



lunch & dinner menus

The Function does lunch with transcendent impeccability, perfectly matching aroma, flavour and colour in simple, unpretentious magnificence. Our cuisine combines urban cooking with a country feel, styled exclusively for a relaxed life by the beach. The Function seats between 50 and 170 and, with culinary influences spanning the ages, caters to even the most discerning palate.

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Pre-dinner canapés

As the quintessential starter, choose from the Chef's selection of delicious cold canapés, three per person.

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Meze Platters

Your choice from a stunning selection of platters, to accompany pre-dinner drinks

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Complimentary

Crusty bread and cold-pressed extra virgin olive oil for dipping, served as guests take their seats

Crisp tossed salad made from fresh seasonal greens

thefunction

Many other menu options available, please contact us for customised menus and packages.

Please contact your function coordinator on 8295 1511 or email us at events@thebeachhouse.com.au with your requirements.



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Entree

- a. Smoked Salmon on a fennel and asparagus salad with a caper and lemon vinaigrette
- b. Pumpkin & Ricotta, or Chicken & Mushroom Ravioli with cream spinach and pine nut, or napolitana sauce
- c. Grilled Scallops, pickled prawns, mussels and squid on a rocket leaf salad with lemon mustard mayonnaise
- d. Mediterranean Vegetable Tart with a sweet balsamic glaze (v)
- e. Chicken Caesar Salad tossed with shaved parmesan, poached egg and cos hearts
- f. Roasted Pumpkin Risotto with parmesan cheese pine nuts (v)

Main Course

- a. Crispy-Skin Chicken Breast filled with sundried tomatoes, ricotta cheese and prosciutto, creamy mascarpone cheese mash potato with a mustard sauce
- b. Lemon & Ginger Infused Poached Chicken Breast, broccolini and jasmine rice with a hoisin glaze
- c. Roasted Pumpkin Risotto served with parmesan cheese and pine nuts (v)
- d. Slow Cooked Braised Pork Belly served with bok choy and a sweet and sour glaze
- e. Seasonal Vegetable Curry served with jasmine rice (v)
- f. Atlantic Salmon, sugar pea & tomato rissoni served with a cider sauce
- g. Pan-fried Snapper on a snow pea moghrabieh cous cous with a cauliflower saffron puree and a creamy dill sauce
- h. Ratatouille with zucchini, eggplant, capsicum, tomato and basil leaves, parmesan cheese flakes and a pesto olive oil glaze (v)
- i. Confit Duck served with caramelised onion, parsnip and cherry jam
- j. Chargrilled Scotch Fillet, roasted rosemary kipfler potatoes, portabella mushrooms and a red wine jus (incurs an additional surcharge per person)
- k. Twice-Cooked Tender Sirloin, sundried tomato and parmesan polenta, seasonal vegetables and a brandy and light pepper sauce (incurs an additional surcharge per person)
- l. Lamb Rack on a mushroom risotto, snow pea puree and a sweet corn and broad bean sauce (incurs an additional surcharge per person)

Dessert

- a. Piquant Lemon Citrus Tart with a honey mascarpone cream
- b. Berry Panacotta with fresh seasonal berries
- c. Decadent Triple Chocolate Fudge Cake with chantilly cream and seasonal berries
- d. Passionfruit Brulee with a shot of lime sorbet and hazelnut crisps
- e. Toblerone Cheesecake with a warm chocolate glaze
- f. Mini Pavlova with chantilly cream and berry coulis

(v) Vegetarian

*An additional charge may be applicable for any dietary requirements.

Please note that both Beef and Lamb options incur an additional surcharge per person.

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