

# Nixon's

FUNCTION CENTRE

## Set Menu Options

Our Set menu options are presented as an alternate drop consisting of 2 choices per course. We can cater for additional choices per course at a negotiated price

### *Entrée*

- Prawn cocktail
- Smoked salmon toasts
- Salt and pepper squid
- Soup- vegetable/pumpkin/chicken
- Chicken Caesar salad
- Shared platters of antipasto

### *Main*

- Roasted Meats- Choice of beef, lamb, pork or chicken
- Sirloin steak charred w/ café de Paris butter, seasonal vegetables and roasted baby potatoes
- Sirloin Steak charred w/ bbq thyme, field mushrooms, merlot jus, almond beans and potato galette
- Choice of Barramundi or Salmon fillet with lemon butter sauce, a roasted potato and seasonal vegetables
- Chicken risotto – grilled chicken breast served on a bed of risotto
- Baked chicken breast with chermoula crumble, oven roasted tomatoes and potato galette
- Chicken breast pocketed with brie, spinach and sundried tomato, served with sweet potato puree and almond beans
- Vegetarian options
  - Spinach and vegetable fillo wrap

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Spinach and ricotta ravioli finished with a roasted capsicum and tomato sauce

Vegetarian Lasagne:

### ***Desserts***

Sticky date pudding with fresh whipped cream

Self-saucing chocolate pudding with freshly whipped cream

Fruit salad and ice cream

Rolled Pavlova

Cheese cake- please enquire to your preferred cheesecake

### **A selection of the above could be made:**

1 Course: \$29/head

2 Courses \$35/head

3 Courses \$41/head

**Shared fruit and cheese platter**- wedges of local Barossa cheese, dried fruits, crackers and pita bread can be purchased for \$5 per head as an addition to a 1, 2 or 3 course meal or be provided instead of an alternate drop dessert

**Tea and coffee station provided- from \$80 includes tea and coffee and biscuits**