

*Lauriston House*  
FUNCTION CENTRE  
Circa 1887

# MENU



## Entrees

- ❖ **Trio of Pumpkin Soup** – *Three varieties of pumpkin, blended to enrich the flavour of this family favourite, complimented with sour cream, fresh chopped chives and light sprinkling of freshly grounded nutmeg.*
- ❖ **Homemade Lasagne** – *made from hand-selected prime beef and fresh tomatoes, complemented with our chef's unique blend of béchamel sauce*
- ❖ **Chicken & Mushroom Crepe** -*Handmade crepes infused with fresh herbs, rolled and filled with sautéed chicken tenderloins and a variety of wild mushrooms. Served with a creamy champagne sauce and garnished micro herbs.*
- ❖ **Haloumi & Baby spinach parcel** – *baby English spinach and imported haloumi cheese wrapped in a filo pastry parcel and sits on a bed of tomato puree, enriched with fresh basil and micro herbs.*
- ❖ **Haloumi & Ham Parcel** – *Made from leg ham and imported haloumi cheese. Wrapped in filo pastry parcel and sits on a swirl of freshly made tomato puree, enriched with fresh basil and micro herbs.*
- ❖ **Asian-style fish** – *lightly steamed barramundi fillet, marinated with soya, shallots, ginger and garlic on a bed of jasmine rice. A true Asian delight!*
- ❖ **Mediterranean Fish**- *Oven baked barramundi fillet served with an authentic Mediterranean-style tomato-based sauce & presented on a bed of basmati rice.*

Pastas – Choose From: Fettuccini, ravioli, tortellini, rigatoni or Penne

Sauces – Choose from Below:

- ❖ *Carbonara – Bacon, egg onion in a light cream white wine sauce*
- ❖ *Napolitano – fresh tomato, extra virgin olive oil, onion , with a delicate handful of scotch fillet pieces and basil Napoli sauce*
- ❖ *Pollo Funghi- chicken and mushroom, creamy wine sauce*
- ❖ *Primavera- (V) mushroom, capsicum, tomato, eggplant, olives with napolitano sauce.*
- ❖ *Fungi- tossed with sautéed mushroom garlic in light cream wine sauce.*

### *Risottos*

- ❖ *Campagnola – Vegetarian with mushroom, capsicum, tomato eggplant olives in a rose sauce*
- ❖ *Our Chefs Speciality: English spinach and mushroom*



### *Mains*

- ❖ *Oven Baked Chicken- tender chicken Kiev cooked to perfection sitting on a gourmet risotto complemented with a pernot & creamy roasted capsicum sauce, truly a favourite!*
- ❖ *Roast Pork- traditional slow-roasted succulent leg of pork, served on a bed of potato mash stack & roasted vegetables with pan gravy, home-made apple sauce & crackling.*
- ❖ *Roast Lamb -an all-time favourite: slow roasted lamb, served on a bed of garlic & potato mash stack and roasted vegetables with a light seeded mustard and rosemary jus and garnished with fresh rosemary.*
- ❖ *Scotch fillet – hand selected lean prime scotch fillet, slowly roasted to perfection served with garlic & potato mash stack and roasted vegetables. Complimentary sauce to choose from; Diane / peppercorn/mushroom/béarnaise.*
- ❖ *Pan Fried Veal – tender young pan fried veal, served with a creamy sauce made using a variety of handpicked wild mushrooms to enhance it's flavour served with roasted vegetables.*
- ❖ *Veal Parmigiana- Our Italian specialty – tender veal fillets smothered in a fresh whole peeled tomato sauce and topped with freshly baked egg-plant. Complementated with freshly shaved mozzarella and slow-baked to enhance all the flavours*



## *Dessert*

- ❖ **Chocolate Mousse**- *Smooth lush chocolate mousse in Italian pedestal glass, complimented with fresh cream and strawberries, and adorned with large chocolate & white shaped heart*
- ❖ **Homemade Ice-cream Cake** – *A Lauriston House Specialty: Italian designated pedestal glass with homemade sponge cake absorbed with fresh thickened crème and drizzled with our chefs blended caramel fudge sauce. Complemented with strawberries.*
- ❖ **Fruity Sorbet** – *as assortment three flavours, complemented with fresh mint*
- ❖ **New York Cheesecake** – *creamy slice complimented with fresh cream & Strawberries*

## *Note:*

*All Special dietary requirements are catered for Free of Charge. All Meals are catered for strictly only by our in-house Lauriston House's Chefs.*