

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

Brocolini, 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



Upgrade

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

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

SET MENU



2 Course set menu \$69pp

3 Course set menu \$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

Upgrade

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

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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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BEVERAGE PACKAGES

Upgrade to a spirit package at an additional \$10pp, per hour
Upgrade to a cocktail package at an additional \$20pp, per hour
Sparkling on arrival from \$8pp

Beverage extensions – 30mins, \$5pp | 60mins \$10pp

Something Simple

2 hours \$35pp
3 hours \$45pp
4 hours \$55pp

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Shiraz
NV Fiore Moscato
Boags Light
Furphy Refreshing Ale
Apple Cider
Carlton Draught

Something Special

2 hours \$45pp
3 hours \$55pp
4 hours \$65pp

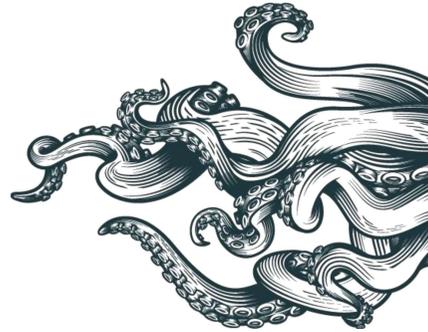
Marty's Block Brut Sparkling
Cloud Street Sauvignon Blanc
Growers Gate Shiraz
NV Fiore Moscato
Asahi Super Dry
Stone & Wood Pacific Ale
Boags Light
Apple Cider

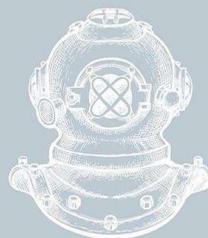
Something Sober

2 hours \$15pp
3 hours \$20pp
4 hours \$55pp

Selection of soft drink and juice,
freshly brewed coffee and herbal
teas

Beverages on consumption
available upon request





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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