

THE
PROVINCIAL
BALLARAT

EST - 1909

Functions and Events Set Menu

2 courses for \$50 per head

Choice of 2 entrees + 2 mains or 2 mains + 2 desserts from the list below, serve alternate

3 courses for \$60 per head

Choice of 2 entrees + 2 mains + 2 desserts from the list below, serve alternate

Entrees

Potato and leek soup with crusty Turkish pide

Chicken, leek and camembert tart

Salt and pepper squid with rocket and parmesan salad

Zucchini and Haloumi fritters

Creamy chicken and mushroom filo

Mains

Succulent roasted chicken Florentine served with roasted potato, seasonal vegetables, asparagus spears and a white wine and herb jus

Crispy skin salmon steak served with steamed buttered chat potato and seasonal vegetables, asparagus spears with creamy lemon, chive and peppercorn sauce

Oven roasted eye fillet served on creamy garlic and chive mash topped with caramelized onion and a rich mushroom sauce

Marinated lamb blackstrap served on a bed of cous cous with yogurt and mint

Vegetarian Option

Pumpkin, basil pesto and ricotta lasagna

Desserts

Traditional Sticky date pudding served with butterscotch sauce and vanilla bean ice cream

Rich chocolate tart shell filled with chocolate custard and bitter chocolate mousse

Mini Pavlova topped with whipped cream, fresh fruit and choc mint crumble

Tiramisu Charlotte – Traditional Italian dessert

Baked berry cheesecake