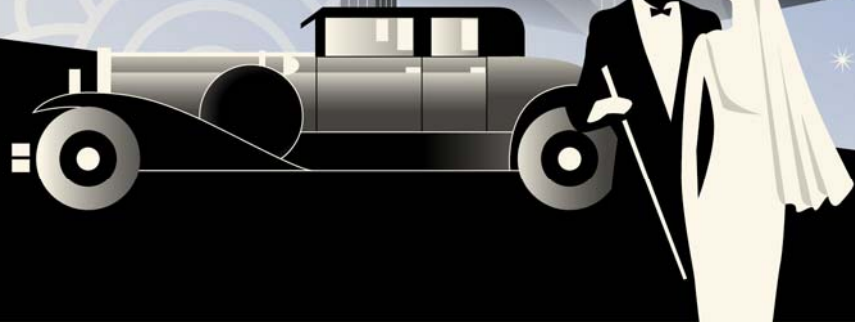




THE CENTRE IVANHOE



Spring Summer Wedding Menus 2011

Discover a new range of food and beverage options, fundamental to the success of your event, whether it's an intimate dinner for 30 or a cocktail party for 800 guests. Our menus are changed seasonally to reflect the ebb and flow of mother nature, and our kitchen team, led by our new Head Chef, work with the freshest ingredients, sourced from the best suppliers to provide a quality product to each and every client.

Welcome to Spring Summer Dining for 2011 /2012
Available 1st September 2011-1st March 2012

We change our menus seasonally to reflect the ebb and flow of Mother nature,

Spring blossoms and sizzling summer heat are the inspiration for the perfect time to share food and sunshine.

Select from the following menus to tailor a package to suit your exact style, taste and budget

FORMAL DINING MENU

Choose your package from the following:

All items will be served alternately from each course.

All dietary requirements can be catered for with notice

CANAPÉS

Our chef's selection of canapés served with pre-dinner beverages

ENTRÉE

Tasmanian smoked salmon roulade

With lemon crème fraiche and dill, pickled beetroot, orange, cucumber and young herbs

Coconut poached chicken breast

On green papaya salad with cucumber, bean shoots, mint, chilli-roasted peanuts and spicy tamarind dressing

Salt and pepper dusted calamari

With char grilled corn and avocado salsa, wild roquette leaves and lime aioli

Caramelised shallot tart

With fennel, goat's cheese and red wine vinaigrette

Goulburn River smoked trout

on lemon scented kipfler potatoes with avocado, baby mache lettuce and creamy walnut dressing

Confit duck pithivier

with goat's cheese, wilted spinach, pine nuts and currants



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MAIN

Roasted barramundi

Wrapped in crisp pancetta with lemon scented crushed kipfler potatoes, seasonal greens and tarragon beurre blanc

Free range chicken roulade

With roasted garlic stuffing on warm potato salad with crisp pancetta, mustard cress, aioli and light jus

Braised lamb shoulder

Served on sautéed spinach with cauliflower puree, honey roasted Dutch carrots and braising juices

Roasted and carved fillet of Limestone Coast beef

With potato and thyme gratin, sautéed spinach, beetroot relish and green peppercorn jus (GFP)

Grilled eye fillet of beef

On chive potato puree with broccolini, whole roasted garlic and Diane sauce

Roasted chicken breast

With lemon and parsley stuffing, pumpkin mash, garden peas and mint infused jus

Slow roasted Tasmanian ocean trout

On almond and lime mash with fennel, orange, green olives, Tarago marinated goat's cheese feta, mint and sherry vinaigrette

Roasted rump of Murray Valley lamb

With Queensland blue pumpkin mash, snow peas, warm eggplant chutney and spring onion jus

BREADS

A selection of housemade country rolls served with butter, extra virgin olive oil and balsamic

SALADS

Fresh garden salad with tomatoes, cucumber and Dijon mustard vinaigrette



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DESSERT

Toffee and banana pudding
with caramel sauce and cinnamon ice cream

Rich chocolate tart with coffee cream,
white chocolate lattice and raspberry coulis

Black forest roulade with Belgian chocolate shavings and dark cherry compote

Baked apple and raspberry crumble with vanilla bean anglaise and pistachio fairy floss

Individual cherry and coconut cake
served with white chocolate and peppermint soil

Honey panna cotta
with nutty ice cream and almond praline

Freshly Brewed Coffee, Tea and Herbal Tea served with port and petit fours



THE CENTRE IVANHOE

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The Charleston Soiree Cocktail Menu

