Restaurant @ Brisbane German Club

Grande Function Menu

Entrée

- Smoked samon rose w/ potato rossti and a horseradish dressing
- Grilled Lemon and Herb marinated haloomi cheese w/ spinach salad
- Tempura soft shell crab w/ Asian salad and lemon garlic aioli
- Rosted pumpkin, spinach, pine nut risotto w/ parmesan cheese

Mains

- Duck breast w/ polenta mash, blue cheese & radicchio salad topped w/ orange glaze
- Atlantic Salmon Strudel w/ grilled leeks, buttered mash potato and white wine cream sauce
- 300g Rib fillet w/ parsley buttered fried potatoes, honey glazed baby carrots and red wine jus
- Braised Lamb shanks w/pea puree & roasted root vegetables toped w/ red wine marinade reduction
- Char grilled polenta, potato rossti sautéed silver beats w/ capsicum relish and fresh feta cheese
- Quail baked in garlic & rosemary marinade w/ baked potatos & grilled vegetables

Dessert

- Self-saucing dark chocolate pudding with fresh cream and berries
- In house Belgium waffles w/ vanilla bean ice cream, and maple syrup
- Red wine Poached Pear compote w/ honey and brandy glaze

Choice of two dishes – alternate drop

2 Course \$44.00 Per Person 3 Course \$52.00 Per Person

Min 30 people and must be served in a private function room

Tea and coffee add \$1.50 Per Person

*menu prices are subject to change