



PANORAMA HOUSE

RESTAURANT • FUNCTION CENTRE

GROUP MENU SELECTIONS

ENTREE

salt & pepper calamari

balsamic dressed rocket & garlic aioli

fresh king prawn cocktail

w/ lettuce, fresh lemon & cocktail sauce

spinach & ricotta cannelloni

finished with a light tomato & béchamel sauce

traditional beef lasagne

penne napolitana

penne served with a tomato napolitana sauce

chicken ceasar salad

baby cos, bacon & parmesan shavings

tortellini borsciola

beef tortellini served with a creamy mushroom and bacon sauce

chicken and mushroom vol au vents

Vol au vents filled with chicken, mushrooms and a creamy sauce

prawns on horseback

Prawns wrapped in bacon served on a bed of rice and a honey mustard sauce

pumpkin soup

Butternut pumpkin with sour cream and ground pepper

smoked salmon ceasar salad

Baby cos ,bacon,& parmesan cheese shavings

tempura prawns

Served with rocket salad & chilli plum sauce

MAINS

barramundi fillet

w/ a capsicum, onion & olive peperonata & gremolata

grilled john dory fillets w/ lemon butter sauce

creamy mash

sirloin fillet steak

served with creamy mash oven roasted tomatoes , baby spinach w/ a port & pepper jus or diane sauce

sirloin fillet mignon

sirloin fillet wrapped I bacon w/ mash & red wine mushroom sauce

marinated lamb rack *

creamy mash pumpkin puree & a baby spinach

lamb rump

slowly cooked lamb rump served on a bed of roasted Mediterranean vegetables topped with light jus

veal saltimbocca

escalopes of veal w/ prosciutto & white sauce

veal scaloppini

Pan fried with button mushrooms in a white wine jus

chicken breast w/ feta & semi-dried tomato stuffing

w/ mash & a ratatouille of Mediterranean vegetables

chicken breast

served w/ truffle mash and honey mustard sauce

chicken parmigana

Topped with eggplant, tomatoes and mozzarella cheese

* \$5.00 surcharge applies



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DESSERTS

white chocolate & honey cheesecake
served w/ biscottini gelato

lemon tart
w/ mascarpone cream, macerated strawberries & vanilla bean gelato

individual sticky date pudding
w/ hot butterscotch sauce

warm chocolate pudding
w/ chocolate sauce & chocolate ice cream

chocolate pannacotta
w/ berries compote

lemon sorbet
w/ fresh strawberries

traditional tiramisu
chocolate, espresso, sponge fingers & mascarpone cream

brandy snap basket
w/ strawberries, cream & vanilla bean gelato

traditional crème brûlée
w/ Italian biscotti

profiteroles
w/ crème patisserie topped w/ chocolate ganache'

pavlova

KIDS MENU

MAINS

chicken schnitzel & chips

fish & chips

nuggets and chips

penne bolognese

DESSERT

ice-cream
w/ your choice of topping

VEGETARIAN ALTERNATIVES

ENTREES

vegetable stack
eggplant, sun dried tomato, olives, rocket and pesto served on a bed of creamy mash

gnocchi pesto
w/ cherry tomatoes & rocket & a light cream sauce

greek salad
w/ tomatoes, cucumber, feta cheese, lettuce

butternut pumpkin soup
w/ sour cream and ground pepper

MAINS

spinach & ricotta cannelloni
w/ a light napolitana sauce

vegetarian penne pasta
w/ eggplant, capsicum, olives & napolitana sauce

vegetarian parcels in filo pastry
eggplant, sun dried tomatoes, olives and rocket and pesto wrapped in filo pastry

FOOD EXTRAS

antipasto platters \$5pp

individual antipasto \$8pp

fresh king prawns & oysters platters \$9pp
natural & kilpatrick & mornay)

Platters of salt & pepper calamari \$5pp

cheese platters \$8pp
chefs selection of cheeses, dried fruits & crackers

individual fresh sliced fruit platters \$5pp

Mixed italian pastries \$5pp



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