



# *St Kilda Functions*

## **Sunday Roast**

**Two course \$35 per person / Three course \$45 per person**

### **Entrée**

Soup of the Day

### **“The Roast”**

(choose one of the following for all guests)

whole roasted poussin with aged balsamic jus

roast leg of lamb with rosemary and garlic

slow-roasted pork belly with crackling and apple and cinnamon compote

roast fillet of beef with red wine and mushroom jus

Served from the Centre of the Table

seasonal roasted and steamed vegetables, crisp roasted potatoes & jus

### **Dessert**

(choose one of the following for all guests)

sticky date pudding with toffee sauce

lemon tart with double cream

tiramisu

cheese platter – chefs selection with quince paste, marusla figs and toasted fruit bread