

Lavalla

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## THE SELECTION

*Lavalla Dishes are made on sight and market dependant, which may lead to some minor changes to your selection, we will however notify you 24 hours before your event in order to make agreeable changes, or be surprised by what the market and season has to offer*



### **Beef Dishes**

- *Medium Roasted Ribeye, Yorkshire pudding, charred onion gravy*
- *Slow Braised Beef, Mushrooms*
- *Beef Short Ribs, sticky, tender & yummy*
- *Beef Wellington, the classic, our way*
- *Beef tongue & cheek*



### **Chicken Dishes**

- *Crisp Roasted Leg and Thigh, Spiced cashews*
- *Chicken Fillet Sate*
- *Chicken Korma, Rice and Sambals*
- *Grilled Chicken Breast, Pesto Parmesan Crust*



### **Pork dishes**

- *Belly Pork, Pea Pure, Apple Sauce*
- *Pork Ribs, Asian Spiced BBQ Glaze*
- *Roasted pork shoulder, killer crackling*
- *Pork Schnitzel, Parmesan Sage Crust, Lemon Herb Sauce*

Lavalla Estate

# THE SELECTION CONTINUED

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## **Vegetarian Dishes**

- *Barley and Lentil Tomato Bake, Grilled Haloumi*
- *Eggplant Parmesan*
- *Button Mushroom and Pea Cashew Curry*
- *Vegetarian Lasagne*

## **Potato Dishes**

- *Roast Potatoes*
- *Mashed Potatoes*
- *Baked Potatoes, Butter, Sour Cream, Cheese, Chives*
- *Potato bake*
- *Potato Croquettes*



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## THE SELECTION (EXTRA'S)

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**NOTE: All Selections below as per menu B (\$90 menu) or an additional \$5 per person for salads, and \$10 per person for seafood/Lamb dishes.**

### **Salads**

*As Per Menu B **OR** \$5pp*

- *Beetroot 3 Ways: Roasted, Pickled, Smoked, Butternut, Fetta and Toasted Pumpkin Seeds*
- *Caesar Salad: Cos Lettuce, Garlic Croutons, Bacon, Parmesan, Soft Boiled Egg and Caesar Dressing*
- *Country Potato: New Potatoes, Home Made Pickles, Boiled Egg and Chives*
- *Curry, Broccoli, Grape and roasted almond salad*
- *Roasted Root Veg: Sweet Potato, Carrots, Parsnips, Cinnamon Dressing and Cashew Nuts,*
- *Baby Caprese: Cherry Tomatoes, Baby Mozzarella, Basil Sprouts, Basil Pesto and Roasted Pine Nuts*

### **Seafood dishes**

*As Per Menu B **OR** \$10pp*

- *Green Lip Mussels, Leaks, White Wine Lemon Sauce*
- *Fresh Line Fish, Charred Cherry Tomato Olive Sauce*
- *Thai Seafood Curry, Mussels, Line Fish, Calamari, Prawns*

### **Lamb Dishes**

*As Per Menu B **OR** \$10pp*

- *Roast Leg, Mint Jelly, Mustard Gravy*
- *Basil & Rosemary lamb loin cutlets*
- *Smoked Moroccan styled lamb shank*
- *Lamb Rogan Josh, Rice and Sambals*

# Lastly

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# DESSERTS

Choose 2 as per menu A **OR** an additional \$5pp

- Tiramisu
- Trifle
- Crème Brule
- Chocolate Mousse,
- Strawberry Mousse, White Chocolate
- Praline Profiterole
- Mini Fruit Pavlovas
- Carrot Cake, Pecan Nuts, Cinnamon, Pineapple
- 4 Chocolate, Chocolate Cake
- Cheese Cake:
- Passion Fruit, Blueberry, Strawberry, Rhubarb and Salted Caramel Macadamia
- Apple Pie
- Red Velvet Cake