Match your Charleston Soiree with the following
Select your party food from our Seasonal Menus

COLD CANAPÉS

Chinese Peking duck pancake with sesame hoisin dipping sauce

House made vegetarian rice paper roll with sesame and nuoc cham dipping sauce (V)

An assortment of nori rolls served with pickled ginger, wasabi and soy

Mini buttermilk high tin loaf with roast Milawa free range chicken, crisp bacon and lemon mayonnaise

Tasmanian ocean trout in toast cup with avocado, green chilli, lamb's lettuce and finger lime

Mount Zero olive palmier with Yarra Valley Persian feta, crushed broad beans and lemon (V)

HOT CANAPES

Saffron rice arancini with mushroom ragù filling (V)

Wagyu beef burger with molten Heidi Gruyere, wild rocket, crisped pancetta and truffled mayonnaise in a soft buttermilk bun

Spanish paella croquette - squid, chicken, chorizo and saffron rice with lime aioli

Potato, spinach and pea samosa with coriander yogurt (V)

Assorted vegetarian quiches including spinach and feta or capsicum and herb (V)

Moroccan spiced shepherd's pie with coriander mash and roasted tomato relish

Chilli and red bean empanada served with coriander yoghurt (V)

Spicy chicken sausage roll with black sesame seeds and lemongrass chilli sauce

Thai fishcake topped with sweet corn and coriander salsa



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GRAZING DISHES

Classic lamb rogan josh with Kashmiri rice pilaf, katchumber salad and cucumber, mint raita

Romesco crumbed Lakes Entrance flathead with classic fries and almond, lime aioli

Green peppercorn crusted squid on green papaya salad with cherry tomatoes, roasted cashews and mint

Chicken and preserved lemon tagine with chickpeas and minted couscous

'Bangers and mash' – pork chipolatas served on potato puree with rich onion sauce

Koo Wee Rup asparagus, preserved lemon and verjuice risotto with shaved parmesan cheese (V) (GFP)

DESSERTS

Mango and blueberry trifle with honeyed mascarpone and macadamia brittle

Passionfruit curd and raspberry tart topped with fluffy vodka infused meringue

Raspberry panna cotta with liquorice jelly (GF)

Rich chocolate ice cream with Morello cherry sauce, vanilla, fresh coconut and mint

Mascarpone, pistachio and rose water parfait with raspberry and strawberry salad (GFP)

Or

Victorian Cheese Platter with quince paste, crackers and lavosh

TO FINISH

Freshly Brewed Coffee, Tea and Herbal Tea served with chocolates

Additional menu items available on request, please consult your event coordinator for options and prices.

All dietary requirements must be pre ordered with your event coordinator prior to your event



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FORMAL BUFFET MENU

MAIN COURSE – SELECT 4 ITEMS

Thai yellow chicken curry in rich coconut sauce with sweet potatoes, shallots and steamed jasmine rice

Sticky chilli pork belly served on sesame rice noodles with stir fried Asian vegetables

Black olive and potato gnocchi in rich tomato Napoli with Mediterranean vegetables and fresh basil leaves

Massaman beef and potato curry with coconut steamed rice, roasted peanuts, lime leaf and coriander

Barbecued lamb noisettes on roasted root vegetables with rosemary oil and minted yoghurt

SALADS AND VEGETABLES – SELECT 3 ITEMS

Roquette, sun dried tomato and kalamata olive salad with parmesan cheese and balsamic

Fresh garden salad with cherry tomatoes, slices of cucumber with Dijon mustard dressing

Cumin roasted pumpkin with spinach, pine nuts and lemon vinaigrette

Roasted chat potatoes with whole roasted cloves of garlic, sprigs of rosemary and sea salt

BREADS

A selection of housemade country style rolls served with butter, extra virgin olive oil and balsamic

TO FINISH

Selection of gourmet cakes, pastries and desserts

Seasonal fresh fruit platter

Coffee, Tea and Herbal Tea served with chocolates



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HOUSE BEVERAGE PACKAGE

Sparkling

Morgan's Bay Sparkling Cuvee

White

(Please select one)

Morgan's Bay Sauvignon Blanc

Morgan's Bay Chardonnay

Red

(Please select one)

Morgan's Bay Cabernet Merlot

Morgan's Bay Shiraz Cabernet

Beers

Carlton Draught

Cascade Light

Selection of Soft drinks and Jugs of Iced Water

Upgraded Beverage Package

Please consult your Wedding Coordinator for an Upgraded Beverage Package



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