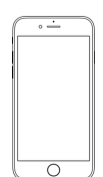


Gunners

Functions & Events



9398-2817 (2)



altonarslbistro@gmail.com



altonarsl.com.au

Finger Food

OPTION 1

||

OPTION 2

23 Per person

28 Per person

OPTION 1

CHOOSE FIVE OF THE FOLLOWING:

MINI SPRING ROLLS

COCKTAIL SAMOSAS

CRUMBED CALAMARI RINGS

SATAY CHICKEN SKEWERS

MINI BEEF & CHICKEN DIM SIMS

PARTY PIES

SAUSAGE ROLLS

BACON & CHEESE BRUSHETTA WITH SMOKEY BBQ SAUCE

HOMEMADE MEATBALLS

OPTION 2

CHOOSE FIVE OF THE FOLLOWING:

VIETNAMESE VEGETABLE RICE PAPER ROLLS WITH DIPPING SAUCE

STEAMED ASSORTED WANTONS WITH SWEET CHILLI SAUCE

CRISPY SALT & PEPPER CALAMARI WITH CITRUS MAYO

HOMEMADE RISOTTO BALLS WITH GARLIC AIOLI

GOURMET ASSORTED MINI PIES

SELECTION OF SUSHI & SASHIMI

ROASTED PUMPKIN & PARMESAN FRITTATA

RARE ROAST BEEF ON CRISP SOURDOUGH, ROCKET & BEETROOT

SATAY CHICKEN SKEWERS

SOMETHING MORE SUBSTANTIAL

CHOOSE ONE OF THE FOLLOWING FOR AN EXTRA 6 P.P.

