



# St Kilda Functions

## **Private Dining Room - \$75 per person**

### **Appetisers**

Marinated mixed olives  
with grissini

### **Entrée**

Prawn Agnolotti  
served with tomato and basil broth

Quail  
marinated in lemon thyme served on bitter Greens with vincotto and pepper grass

Field mushroom with ricotta  
and wild rocket drizzled with white truffle oil (v)

### **Main**

Herb crusted rack of lamb  
on kipfler potato, pancetta and garden beans with pinot jus

Panfried salmon  
on shaved fennel and grana padano salad with salmoriglio salsa

Roasted chicken breast  
on truffle polenta and sauteed spinach with vin santo sauce

Melanzane and tallegio ravioli  
with sage and pine nut butter sauce (v)

### **Dessert**

Banana, kahlua and milk chocolate semi freddo with vanilla anglaise

Chocolate fondant with honey & double cream

Tira Mi Su

Cheese Platter  
Chefs selection served with quince paste, marsala figs and water crackers

Cafetiere Tea & Coffee