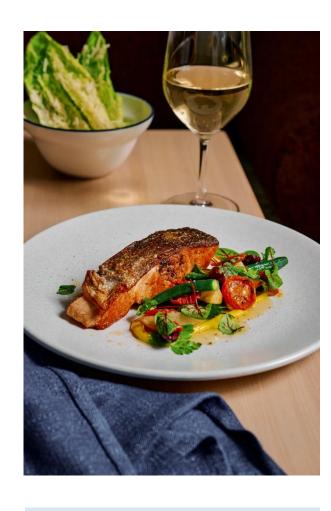
# **SET MENU**



## 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

salted caramel praline

Coconut panna cotta with raspberry sorbet and

# 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

# **BELLARINE**

Warm bread roll with butter

Available 20-300 people

#### 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 <u>Alternating with</u>

Lemon meringue pie

Additional sides \$7pp

Upgrade

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

# **MOORABOOL**

Warm bread roll with butter

#### Entrée

Tiger prawns with avocado, lime, coriander chipotle and tomato

#### Alternatina 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

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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 lce-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

Alternatina 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

Alternatina with

Baked cheesecake and strawberry ice-cream

## **RYRIE**

Warm bread roll with butter

#### Entrée

Chicken, lemongrass and coriander skewer with

Nham jim

Alternating with

Bolognaise 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

#### Alternatina with

Chocolate fudge cake with honeycomb ice-cream

# Upgrade

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

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Let us take care of your next celebration.

Contact the experienced and passionate team at Nautica by Rydges Geelong.

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