

# SET MENU



## Upgrade

- Additional sides \$5pp
- Swap a menu selection from within one of the alternate menus \$5pp

2 Course alternate drop \$69pp

3 Course alternate drop \$79pp

Select either menu Bollard, Sunset or Beach

Available 10-300 people

## BOLLARD

Warm bread roll with butter

### Entrée

Cherry tomato and basil tart  
red coconut

### Main

Slow cooked beef cheek with buttery mash and  
potato,  
red wine jus

### Sides

Roasted chat potatoes, mustard and chives

### Dessert

Coconut panna cotta with raspberry sorbet and  
salted caramel  
praline

## SUNSET

Warm bread roll with butter

### Entrée

Chicken Caesar salad

### Main

Grilled Tasmanian salmon tartare with beans, potato,  
peas and tomato

### Sides

Baked cauliflower with Moroccan spice and toasted  
seeds

### Dessert

Chocolate tart with poached strawberries and vanilla  
ice-cream

## BEACH

Warm bread roll with butter

### Entrée

Seared barramundi with jasmine rice and  
curry sauce

### Main

Roast lamb rump with lemon, olives, new  
oregano and jus

### Sides

Pumpkin with goats cheese and rocket

### Dessert

Sticky date pudding with butterscotch and  
ice-cream

- Please note these prices are subject to Sunday/Public Holiday surcharges
- Photos for illustrational purposes only

# LAVISH MENU



2 Course alternate drop \$95pp

3 Course alternate drop \$105pp

Select either menu Bellarine, Moorabool or Golden Plains

Available 20-300 people

## BELLARINE

Warm bread roll with butter

### Entrée

Parmesan and goats cheese tart with zucchini and caper salad

*Alternating with*

Porcini and Portobello ravioli with tarragon sauce

### Main

Grilled king fish, baby cos, peas and truffle aioli

*Alternating with*

Confit duck leg, lentils, spinach and pancetta

### Sides

Celeriac and radicchio

### Dessert

Opera cake with raspberry sorbet

*Alternating with*

Lemon meringue pie

## MOORABOOL

Warm bread roll with butter

### Entrée

Tiger prawns with avocado, lime, coriander chipotle and tomato

*Alternating with*

Beef carpaccio with horse radish cream, beetroot and watercress

### Main

Roast lamb rump with smoked eggplant, chickpea tagine

*Alternating with*

Pork belly with ton katsu, rice and greens

### Sides

Baked cauliflower with hummus

### Dessert

Peanut butter parfait, chocolate mousse

*Alternating with*

Raspberry crème tart with caramel ice-cream

## GOLDEN PLAINS

Warm bread roll with butter

### Entrée

Vitello tonnato poached yearling, parmesan, wild rocket and caper berries

*Alternating with*

Mini burrata, eggplant, zucchini, basil and nduja

### Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese

*Alternating with*

Eye fillet with duck fat potatoes, thyme jus & truffle butter

### Sides

Roast vegetables

### Dessert

Eton mess

*Alternating with*

Cassis Mont blanc

### Upgrade

- Additional sides \$7pp
- Swap a menu selection from within one of the alternate menus \$7pp

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# ALTERNATE MENU

2 Course alternate drop \$79pp

3 Course alternate drop \$89pp

Select either menu Pakington, Lt Malop or Ryrie

Available 20-300 people

## PAKINGTON

Warm bread roll with butter

### Entrée

Local bocconcini with slow cooked tomato and basil

Alternating with

Beef wellington and mushroom sauce

### Main

Chicken supreme with pumpkin, cauliflower and sage jus

Alternating with

Grilled tuna, soba noodles, cucumber, radish and soy

### Sides

Broccolini, mint and chilli salad

### Dessert

Warm raspberry and macadamia blondie with vanilla ice-cream

Alternating with

Coconut panna cotta, pineapple, rum and coconut with mango sorbet

## LT MALOP

Warm bread roll with butter

### Entrée

Pulled pork and caramelized onion croquettes with chipotle aioli

Alternating with

House smoked salmon, baby cos, lemon dressing, capers and dill

### Main

Roast beef with potato puree, mushrooms and shallots

Alternating with

Grilled salmon tartare with beans, potato, peas and tomato

### Sides

Roast sweet potato with Salsa Verde

### Dessert

Milk chocolate, berry crunch cake with raspberry sorbet

Alternating with

Baked cheesecake and strawberry ice-cream

## RYRIE

Warm bread roll with butter

### Entrée

Chicken, lemongrass and coriander skewer with Nham jim

Alternating with

Bolognese arancini with parmesan aioli and basil oil

### Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese

Alternating with

Salmon, fennel, parsley, olives, radish and a lemon and dill sauce

### Sides

Roast chat potatoes with garlic and olive oil

### Dessert

Coffee brulee with rum and raisin ice-cream

Alternating with

Chocolate fudge cake with honeycomb ice-cream



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**NAUTICA**  
POOL BAR & KITCHEN

Let us take care of your next celebration.  
Contact the experienced and passionate team at Nautica by Rydges Geelong.

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