

Plated Menu



BUSBYS
restaurant & bar

CONTACT : JODY COSTANTINO
EVENTS@THEBUCKINGHAM.COM.AU
PH: 03 9555 0490
1130 NEPEAN HIGHWAY, HIGHETT
3190 VICTORIA AUSTRALIA

First Course

Select one

Soup

Cream of **pumpkin soup** with fried basil

Traditional **minestrone soup** with bacon

Potato and leek with parmesan crumbs

Cream of mushroom with ginger crouton

Chicken and corn chowder garnished with double cream

Entrée

Rare roasted beef and toasted cashew nut on Asian salad with honey and sweet chilli dressing

Char grilled chicken tenderloin with saffron pilaf rice and Malaysian Satay sauce

Thai marinated beef salad, grilled tender slices with sweet Thai basil and Chinese cabbage salad

Grilled Haloumi with green olive tapenade, tomato oil and spinach salad

Pear and goat cheese salad with citrus dressing

Salt and pepper calamari, rocket salad and citrus dressing

Marinated lamb with pine nut, Feta cheese and spinach, topped with basil pesto

Tandoori chicken with tangy yoghurt and steamed jasmine rice, fresh coriander

Tasmanian smoked salmon on mini Caesar salad

Garlic and rosemary prawns with fresh salad leaves and lemon

Grilled chorizo sausage with tomato basil salsa and balsamic dressing

Main Course

Select two

Prosciutto wrapped chicken breast with a pocket of herb mascarpone, served with milk mash and thyme jus

Char grilled porterhouse steak, with shitake mushrooms, Kaiserfleisch and port wine jus

Pumpkin and almond agnolotti baked with Napoli souse, mozzarella, topped with roulette and toasted walnuts salad

Thick cut pork cutlet with olive, tomato and lemon salsa, Roasted garlic mash, served with seasonal greens

Grilled Tasmanian salmon with an herb crumble, roasted chat potatoes and steamed vegetables, dill dressing

Lamb rump, served with ratatouille mint pesto, herbed mash topped with caper sauce

Potato Gnocchi simmered in roasted tomato, eggplant, baby spinach, mushrooms and finished with Parmigiano reggiano (V)

Tortellini filled with ricotta and spinach in a creamy sundried tomato and spinach sauce (E) (V)

Slow braised beef cheek, served with caramelized onions, potato puree and pear

Catch of the day, chef's selection of fresh fish, served with potatoes and greens

Veal wrapped in sage and prosciutto served with creamy polenta, mustard cream sauce and beans

Thai green curry chicken, served with jasmine rice, grilled vegetable and fried shallots

Dessert

Select two

Flourless chocolate cake with fudge sauce, whipped cream and fresh strawberries

Brandy snap basket filled with seasonal fresh fruit, topped with whipped cream

Rum panna cotta with pistachio praline berry compote

Bake New York cheese cake with fresh cream and strawberries

Mini Pavlova with double cream, macerated berries and toffee

Lemon and lime tart, served with passion fruit caulis, sweetened cream

Belgium chocolate basket filled with creamy chocolate mousse and glazed strawberries

Sticky date and pear pudding with butterscotch sauce, vanilla ice cream

Seasonal fresh fruit platter with tangy lemon sorbet

Pecan tart, served with double cream, caramel sauce, brandy snap wafer

Homemade tiramisù, coffee flavoured Italian sponge, mascarpone and kahlua

Bowls – served in the middle of table

(Additional \$2.00/person)

Roasted chat potatoes with thyme and garlic

Potato wedges with sour cream and sweet chilli

Steam vegetables with herbs and butter

Fresh garden salad with balsamic vinaigrette

Thick cut French fries with rosemary aioli

Special Dietary**

Please advise in advance if any of your guests are having vegetarians, vegans, celiac or having any other food allergies

BEVERAGE OPTIONS

➤ ***Standard Package***

2 hours \$20.50 per person

3 hours \$ 22.50 per person

Chain of Fire Sauvignon Blanc Semillon (WA), Moats Lane Shiraz (South Eastern Australia), Soft drinks

Carlton Draught on tap
Cascade Premium Light

➤ ***Signature Package***

(Additional \$5.00 per person per hour)

Asahi (Japan)
Heineken (Belgium)
Corona (Mexico)
NV Louis Perdreier Sparkling
Juliet Moscato (Mornington , VIC)

Pocketwatch Chardonnay (NSW),
Les Grains Merlot, (France)
Soft drinks

➤ **Non-Alcoholic Beverage Package**
Coke, Sprite, Lift, Soda water, Ginger ale, Orange Juice and iced water

➤ **Beverage On Consumption Or Cash Basis:**

Beverage of your choice to be served throughout your function and charged on consumption or cash basis

➤ ***Responsible Service of Alcohol***
We are committed to the responsible service of alcohol and our functions staffs have received specific training in this area.

We offer an extensive list of beverages for your selection, should you choose either beverages on consumption or cash bar for your event. Please ask for current beverage list for your selection.

**All beverage options offer tray service of beverages*

