

## Seated Functions at Fitzy's

### Set Menu

Main & Dessert \$49

Entrée & Main \$55 per person

Entrée, Main & Dessert \$65 per person

*Add Bread Rolls & Butter \$2 per person*

***(minimum of 20 people)***

### ENTRÉE

**Please select two (2) of the following to be served alternatively:**

Saffron and Leek Arancini (V, Avail GF)

*Three arancini on pumpkin crème and sunflower seed micro salad*

Grilled Sea Scallops (GF)

*Three Scallops on corn puree, twice cooked pork belly, red pepper confit*

Red Braised Beef Short Rib (GF)

*braising liquor reduction, orange, and tomato and sesame salad*

Lamb Rack (GF)

*Half rack, mint and lemon gremolata, parmesan risotto, lamb and balsamic jus*

Smoked Salmon Stack (GF)

*Served chilled, creamy potato salad, avocado, capsicum and tomato pesto, salad onion and micro herb, crisp capers*

Prosciutto & Caramelised Pear Salad (GF, Avail V)

*Thyme roast red onion, candied walnut, soft blue cheese and raspberry vinaigrette*

Twice Cooked Pork Belly (GF)

*Parsnip puree, apple slaw and cider jus*

Green Pea and Asparagus Risotto (GF, V)

*Wilted spinach, roast mushroom, lemon and herb oil and shaved parmesan*

Sautéed Mushrooms (V)

*Spinach, oregano, parsley and confit tomato with gnocchi, truffle oil, radicchio and parmesan*

Hand Crafted Spaghetti (V)

*Basil and Walnut Pesto, a dash of cream with parmesan croutons and sweet potato crisps*

Chicken Laksa (GF)

*vibrant and fresh with vermicelli, basil, mint, coriander, bean sprouts, green beans*

## MAIN

**Please select two (2) of the following to be served alternatively:**

Cajun Blackened Barramundi (GF)

*Roast diced potato, grilled corn coriander and avocado smash with sour cream and fresh lime*

Sous-Vide Lamb Rump (GF)

*Butternut puree, smoked tomato pesto, green beans with sautéed onion, bacon, balsamic jus and parsnip crisps*

Twice Cooked Pork Belly (GF)

*Creamed cauliflower, braised red cabbage, green apple compote prune and vanilla jus*

House-Made Lamb Pie

*Paris mash, braised savoy cabbage, green pea puree and rich brown gravy*

Roast Pork Cutlet (GF)

*Sweet and tender over roast root vegetables, scratching, green apple compote and cider jus*

Fillet Mignon (GF)

*Potato bake, blistered cherry tomato, grilled asparagus, caramelised shallot and béarnaise sauce*

350 g Mort and Co Rump (GF)

*Over roast root vegetables, garlic butter and red wine jus*

Fitzzy's Famous Nutty Chicken (GF)

*Paris mash, Asparagus, honey and sesame Dutch carrots, bacon lardons and creamy garlic and mustard sauce*

Crisp Skin Barramundi (Avail GF)

*Butternut puree, steamed Asian greens, coconut crumbed prawn, lime aioli and sweet soy*

Low and Slow Braised Lamb Shank

*Hearty combination of rich gravy and vegetables served over Paris mash, single shank*

Chicken Supreme (GF)

*Sous- vide and oven finished with potato bake, roast mushroom, vine ripened tomato and spinach splashed with truffle oil and sauced with jus gras*

## DESSERT

Please select two (2) of the following to be served alternatively:

Chocolate Brownie (GF)

*vanilla ice-cream, berries, chocolate & bourbon ganache*

Vanilla Cream Brulee (Avail GF)

*torched sugar, berries, cream, cinnamon crisps*

Sticky Date Pudding

*toffee sauce, vanilla ice cream*

Steamed Pineapple and Ginger Pudding

*pineapple jam, vanilla ice cream*

Chocolate Éclair

*crème patissiere, chocolate mousse, strawberry salsa, toffee*

## SINGLE DROP OPTION:

Chocolate Tasting Plate

- White chocolate brulee
- Chocolate brownie, berry coulis
- Chocolate dipped Profiterole filled with Chantilly cream

**Add \$3 to total menu price per person**

**(Not available as part of an alternate drop – single drop only)**