

# FORTY41ONE

DINING AND FUNCTIONS

## Canapé Packages

**\$20pp** - 5 canapé's from **Selection A**

**\$26pp** - 7 canapé's from **Selection A**

**\$25pp** - 5 canapé's from **A** & 1 canapé from **B**

**\$32pp** - 6 canapé's from **A** and 2 canapé's from **B**  
(minimum 30 people)

### SELECTION A

- Moroccan chicken skewers drizzled with aioli GF
- Chicken spring rolls w. sweet chilli sauce
- Cajun rub chicken wings w. chilli mayo GF
- Salmon sushi rolls (cold) GF
- Chicken katsu sushi roll (cold)
- Lamb and rosemary pies w. tomato chutney
- Mini pesto & mozzarella pizza
- Salt & pepper squid w. lemon aioli
- Tomato & feta bruschetta (cold)
- Grill Prawn & chorizo skewer w. chilli, lime butter GF
- Vegetarian spring rolls w. sweet chilli sauce
- Mushroom, pumpkin, truffle arancini w. garlic aioli
- Vegetarian rice paper roll w. soy (cold) GF
- Peking duck spring rolls w. plum sauce
- Maple ham, melon skewers (cold) GF

### SELECTION B

- Angus beef slider, caramel onion, cheddar, tomato sauce
- Moroccan lamb skewers w. tzatziki **GF**
- Grill chicken sliders, coleslaw, chilli mayo
- Stir fry chicken & shrimp hokkien noodles
- BBQ Pork riblets **GF**
- Spaghetti w. beef & tomato ragout, parmesan
- Cooked prawns w. cocktail sauce **GF**
- Satay chicken w. jasmine rice, peanut sauce
- Natural oysters w. lime dressing **GF**
- Tandoori Lamb cutlets w. mint sauce **GF**

### Additional canape

- Selection A \$4 per person each item
- Selection B \$6 per person each item

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## SET MENU

(Minimum 30 people)

2 course - \$38 per person

3 course - \$50 per person

Please note:

- Choose two entrees, mains and/or desserts
- If not pre ordered, it will be served as an alternate drop
- Set menu available for minimum 30 people

### Entrée

- Mushroom & carrot risotto, baby spinach, peas
- Cured ocean trout, tempura zucchini flower, radish, green chilli mayo, frisse
- Caramelized Chicken satay skewers, malay peanut sauce
- Crispy pork belly, cauliflower puree, apple chutney
- Salt & pepper squid with cucumber & green leaf salad, coriander dressing
- Garlic prawns, harissa, potato crisp, herb salad

### Mains

- Sundried tomato & feta stuffed chicken breast, chimmi churri, kale, corn salsa, sweet potato chips
- Barramundi fillet, crushed potato, Asian greens, green curry sauce
- Pork cutlet, potato & carrot gratin, red cabbage, cumberland sauce
- Grain fed angus rump steak, duxelle butter, mash potato, beans, red wine jus
- Atlantic salmon fillet, wilted spinach, beans, baked potato, citrus butter, tomato basil
- Pumpkin & ricotta ravioli, peas, pine nuts, kale, creamy tomato & pesto sauce

### Desserts

- Sticky date pudding, vanilla ice cream, butterscotch sauce
- Cardamom crème brulee, biscotti, poached pear
- Caramel cheesecake, whip cream, berry coulis
- Lemon tart, strawberry compote, vanilla ice cream
- Carrot cake, ice cream, ginger crumble

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## Buffet menu (minimum 35 people)

**Silver buffet-** Choice of 2 salads, 3 hot dishes & 2 sides **\$30 per person**

**Gold Buffet-** Choice of 2 salads, 4 hot dishes & 3 side dishes, desserts **\$45 per person**

**Seafood Buffet-** Choice of 3 salads, 4 hot dishes & 3 side dishes, desserts **\$65 per person**

### Salads

- Chat potato, spring onion, seeded mustard mayo
- Traditional Greek salad
- Spiral pasta, tuna, sundried tomato, rocket, pesto
- Fresh mix green salad, house vinaigrette
- Classic Caesar salad
- Couscous, baby beetroot, spinach, spanish onion, cherry tomato

### Hot dishes

- Roast chicken pieces with lemon & oregano
- Roast beef, red wine gravy
- Indian beef, spinach, & pumpkin curry w. pappadum
- Thai green chicken curry w. Asian greens
- Roast loin of pork w. apple gravy
- Hokkien noodles w. chicken, shrimp, Chinese vegetables
- Creamy fettuccini w. bacon, mushroom, spring onion
- Fennel baked barramundi fillet, saffron veloute
- Pumpkin & ricotta ravioli in creamy tomato sauce
- Grilled satay pork chops w. peanut sauce

### Sides

- Steamed jasmine rice
- Medley of roast vegetables
- Vegetable fried rice
- Steamed bok choy in soy sauce
- Roast potatoes with herbs & lemon
- Baked potatoes with cream & garlic

## Desserts

- Sticky date pudding & selection of cakes

## SEAFOOD BUFFET

Also includes:

- Fresh oysters
- Medium sized cooked prawns w. cocktail sauce
- Smoked salmon, capers
- Fruit platter

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## HIGH TEA MENU

(Minimum 30 people)

\$22 PER PERSON

- Selection of sandwiches
- Miniature desserts
- Fruit tarts
- Selection of Scones
- Savoury bites
- Tea & Coffee

## BEVERAGE PACKAGES

Minimum 50 guests

### \$35 PER PERSON FOR 2 HOURS

- Draught house beers
- House red and white wine
- Juices and soft drinks

### \$40 PER PERSON FOR 2 HOURS

- Draught house beers
- Premium beers
- House red and white wine
- Juices and soft drinks

#### Note:

- Canapé is allocated 1 piece per item.
- Canapé, buffet packages available for 2 hours.
- Wait staff, tablecloths are included in the price.
- \$50 cakeage fee for cutting & serving the cakes, providing cutlery.
- PA system, projector screen available.
- Dance floor available.
- Contact our functions team for kid's party menu or any other requests.