



Function Group Dinner Menu Options

All of the options below are also available if you are choosing to use the Barocca Atrium to hold your dinner function. A minimum of 15 guests is required. If you have less than 15 guests you are welcome to choose your menu from our A la Carte menu. Dinner options available for external functions depend on the facilities available at the event. Please contact us to discuss how we can cater for you.

Dinner Packages

\$30 Package - choose a soup or meze plate, pasta or risotto & dessert

\$40 Package - one entree, choice of two main course, & one dessert

\$50 Package - choose two entrees, two main course (including fish option) & two desserts

\$65 Package - assortment of canapés (chef's choice) on arrival,
two entrees, two main course & two desserts

Please note - we are happy to discuss alternate arrangements not offered above. Bread, salads, vegetables, tea, coffee & chocolates are not included in these prices & will be charged upon request.

*We also offer exclusive menus upon request
Buffet & Banquet menus are available upon request
Seafood options are available, talk to us about what you like.
Costs will vary based on market prices.*

Entrée Selections

This & that plate, chef's selection of savoury morsels

Baked Herb cheese filled field mushroom with a roasted red pepper sauce

Caesar salad (Traditional or Sumac spiced chicken or Smoked Salmon)

Salt & Pepper Squid with a rocket and parmesan salad & lemon aioli

Mini bruschetta with tomato, Shaved parmesan & basil pesto dressing

Satay chicken skewers with a mixed leaf salad & sumac dressing

Spinach and Ricotta Cannelloni with herb tomato sauce

Potato pancake with smoked salmon, spinach & saffron cream.

Confit of Duck Leg mesculin salad with berry viniagrette

Vietnamese Chicken & Lychee Salad with rice noodles

**Soups & risotto are also available for entrée selection*

SOUPS

Thai Pumpkin

Traditional French onion

Wild Mushroom

Chicken broth with rissoni & shallots

Roast tomato & basil

Seafood chowder

Potato & leek (option bacon)

Traditional pea & ham

MEZZE

Charred chorizo, assorted sliced meats and marinated vegetables Served with fresh baked bread

Trio dips with freshly baked assorted crusty breads

Marinated bocconcini, kalamata olives with an assortment of cured, pickled, sundried

& Char-grilled vegetables with crusty Italian bread

MAIN SELECTIONS

Risotto

Beetroot, spinach, walnut & bocconcini

Chicken, bacon & leek

Smoked salmon & asparagus

Wild mushroom, garlic & truffle oil

Barocca's Spicy Chorizo

Roast pumpkin with pine nuts & feta

PASTA (with penne or linguini)

5 spice Duck, shitake mushroom & shallots

Mussels, charred chorizo & smoked paprika

Carbonara

Chicken, semi dried tomato, feta, olives & pesto

Squid with coriander pesto

CHICKEN

Moroccan Spiced Chicken Breast with lemon glaze, charred vegetables, Cous cous
and mustard sauce

Chicken breast with basil & sun dried tomato mousseline on soft polenta & baby spinach leaves

Roasted Spatchcock with warm Mediterranean potato salad

Proscuitto wrapped Breast on roast root vegetables, topped with seared prawns & hollandaise sauce

BEEF & VEAL

Charred Angus sirloin with garlic potato mash, tempura onions & balsamic jus

Prime fillet of beef with sun dried tomato & Feta Mash, parmesan crisps & Rich Red wine Jus

Prime fillet of beef wrapped in bacon on Celeriac Rosti, Kumera crisps & Tokay jus

Pan fried Veal loin, roast pumpkin marsala cake with spinach and mushroom ragout

Veal scallopine on warm chat potato, bacon & sun dried tomato salad with whole grain mustard sauce

LAMB

Confit of Lamb Rump with garlic, parmesan & oregano served on a colcannon potatoes

Rack of lamb with baby vegetables & Muscat sauce

Seared Turkish spiced lamb loin on warm Salad of chickpea, roasted peppers and feta

Lamb shank Greek style on a bed creamy mash potato

Lamb Rogan Josh served with steamed basamati rice, crispy pappadums

PORK

Fillet of pork wrapped in prosciutto on parsnip puree with spinach & mustard sauce

Cajun pork cutlets with roast pear, pea & ginger salad, Balsamic & lime dressing

Seared Pork fillet topped with grilled prawns with sauté vegetable and hollandaise sauce

Caramel Pork Belly with steamed rice and fresh garden salad

Roast Pork Scotch Fillet with fig & walnut stuffing and apple and onion Glaze

DUCK

Confit of duck on Asian greens and soba noodles

5 spice roast duck with Fried rice and ginger sauce

Duck & scallop pappadelle with shallot & shitake mushroom sauce

FISH & SEAFOOD *(Prices vary based on market value)*

We will always do our best to obtain the fish you desire. Unfortunately the sea does not give us all the fish, all the time. In this situation we will source the best and freshest substitute for the dish you have chosen.

Tempura flathead fillets served on fresh garden salad & Polenta chips with lemon aioli

Atlantic salmon fillet with salsa verde, Citrus Mash and steamed greens

Whiting fillet, smoked salmon, avocado & snow pea tendrils wanton stack with lime beurre blanc

Seared Salmon fillet on Asian greens, soba noodles tossed with coriander & lime aioli

Baby Barramundi with Charred Lemon & stuffed roast capsicum, & Kumera crisps

Swordfish baked with preserved lemon & olive oil on garlic chive risotto

Dukkah spiced tuna on gazpacho salsa with bloody mary dressing

Cajun Crumbed Flathead fillets with sumac dressed garden salad, beer battered fries & chili aioli

DESSERT SELECTIONS

Coconut pannacotta with palm sugar wonton & mango coulis
Chocolate Mud cake with chocolate Baileys sauce & double cream
Meringue Nest with rhubarb compote & double cream
Lemon curd tart with Berry Compote
Trio of cheese Plate with assorted dried fruit and nuts & crackers
Stickydate with butterscotch Schnapps sauce & vanilla ice cream
Rich Chocolate pudding with crème fraiche
Green tea Pannacotta with ginger syrup and sugared wantons
White Chocolate Mousse served in brandy snap basket and raspberry puree
Char grilled balsamic fig with honeyed mascarpone & shortbreads
White chocolate bruleè with cinnamon crust & vanilla bean ice cream
Apple and Sultana dumplings rolled in cinnamon sugar served with maple syrup

*If you would prefer a cake for desert, we are happy to organise it for you
Cakeage will attract a surcharge of \$1.50 per guest*