

The Grand International

Soup

JAPANESE PUMPKIN

Garnished with chives and black pepper

TRADITIONAL VEGETABLE MINISTRONE

A hearty Italian soup served with pasta and cannellini beans

POTATO AND LEEK

Served with crispy croutons

CHICKEN VELOUTE

Served with chicken pieces and garnished with freshly chopped chives

CHICKEN LENTIL VEGETABLES

Served with garlic croutons

CAULIFLOWER AND BLUE CHEESE

Served with croutons

TORTELLINI IN BRODO

Served with extra virgin olive oil and croutons

Sandwiches served to all Debutantes and partners

The Grand International

Cold Appetizers

CAESAR SALAD

Cos lettuce tossed with croutons, bacon, egg, and parmesan cheese and topped with a creamy anchovy dressing
chicken optional \$3.00 per person

ROCK MELON AND PROCIUTTO

Rock melon wrapped in prosciutto slices

BELETTI ANTIPASTO

A selection of freshly sliced cold meats, pickled vegetables, sun-dried tomatoes, Bocconcini cheese, prosciutto, melon and roasted peppers served on a bed of lettuce

Hot Entrees

BRUSCHETTA

Italian appetizer consisting of ciabatta bread topped with diced tomatoes, onions, selected herbs and extra virgin olive oil

EGGPLANT PARMIGIANAGrilled eggplant with bocconcini cheese, napoli sauce and fresh basil leaves

CALAMARI

Lightly fried calamari over rocket salad with basil aioli

KING PRAWNS*

In a light tempura batter served with a chill & capsicum sauce with a creamy risotto

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Vegetarians

VEGETARIAN LASAGNA

Homemade and served with napolitana sauce

ARANCINI BALLS

Arborio rice balls filled with winter vegetables and cheese, crumbed, fried and served on a bed on napolitana sauce

Pastas

TRADITIONAL LASAGNA

Homemade and served with a bolognese sauce

CANNELLONI

Rolled tubes of pasta filled with beef, or spinach and ricotta cheese served with Napolitana sauce

RAVIOLI POTATO & LEAK

Homemade potato & leek ravioli served with a Napoli sauce, chilli, Fresh herbs and parmesan cheese

TORTELINI ALLA PANNA

Homemade tortellini served with ham and cream sauce

RIGATONI NAPOLITANA

The world' s finest rigatoni served with fresh tomato and basil

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Main Courses

CHICKEN PARMIGIANA

Crumbed and topped with cheese,
Served with a fresh Napolitana sauce

BRASATO DI POLLO

Chicken breast pan braised with black olives, pancetta, red capsicum
onion & rosemary

PRIME ROAST BEEF

Freshly carved with your choice of mushroom,
peppercorn, red wine jus

GRAIN FED RIB-EYE STEAK 350GMS*

Char-grilled and served over roman potatoes with a mushroom and red wine sauce

EYE FILLET STEAK 200 GMS

Char-grilled and served over roman potatoes with a mushroom and red wine sauce

FRESH TREVALLY

Served with a lemon butter & dill sauce

ROAST SUCKLING PORK

Rolled & filled, served with crackling

ROAST LAMB

Leg of lamb freshly carved served with peppercorn sauce

VEAL SCALLOPINI

Tender veal cooked in a mushroom cream and red wine sauce

CHAR-GRILLED PRIME LAMB CUTLETS*

COTALETTA MILANESE

Veal Schnitzel served oven wilted baby spinach, roman potato & lemon wedge

ALL MAIN COURSES ARE ACCOMPANIED WITH FRESH
VEGETABLES IN SEASON AND BOWL OF FRESH GARDEN SALAD

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Desserts

GOOEY CHOCOLATE PUDDING

Served with vanilla ice cream

SUMMER FRUIT PUDDING

With a wild berry compote

CHOCOLATE & ORANGE CHEESECAKE

Garnished with King Island cream

VANILLA BEAN PANNACOTTA

With wild berry compote

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese,
sponge finger biscuits,
Galliano liqueur & espresso coffee

TART TARTIN

Caramelised sticky apple on a puff pastry base

CREPE SUZETTE

Light pancake served with strawberries, sugar, lemon and flambéed with brandy

Tea and Coffee - Freshly Brewed

Served with After Dinner Mints

Espresso Coffee optional

The Grand International

Additional banquet food*

Platters – serve 10 guests*

OYSTERS PLATTER*

(Kilpatrick/natural)

(One dozen per table) \$28 per dozen

CELEBRITY DIPS*

Tzatziki (cucumber and garlic), taramosalata (seafood),
Melitzanosalata (eggplant) or humus (chickpea) served with pita bread
\$60 per platter

CALAMARI FRITTI PLATTER*

\$55 per platter

COZZE ALLA MARINARA*

Fresh mussels per table cooked in garlic, tomato and white wine
\$70 per platter

KING PRAWNS*

\$70 per platter

ANTIPASTO PLATTER*

\$60 per platter

Tapas*

\$8.50 PER BOWL

BLACK OLIVES*

VEGETARIAN ARANCINI (RICE BALLS)*

MARINATED WHITE ANCHOVIES*

Suppers*

FRESH FRUIT PLATTER*

A selection of fresh fruits presented on a platter

CHEESE AND CRACKERS*

A selection of cheeses and crackers

CHEESE AND DRIED FRUIT PLATTER*

A selection of Australian cheeses served with dried fruits, Greens and crackers

At The Grand International, our chefs cater to every cuisine.

All requests will be accommodated.