

decks seafood & steak

ALTERNATE PLACE
(Minimum 20 guests)
Option #1

\$45 pp
(Please select your choice of two mains)

To Begin

Selection of breads & dips

Mains

Seared lamb rump with minted pea sauce over warm kilpher salad

Or

Rosemary roasted chicken breast with confit of garlic & oregano over masculine leaves

Or

Roasted beef rib eye garlic jus & herbed compound butter over garden fresh vegetables

Mains inclusive of

Table sides of garden salads and steamed vegetables

Fresh brewed Tea and Coffee w/ chocolates

The above menu is subject to change depending on availability of produce.
Please advise of any specific dietary requirements prior to the event.

Decks Seafood and Steak
Southbank Parklands

P: 07 3846 4036 F: 07 3846 1315 E: info@deckssb.com.au W: www.deckssb.com.au

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**ALTERNATE PLACE
(Minimum 20 guests)
Option #2**

**\$55 pp
(Please select your choice of two in Main and Dessert)**

To Begin

Your choice of either

Soup of the day
Or
Breads with Dip

Mains

Ginger & lime marinated barramundi on garlic bok choy, lime burre blanc & toasted pine nuts
Or
Roasted lamb rump with mustard and herbed crusted over chat potatoes & seasonal vegetables
Or
Chermoula marinated chicken breast with garlic roasted Courgette & rosemary chats

Mains inclusive of
Table sides of garden salads and steamed vegetables

Dessert

Trio of sorbets with fresh fruit
Or
Warm chocolate tart with rose oil & chantilly cream
Or
Citrus tart with candied zest frangelico syrup & mango sorbet

Fresh brewed Tea and Coffee w/ chocolates

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**ALTERNATE PLACE
(Minimum 20 guests)
Option #3**

\$70 pp

(Please select your choice of two in each course)

To Start

A refreshing shot of the sorbet of the day to cleanse your pallet before your meals arrive.

Entrée

Warm seared coriander & chilli marinated beef with green beans, finished with crushed palm sugar dressing

Or

Thai style baby squid salad with fresh cucumber, capsicum mint & coriander

Or

Passion fruit, lemon and rose water marinated scallops with oven baked chats

Mains

Mini eye fillet on parsnip puree, tossed baby vegetables in almond flakes & hazelnut jus

Or

Spanish onion marinated chicken supreme with grilled green peppercorn sauce, truffle mash & braised fennel, bok choy

Or

Fresh grilled barramundi with crispy herbed crust topping over garlic confit mash with baby garden vegetables

Or

Herbed crusted lamb rump on rosemary & parmesan potato gratin with broccolini & raspberry jus

Mains inclusive of

Table sides of garden salads and steamed vegetables

Dessert

Pear & lemon parfait with chocolate meringue & calvados sugar syrup

Or

Saffron & vanilla poached pear with apple crisps champagne & lemon sorbet

Or

Passion fruit & rhubarb brulee with vanilla bean ice cream & almond biscotti

Fresh brewed Tea and Coffee w/ chocolates

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