmon w' a Herb Butter crust, served on Kumera Mash w' English Spinach & Onion Jam

Seared Pork Tenderloin w' Rosemary & Braised Fennel accompanied by Potato Mash

Roasted Loin of Pork w' Pumpkin & Sage Risotto, garnished w' an Apple & Fig Chutney

Slow roasted Tomatoes layered w' Basil scented Ricotta, Puff Pastry & caramelised Leeks

Spinach & Fetta parcels w' a Tomato Concasse & Garlic Potatoes

DESSERTS

White & Dark Chocolate Truffle Cake w' a Berry Compote
Baked Lemon Cheesecake w' Passionfruit Coulis
Individual Chocolate Pudding w' a Chocolate Sauce & Vanilla Anglaise
Pineapple & Apple Tart Tartin w' Double Cream & Caramel Sauce
Cinnamon Bread & Butter Pudding w' Anglaise Sauce
Apple & Mixed Fruit Pie w' fresh Cream
Vanilla Panna Cotta w' Berries
Banana & Golden Syrup Pudding w' White Chocolate Sauce
Sticky Date Pudding Served w' clotted Cream & Butter Scotch Sauce
Meringue Roulade w' Lemon Cream & Fresh Strawberries
Coconut Crème Caramel w' Savoiardi

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