

# ALTERNATE SERVE

2024/2025

**Two Course** Alternate Serve Menu - **\$65 p/p**

**Three Course** Alternate Serve Menu - **\$79 p/p**

Minimum 50 Guests.

**Add a Grazing Table - \$22 p/p**

(for offering alongside hand-served canape selection)

Grazing Table - A lavish hand-crafted table full of smoked meats, cheeses straight from the markets, nuts, dried fruits and pastes served with an array of crackers and breads.

#### **Special Dietary Requirements**

We happily cater for Vegan, Vegetarian, Pescatarian, Lactose Free, Gluten Free and any other dietary/cultural/religious requirements your guests may have - just let us know.



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## SELECTION OF ENTREES

(choice of two, alternatively served to your guests)

**Greek Style Lamb Salad**

**Filo Pastry Tart of Chicken, Caramelised Leek, Pumpkin & Pine Nuts**

**Chilli and Coriander King Prawn served with an Avacado Mango Salsa**

**Middle Eastern Falafel Salad**

## SELECTION OF MAINS

(choice of two, alternatively served to your guests)

**Herb Roasted Lamb Shank with Sweet Potato Cinnamon Mash**

**Chargrilled Chicken Supreme served with a Sweet Potato Puree and Sauted Cheery Tomato, Sage and Charred Zucchini, drizzled with a Champagne Beurre Blanc Sauce**

**Beef Cheeks Bourguignon served with a Parsnip Mash, and Roasted Dutch Carrots**

**Fresh Grilled Salmon served with Roasted Kipfler Potatoes and Lemon Butter Broccolini**

**Pork Loin served with Crackling and a Caramelised Spiced Green Apple on Baby Chat Potatoes and Fresh Green Beans with Grain Mustard**

**Roasted Beetroot & Red Onion Tart with an Orange Glaze**

**Thai Red Vegetable Curry served with Rice & Parsnip Chips**



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## SWEET DESSERT OPTIONS

(choice of two entrees, alternatively served to your guests)

**New York Style Baked Cheesecake with a Berry Compote**

**Classic Sticky Date Pudding served with a Rich Caramel Sauce and  
Double Cream**

**Spiced Orange and Almond Cake served with an Orange Syrup  
and Cream**

**Caramelised Pineapple served with Seasonal Sorbet**

**Individual Pavlova with Fresh Cream and Berry Coulis**

**Lemon Curd and Passionfruit Mascarpone Tart**



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