

The Entrance Brasserie

functions menu

e: the.entrancebrasserie@gmail.com



Functions

Welcome to Functions at The Entrance Brasserie. We are a family owned and operated business within the Lake Conjola Bowling and Recreation Club. Our mission is to provide delicious food in a great venue at reasonable prices. We will make organising your event easy and we pride ourselves on service with a personal touch.

We have a variety of options available for hosting your event.

Our main function room can accommodate groups of up to 120 for sit-down meals or up to 130 for cocktail parties. We have bar facilities close by, ample room for entertainers with a dance floor, so you can dance the night away.

The outdoor area is perfect for groups and parties. It seats up to 60 and can be screened off to create your own private dining area.

The bowling greens are great for groups of all sizes and are a fun and different way to host your event. We offer BBQ packages or finger food served out by the green, there is plenty of shaded outdoor seating, or if you prefer we can provide picnic blankets so you can sit on the grass. Why not try barefoot bowls?

We have a range of set menus and food options available for you to choose from or we can tailor a menu to suit your needs.

For more information or to book please call (02) 4456 1772

or email the.entrancebrasserie@gmail.com or akohospitality@gmail.com

Roast Menu

One Meat Choice \$25.00

Two Meat Choices \$27.50

Main

Plated Roast Meat

with roast vegetables, steamed greens, gravy, apple sauce & bread roll

Desserts

Alternate Drop

Fruit Pudding

with brandy custard and ice cream

Mini Pavlova

with cream, berry compote & passionfruit coulis

Set Menu

Two courses \$30.00

Three courses \$45

Entrees

Two choices with alternate drop

Vegetable Sushi

sushi rice with wakame, fried enoki mushrooms, cucumber, pickled ginger & wasabi aioli

Lamb Shoulder

slow roasted lamb shoulder with dukkah, pomegranate, wild rice pilaf & basil labneh

Crispy Szechuan Squid

squid with apple, pickled cabbage, aioli, snow pea tendrils & nam jim dressing

Roasted Butternut Pumpkin Salad

roast pumpkin with quinoa, spanish onion, goats cheese, rocket, walnuts & aromatic dressing

Tea Smoked Chicken

tea smoked chicken with pickled radish, persimmons, miso & orange emulsion, fried shallots & snow pea tendrils

Prawn Avocado Tian

fresh prawns with avocado, tomato, lettuce, lemon vinaigrette, aioli & crispy tortilla chips

Mains

Two choices with alternate drop

Six Hour Braised Beef Rib

with charred corn slaw & sticky glaze

Twice Cooked Chicken Supreme

with potato fondant, prosciutto wrapped greens & Dijon mustard cream sauce

Crispy Skinned Salmon

with mustard potato, beetroot puree & pickled vegetable salad

Panko Crumbed Pork Cutlet

with celeriac remoulade, apple & radish salad & jus

Garlic & Rosemary Stuffed Lamb Saddle

with eggplant puree, sweet potato, zucchini & goats cheese salad & jus

Spiced Roasted Butternut Pumpkin

with zucchini, cherry tomato & mint salad, yoghurt & pita bread

Desserts

Two choices with alternate drop

Chocolate Self Saucing Pudding

with chocolate parfait & berry compote

Kaffir Lime, Basil & Lemongrass Cheesecake

with raspberry sorbet

Sticky Date Pudding

with butterscotch sauce & vanilla ice cream

Cinnamon & Staranise Poached Apple

with vanilla bean anglaise, almond crumble, ice cream & coconut tuile

Mini Pavlova

with cream, berry compote & passionfruit coulis

Hot Canapes

Wild Mushroom & Spinach Arancini Balls with aioli

Satay Chicken Skewers

Spring Rolls with dipping sauce (platter of 90 pieces)

Mini Pies with tomato sauce

Mini Sausage Rolls with tomato sauce

Mini Quiches

Mini Hot Dogs

with american mustard, tomato sauce, caramelised onion & cheese

Mini Tacos

Smokey BBQ Beef

Tempura Fish

Pulled Pork

Spiced Chickpea

with pickled cabbage, avocado mouse & siracha aioli

Dessert Platter

Cheesecake

Chocolate Brownie

Lemonchello Tart

Raspberry Mouse

Platters Menu

20 pieces per platter \$55.00

Mixed Sandwich Platter

10 Sandwiches per platter
Assorted mixed sandwiches on freshly baked local bread

Cheese Platter

Assorted cheeses, dips, crackers, dried and fresh fruit

Cold Canapes

Bruschetta

with tomato, basil, onion, goat's cheese & balsamic glaze

Peking Duck Rice Paper Roll

with mint, cucumber & chilli hoisin sauce

Soya Glazed Chicken on Sushi Rice

with wasabi mayonnaise & pickled cabbage

Beetroot Cured Salmon

with horseradish mouse on a garlic croute

Rare Roast Beef

with mustard brulee, cherry tomato and & basil spoons

BBQ Menu

One Meat Choice \$25.00

Two Meat Choices \$30.00

Minimum 20 people

Salads

Choice of Three

Pesto Pasta Salad
Coleslaw
Garden Salad
Mediterranean Salad
Potato Salad
Caesar Salad

Meats

Gourmet Locally Made Sausages
Sirloin Minute Steak
Fresh Made Rissoles
Marinated Chicken Skewers
Marinated Baby Octopus

Sides

Fresh Sliced Bread Or Rolls
Onions
Mushrooms
Condiments