

FUNCTION MENU

35.00
(MAIN & DESSERT)

41.00
(ENTREE & MAIN)

48.50
(ENTREE MAIN & DESSERT)

OPTION 1

BAKERY

Bread

Freshly baked bread rolls

ENTREE

Roasted Pumpkin & Caramelised Onion Tart

Served with mesclun, shaved parmesan cheese & balsamic dressing

Spiced Prawns

Tiger prawns dusted in chinese five spice flour fried until golden served on a garden salad with lemon wedges & tomato chilli jam

Parmesan Chicken

Parmesan breaded chicken tenderloin served on a rocket, cherry tomato salad dressed with a balsamic vinaigrette

Salt & Pepper Calamari

Lightly dusted in seasoned flour, fried until golden brown & served on a bed of mixed lettuce with sweet chilli sauce

Thai Beef Salad

Marinated beef strips served on a garden salad, topped with fried hokkien noodles

Warm Chicken Salad

Grilled & lightly seasoned chicken breast stacked on a garden salad topped with homemade caesar dressing & croutons

MAIN

Chicken Camembert

Chicken breast fillet pocketed with camembert cheese, wrapped in bacon served with mash potato, garlic beans, baby carrots & a creamy mushroom sauce

Rack Of Lamb

Tender oven roasted rack of lamb served with roasted herbed potato wedges, paprika pumpkin, asparagus, rosemary & thyme sauce

Barramundi

Grilled barramundi fillet served with herbed chat potatoes, roasted baby carrots, beetroots & a creamy dill sauce

Pork Rib Eye

Char grilled pork rib eye served with mash potato, paprika pumpkin, broccolini, roasted garlic & rosemary sauce

Scotch Fillet Steak

Grain fed scotch fillet steak cooked medium, served with roasted potato wedges, broccolini & red wine jus

Philly Chicken

Chicken breast fillet pocketed with philly cheese, shallots, garlic, white wine & cracked black pepper, wrapped in prosciutto served with herbed chat potatoes, baby carrots, sugar snaps & a creamy garlic sauce

DESSERT

Passionfruit & White Chocolate Cheesecake

White chocolate passionfruit cold set cheesecake swirled through with a tangy passionfruit gel. Set over a delicious vanilla coconut gluten free biscuit base.

Toblerone Cheesecake

Rich chocolate baked cheesecake. Topped with chocolate ganache peaks and chunks of almond praline.

Fresh Fruit Salad

Fresh fruit salad served in a brandy snap basket with ice-cream

Heaven Sent Nougat

Layers of praline mousse and honey nougat mousse over a smooth chocolate base.

A choice of two from each course will be served on an alternating basis

info@thesilverlime.com.au

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300 Tenth street Mildura
Victoria 3500

39.50
(MAIN & DESSERT)

48.50
(ENTREE & MAIN)

55.50
(ENTREE, MAIN & DESSERT)

FUNCTION MENU

OPTION 2

BAKERY

Bread

Freshly baked bread rolls

ENTREE

Roasted Pumpkin & Gorgonzola Tart

Served with mesclun, shaved parmesan cheese & balsamic dressing

Pork Belly

Twice cooked pork belly served with a apple, watermelon salad & spicy plum sauce

Avocado Camembert

Camembert cheese crumbed, lightly fried, served with a garden salad, avocado & redcurrant sauce

Scollops

Toasted ciabata bread topped with a salsa salad, balsamic, olive oil & seared scallops

Gnocchi

Gnocchi tossed through a chicken, roast capsicum & creamy pesto sauce

MAIN

Reef & Beef

*Grain fed scotch fillet steak topped with pan-fried tiger prawns
in a garlic white wine sauce served on mash potato, baby carrots & broccolini*

Lamb Rump

Tender oven roasted lamb rump, served with a rosemary sauce, paprika pumpkin, garlic mash & baby beans wrapped in bacon

Fillet Mignon

Eye fillet wrapped in bacon on a crouton, topped with chasseur sauce & served with mediterranean vegetables

Salmon

Grilled Atlantic salmon topped with salsa verde, served with chat potatoes & a garden salad

Veal Rib Eye

Char grilled veal rib eye served with herbed potato wedges steamed asparagus and a red wine jus

Resort Style Chicken

*Chicken breast supreme pocketed with black tiger prawns, garlic butter & topped with hollandaise sauce served with
lyonnaise potato & seasonal vegetables*

DESSERT

Chocolate Cherry Tart

Chocolate shortbread crust filled with rich chocolate and cherries, finished with a drizzle of chocolate ganache

Baileys & Kahlua Pipes

*Perfect dessert partners, kahlua & vanilla flavoured mousses, blend together around a centre of chocolate soaked savoiardi biscuits.
Finished with a bailey's flavoured jelly*

Profiteroles

Profiteroles filled with cream patisserie & topped with warm creamy chocolate sauce

Lemon Meringue

Butter shortbread base filled with creamy lemon curd and topped with marshmallowy Italian meringue

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