

FORTY41ONE

DINING AND FUNCTIONS

FUNCTIONS MENU 2018

CANAPÉS

SYDNEY ROCK OYSTERS

TOMATO, BASIL & BALSAMIC BRUSCHETTA CROSTINI

PAN FRIED HALOUMI, KALE & LEMON

BUFFALO MOZZARELLA, BABY HEIRLOOM TOMATO, BASIL

WILD MUSHROOM ARANCINI, AIOLI

TOMATO SPICED AUBERGINE, RAITA, CORIANDER

LAMB KOFTA, MINTED YOGHURT

TEMPURA PRAWN, SOY SESAME DIPPING SAUCE

RARE ROAST BEEF, SEEDED MUSTARD, WATERCRESS

SPINACH & RICOTTA FILO PARCELS

FRIED CHICKEN WINGS

MINI PARTY PIES

SATAY CHICKEN & PEANUT SAUCE

BEEF SAUSAGE ROLLS

VEGETABLE SPRING ROLLS

QUICHES

LAMB SOUVLAKIA

COCONUT CRUMBED PRAWNS

PICK 6 FOR \$27

PICK 8 FOR \$32

PICK 10 FOR \$38

PER PERSON

EXTRA SELECTION \$5EA

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SIT DOWN MENU

ENTREES

VITELLO TONNATO- VEAL CARPACCIO, TUNA MAYONNAISE, BLACK LAVA SALT & TRUFFLE

GNOCCHI SORRENTINA, TOMATO, BASIL, BUFFALO MOZZARELLA

CRISP PORK BELLY, ROAST BABY BEETS, PARSNIP CRISP

PUMPKIN SOUP, BREAD & BUTTER

PEACH & BURRATA WITH CRISPY ONION SALAD

ROAST BABY BEETROOT, WALNUT & GOATS CHEESE SALAD

MAINS

THE DUCK AND THE ORANGE, CONFIT MARYLAND, DARK ORANGE JUS, POTATO ROSTI, FENNEL & CRESS

ROAST CHICKEN SUPREME, CRUSHED POTATO, GREENS, JUS

CHAR GRILLED 300G BLACK ANGUS RUMP STEAK, CREAMY MASH POTATO & PEPPER SAUCE

BRAISED BEEF CHEEKS, CONFIT GARLIC MASH, STAR ANISE JUS

GRILLED BARRAMUNDI FILLET, BURNT BUTTER & BABY CAPER SAUCE, WITLOF SALAD

SEARED BEEF SKIRT STEAK, CHIMMICHURRI, KIPFLER CHIPS

CHICKEN KIEV, HERB & GARLIC BUTTER, LACINATO KALE, POTATO, ROAST CHICKEN JUS

ROLLED PORK BELLY, TRUFFLE, ROSEMARY CHATS, FENNEL SALAD

MELANZANE PARMIGIANA, GRATIN MOZZARELLA, TOMATO SUGO, ROCKET SALAD

DESSERTS

CHOCOLATE MUD CAKE, VANILLA BEAN ICE CREAM

VANILLA YOGHURT PANNA COTTA, MIXED WILD BERRIES

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE

BAKED CHEESE CAKE, BLACK BERRY COMPOTE

PICK TWO OPTIONS OF EACH COURSE FOR AN ALTERNATE DROP

MAINS ONLY 30

ANY TWO 50

ALL THREE 60

*MENU SUBJECT TO CHANGE DEPENDING ON SEASONALITY AVAILABILITY OF PRODUCE

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WAKES AND MEMORIALS

TOMATO, BASIL & BALSAMIC BRUSCHETTA CROSTINI

TEMPURA PRAWN, SOY SESAME DIPPING SAUCE

SPINACH & RICOTTA CHEESE FILO PARCELS

SOUTHERN FRIED CHICKEN WINGS

PARTY PIES, ASSORTED FLAVOURS

SATAY CHICKEN & PEANUT SAUCE

BEEF SAUSAGE ROLLS

VEGETABLE SPRING ROLLS, SWEET CHILLI

QUICHES, ASSORTED FLAVOURS

LAMB SOUVLAKIA, TZATZIKI

COCONUT CRUMBED PRAWNS

PRICE PER PERSON

PICK 3 FOR \$13.5

PICK 4 FOR \$16

PICK 8 FOR \$32

BUFFET ROAST LUNCH 30per person

UNLIMITED TEA & COFFEE STATION 6.5 per person

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PLATTERS

ANY OF THE PLATTER OPTIONS CAN BE ADDED IN ADDITION TO THE ABOVE FUNCTION MENUS AND WILL BE SERVED AS YOUR GUESTS ARRIVE.

SANDWICH PLATTERS

ASSORTED FLAVOURS AND VEGETARIAN OPTIONS AVAILABLE

65

CRUDITÉS

A TRADITIONAL FRENCH PLATTER CONSISTING OF FINELY SLICED TOMATOES, CORN, MUSHROOMS, RADISH & SEASONAL BABY VEG AND SERVED WITH HUMMUS & PAPRIKA

60

MEZZO

CHAR GRILLED MARINATED MEDITERRANEAN VEGETABLES, OLIVES, DOLMADES, FETTA, BABA GANOUSH, TZATZIKI, SUNDRIED TOMATOES AND GRILLED GREEK PITA BREAD

70

CHARCUTRIE

ITALIAN COLD CUT SALAMIS SUCH AS PROSCIUTTO, SALAMI, COPPA, COTTO, PANCETTA ALSO BRESAOLA SERVED WITH CHEESE, CORNICHONS, MUSTARD, PICKLES, OLIVES AND CRISP SOURDOUGH

85