

# Function @ Opal



## This special offer includes:

- **4 courses:** Canapé + Entrée + Main + Dessert
- 3 hours venue hire, extension \$60/hr. Latest 11pm
- **\$49** per person with choice from Menu A or B, min 25 persons
- Pre-order only, otherwise \$3 surcharge applies
- BYO Alcohol, corkage \$2
- Unlimited soft drinks or tea & coffee, \$4
- Function booking to Sun, 21 Dec 2014
- Offer valid to 31 Oct 2014. Booking fee of 10% to be made prior to this date.

### Canapé

A

- Mini chorizo, tomato, olive and parmesan bruschetta

### Entrees

- Goats cheese parfait, pine nuts, beetroot, pear puree, micro basil
- Cured Salmon, Avocado puree, wasabi mayonnaise, apple and dill
- Confit duck and potato croquette, shallot, spinach, mango and chilli salsa

### Main

- Slow cooked pork belly, apple puree, pickled cabbage and apple, pork jus, micro herbs
- Braised daube of beef, paris mash, red wine, bourginoun garnish and shallot jus
- Lamb wellington, mushroom duxelle, serrano ham, carrot puree, spinach, lamb jus

### Dessert

- Berry and frangipane tart, crème anglaise, vanilla ice-cream
- Vanilla crème brulee, orange and thyme shortbread

### Canapé

B

- Mini chorizo, tomato, olive and parmesan bruschetta

### Entrees

- Slow cooked apple cider pork belly with red cabbage salad
- Poached Indian Ocean prawns, watercress salad and green pea puree
- Grilled salmon with gazpacho vinaigrette & frizze salad

### Main

- Gold band snapper fillet with tomato and basil salsa, shaved fennel & crisp pancetta and soft polenta mash
- Grilled southwest beef tenderloin with wild mushroom, buttered sprouts and creamed parsnip
- Beef short ribs braised in sweet soy with mash potato and scallion salad, carrot puree

### Dessert

- Chocolate fondant with green tea ice cream
- Lemon butter drizzle cake with yuzu sorbet