

## SEATED LUNCH & DINNER MENU

served with dinner rolls, Vittoria coffee and selection of LMDT tea

		2 COURSE	3 COURSE
SET MENU	(1 choice)	59- pp	79- pp
ALTERNATE DROP	(2 choices)	65- pp	85- pp
CHOICE MENU	(2 choices)	69- pp	89- pp

## ENTRÉE

### BAKED TASMANIAN SALMON (GF)

on a warm zucchini and tomato stack with a roasted pimento aioli, candied balsamic and lemon

### WARM SOUTHERN FRIED CHICKEN SALAD (v option available)

with roasted pine nuts, red onion, shaved cucumber and a citrus dressing

### DUO OF CHICKEN & PRAWN SKEWERS (GF)

roasted with basil and olive oil, on a lemon thyme and pistachio couscous topped with micro herbs and cracked pepper

### MOZZARELLA & HERB ARANCINI (V)

on roasted tomato and oregano sauce, fresh herbs and slivered almonds

## MAIN

### OVEN ROASTED CHICKEN BREAST (GF)

wrapped in prosciutto, baby roasted potato, grilled asparagus and a port wine glaze

### BARRAMUNDI FILLET

lemon myrtle and macadamia crusted with a warm buttered potato salad, candied balsamic and broccolini

### GRILLED EYE FILLET STEAK (GF)

cooked medium on a roasted butternut and smokey paprika squash, steamed broccolini with a red wine and roasted onion glaze

### GNOCCHI (V)

baked & freshly made tossed in a roasted tomato and basil sauce with shaved parmesan, micro herbs and roasted capsicum

## DESSERT

### WARM ORANGE & ALMOND CAKE (GF)

with a burnt orange glaze, pistachio and double cream

### CANDIED APPLE TART

with a warm vanilla bean anglaise and blueberries

### WARM CHOCOLATE MUD CAKE (Vegan)

with a salted rich Callebaut chocolate sauce and a raspberry compote

### SWEET LOVERS TASTING PLATE

traditional Turkish delight, chocolate dipped strawberry, coffee infused chocolate tart and biscotti – topped with Persian fairy floss

## CAKE SERVICE

if you wish to provide your own celebration cake, following will apply

cupcakes	no charge
to present your cake on a platters	2.5- per slice
to present your cake on individual plates with cream & berry coulis	5-

\* Pricing applicable until 30th June 2022

\* guests with dietary requirements will be catered for separately if we have been advised 7 days prior to your event, any dietaries given on the day may not be catered for accordingly

\* menu items are subject to availability

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