

WE CATER FOR ALL OCCASIONS...

SHANIKAS PAKENHAM FUNCTION MENU

FUNCTION MENU

ENTRÉE

Served from the centre of the table:

BRUSCHETTA ROSSA

Tomato, spring onion, olive oil, balsamic treacle

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum, brie, oregano, olive oil

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket and parmesan salad

MAIN

Served from the centre of the table:

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

RAVIOLI RICOTTA (Vegetarian)

Ricotta and spinach ravioli, sun-dried tomato, fresh basil, red onion, Napoletana, cream, pesto, Grana Padano

CHICKEN CHARDONNAY SCALLOPINE

Chicken tenderloins, mushrooms, rosemary, cream, chardonnay sauce

PORK RIB EYE

Sliced Pork Rib Eye, Italian Potatoes

DESSERT

TASTING PLATE - CHEF'S SELECTION

2 course \$60 pp (Entrée/Main)

3 course \$70 pp (Entrée/Main/Dessert)

PREMIUM MENU

ENTRÉE

Served from the centre of the table:

BRUSCHETTA ROSSA

Tomato, spring onion, olive oil, balsamic treacle

SESAME BEEF

Black Angus eye-fillet medallions, sesame, honey, soy

LAMB RIBS

Szechuan spiced lamb, coriander, chilli and lemon salsa

CURRY SCALLOPS

Canadian scallops, curry spiced cream

LEMON MYRTLE CALAMARI

Lemon myrtle seasoning, rocket, parmesan salad

DESSERT

TASTING PLATE - CHEF'S SELECTION

2 course \$70 pp (Entrée/Main)

3 course \$80 pp (Entrée/Main/Dessert)

MAIN

Choice of:

CONFIT DUCK

Braised confit duck leg, chervil, gnocchi, mushroom, onion, parsnip ragu, parmesan

GRILLED LAMB

Lamb back strap cooked medium rare, gorgonzola, onion, pea and mushroom risotto

PUTTANESCA

Prawns, mussels, cockles, bug, capers, olives, anchovies, chilli, garlic, tomato, fresh pappardelle pasta

FILETTO

120+ day grain fed Black Angus eye-fillet cooked to your liking, pan jus, seasonal vegetables

CHICKEN AND TRUFFLE RISOTTO

Diced chicken breast, mushrooms, spinach, onion, garlic, cream, truffle oil, Grana Padano

TASMANIAN SALMON

Salmon fillet medium rare, rocket lettuce, feta, red onion, puff rice, green beans, cherry tomatoes, citrus dressing

RAVIOLI RICOTTA (Vegetarian)

Ricotta and spinach ravioli, sun-dried tomato, fresh basil, red onion, Napoletana, cream, pesto, Grana Padano

Please note: Dishes may contain traces of nut and/or egg product. Alternate menus can be arranged to suit your function. Please advise of any special dietary requirements 10 days prior to your function.

For bookings and enquiries phone 03 5941 7577

WE CATER FOR ALL OCCASIONS...

**BIRTHDAYS &
SPECIAL OCCASIONS**

**CORPORATE EVENTS
& FUNDRAISERS**

CHRISTMAS PARTIES

PRIVATE SPACES AVAILABLE

**CALL TO BOOK YOUR
NEXT FUNCTION - 03 5941 3033**



CONDITIONS

- All group bookings (non-private) require a \$100 deposit upon booking (non-refundable and non-transferable).
- Private room hire requires a \$500 deposit upon booking (non-refundable and non-transferable).
- Private room is subject to guest numbers and/or availability. Minimum spend: (Friday/Saturday night): Wine room \$1000; ½ restaurant/ back half \$4,500.
- Menu to be confirmed 10 days prior to your function.
- Please advise of any special dietary requirements/requests when confirming menu.
- Full payment of food to be confirmed 10 days prior to your function
- Final confirmed numbers will be amount charged (24hours prior to function).



SHANIKAS PAKENHAM
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shanikas.com.au

Trading Hours
Lunch 7 days from 12 noon
Dinner 7 nights from 5pm