MINI CHICKEN & AVOCADO BURGER

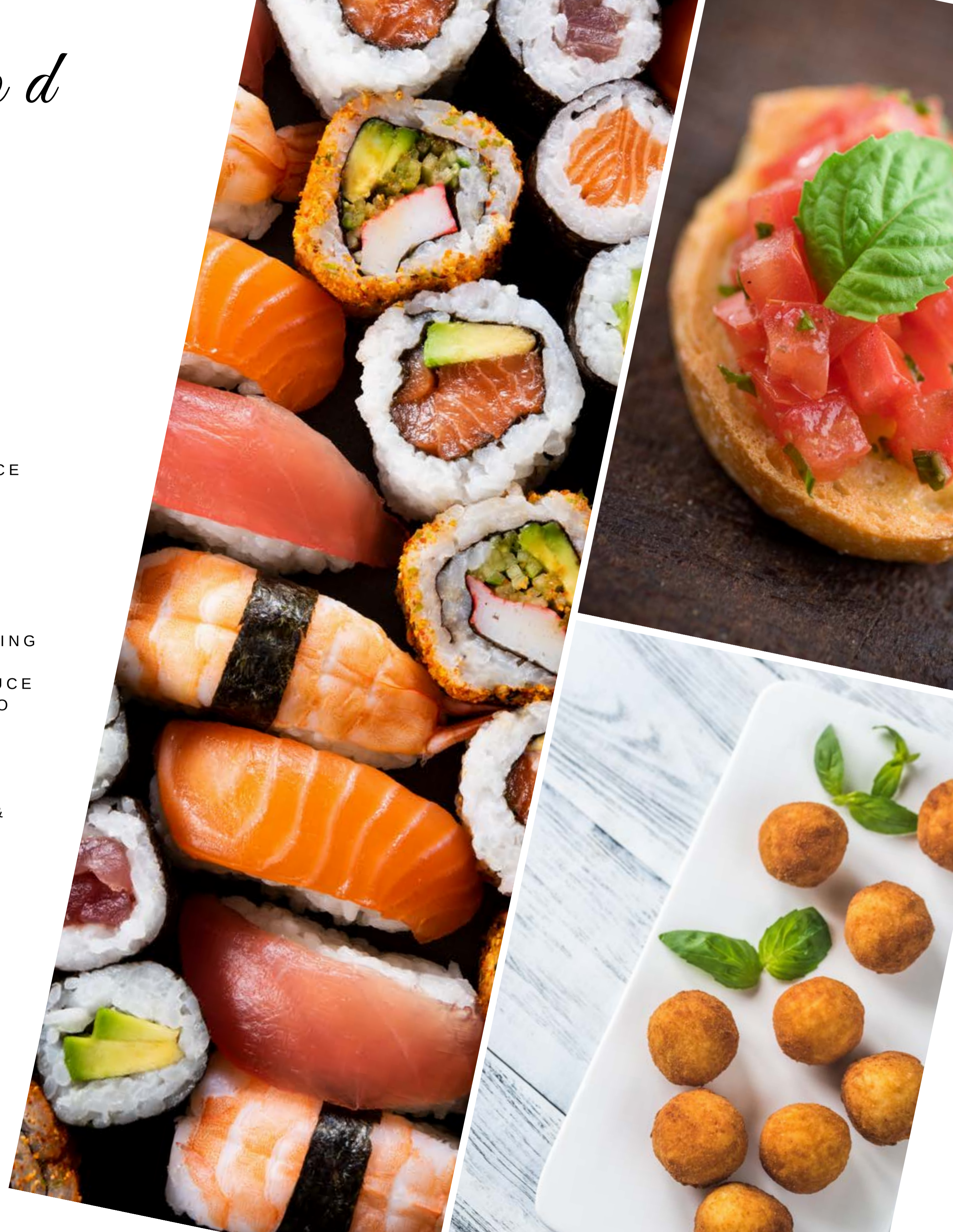
MINI BEEF & CHEESE BURGER

INDIVIDUAL FISH & CHIP BOXES

SPICED CHICKEN TORTILLA

CRISPY FISH, SPICY COLESLAW TACO

SMOKEY PULLED PORK TORTILLA



Plated Menu Standard

2 COURSE || **3 COURSE**
30 P.P. **34 P.P.**

ENTREE

SOUP OF THE DAY WITH BREAD ROLL

OR ADD A PASTA FOR AN EXTRA 2.5 P.P.

PENNE BOLOGNESE
OR
PENNE CREAMY PESTO

MAINS

CHOOSE TWO OF THE FOLLOWING SERVED 50/50

BATTERED FLATHEAD
SERVED WITH CHIPS & SALAD WITH SIDE TARTARE SAUCE

ROAST BEEF
TOPPED WITH SEEDED MUSTARD GRAVY

OVEN BAKED CHICKEN BREAST
TOPPED WITH A SEMI-DRIED TOMATO BROTH

POT PIE
HOMEMADE BEEF, BACON & RED WINE PIE WITH FLAKY PASTRY

DESSERT

CHOOSE TWO OF THE FOLLOWING SERVED 50/50

HOMEMADE TRIFFLE

INDIVIDUAL PAVLOVA

APPLE OR PEACH CRUMBLE

BOYSENBERRY CHEESECAKE



Plated Menu Premium

2 COURSE || **3 COURSE**
36 P.P. **39 P.P.**

ENTREE

SMOKED CHICKEN SALAD

Rocket Salad, Orange Blossom dressing & grilled Flatbread

RAVIOLI BOLOGNESE

Served with Shaved Parmesan Cheese

SPINACH & RICOTTA TORTELLINI

Creamy Pesto sauce topped with Shaved Parmesan Cheese

MAINS

CHICKEN SUPREME

Stuffed with Semi-dried Tomatoes, Spinach & Cheese

250 GRAM STEAK

Tender Prime Aged Steak, Bacon & Mushroom Red Wine Gravy

SALMON

Fresh Baked, served with Hollandaise

LAMB SHANK

Braised in a Tomato puree & accompanied with Mash Potato

DESSERT

LEMON MERINGUE

VANILLA PANNA COTTA WITH BERRY COMPOTE

BREAD & BUTTER PUDDING WITH ICE CREAM

BOYSENBERRY CHEESECAKE

CHOOSE TWO OF THE FOLLOWING IN EACH COURSE
SERVED 50/50



Plated Menu Deluxe

2 COURSE
42 P.P.

||

3 COURSE
46 P.P.

ENTREE

KING PRAWN SALAD

with Avocado, Dill dressing & Micro Salad

SPICED CHICKEN SALAD

with Asian Greens topped with Honey & Coriander dressing

LEMON PEPPER CALAMARI

with Rocket Salad & Sweet Chilli Aioli

MAIN

250 GRAM AGED SCOTCH

Topped with a Glazed Golden Shallot Jus

SNAPPER FILLET

Pine Nut & Citrus Crusted fillet topped with Basil & Tomato Salsa

CHICKEN BREAST

Filled with Brie Cheese, Semi-dried Tomatoes & wrapped with Prosciutto with a Champagne sauce

LAMB BACK STRAP

Wrapped in a Filo Pastry with a Mushroom Pesto & drizzled with Sweet Port Jus

DESSERT

HOMEMADE STICKY DATE PUDDING

Topped with Butterscotch sauce & Ice Cream

CREME BRULEE

Served with Whipped Cream & Fresh Berries

DOUBLE CHOCOLATE PUDDING

Topped with White Chocolate sauce & Ice Cream

LEMON TART

Served with Citrus Glaze & Whipped Cream

CHOOSE TWO OF THE FOLLOWING IN EACH COURSE
SERVED 50/50

