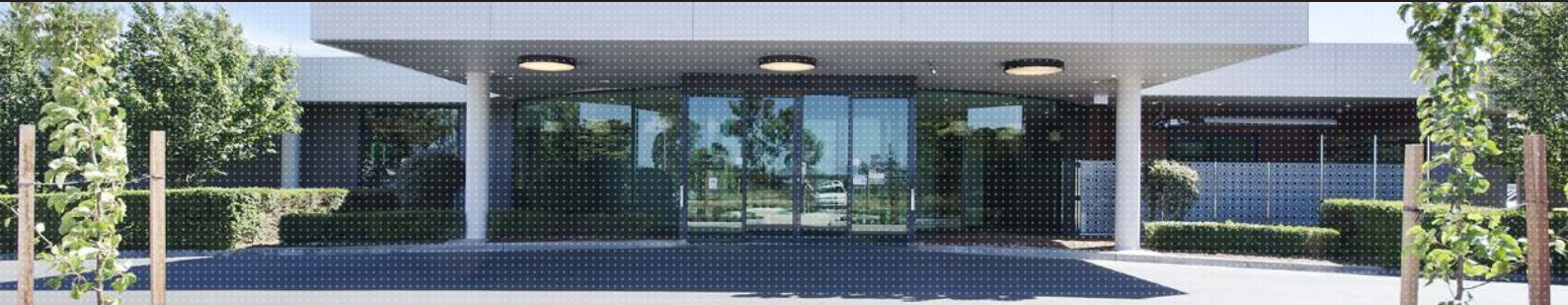


steeples  
*mornington*



## FUNCTION PACKAGES

Cnr Racecourse and Mornington - Tyabb Rds Mornington VIC 3931  
Phone 5976 0700 | [www.steeples.net.au](http://www.steeples.net.au)



# COCKTAIL PACKAGES

minimum 40 people

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## BRONZE SELECTION \$14PP

*Selection of 6 canapés*

- Mini gourmet pies
- Mini gourmet sausage roll
- Japanese crumbed calamari
- Vegetarian frittata
- Mini dim sims
- Vegetable money bags
- Mini spring rolls
- Gourmet finger sandwiches
- Chefs selection of arancini balls

## SILVER SELECTION \$23PP

*Select 6 items from bronze package  
& 3 of the following*

- Pecking duck pancakes
- Chicken satay skewers
- Freshly shucked oysters
- Garlic prawn skewers
- Braised duck croquettes
- Thai fish cakes
- Croute topped w smoked salmon mousse
- Assorted macaroons & mini cakes

## GOLD SELECTION \$35PP

*Select 6 items from the bronze package & 2 of the following 'fork & talk dishes'*

- Beer battered flathead *chips & house-made tartare*
- Butter chicken curry *jasmine rice w riata*
- Braised lamb shoulder ragù *w penne pasta*
- Chicken & mushroom risotto
- Seafood hokkien noodle stir-fry
- Lamb rogan josh *coconut rice w roti bread*
- Nasi goreng



# A-LA-CARTE \$25 SET MENU

2 courses - \$25

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## MAIN

chicken schnitzel served w chips & salad

roast of the day served w vegetables

risotto w asparagus, sundried tomato, sweet potato chips.....add chicken (v) (gf)

crispy flathead fillets served w chips & salad, tartare sauce

## DESSERT

flourless chocolate cake served w fresh cream

lemon meringue tart served w fresh cream





# A-LA-CARTE \$28 SET MENU

2 courses - \$28

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## ENTRÉE

trio of dips, garlic bread

## MAIN

chicken parmigiana or schnitzel *served w chips & salad*

250g porterhouse steak *served medium, w chips & vegetables*

risotto *w asparagus, sundried tomato, sweet potato chips.....add chicken (v) (gf)*

crispy flathead fillets *served w chips & salad, tartare sauce*

## DESSERT

cookies & cream cheese cake *served w fresh cream*

flourless orange cake *served w fresh cream*



# A-LA-CARTE

## \$35 - \$40 SET MENU

minimum 40 people

2 courses - \$35    3 courses - \$40

*Choice of 2 items per course served alternatively*

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### ENTRÉE

salt & pepper calamari *w a garden salad & house-made aioli*

duck & pork terrine *soft poached quail egg, croutons, relish & pickled vegetables*

soup of the day

chicken ceasar salad

house cured salmon & mini croquettes *w a house-made saffron aioli*

### MAIN

crispy skin pork belly *cauliflower puree, green beans & hazelnuts*

mushroom duxelle risotto *w baby spinach & truffle oil*

marinated lamb shank *creamy mash & steamed broccolini*

250g porterhouse steak *served medium, smashed kipfler potatoes, asparagus & red wine jus*

baked barramundi fillet *sweet potato mash & sautéed spinach*

salmon fillet *crisp fennel salad w herbed oil & roe*

chicken breast *sundried tomato & avocado linguini w creamy garlic sauce*

### DESSERT

selection of premium ice-creams *served w wafers*

warm sticky date pudding *drizzled w butterscotch sauce*

apple crumble *finished w a vanilla bean anglaise*

chocolate brûlée & mixed berry salad

poached pear, almond & frangipane *encased in golden puff pastry w cinnamon ice-cream*

lemon meringue tart *served w strawberry coulis*