

# CREDO

R E S T A U R A N T

Cocktail... \$30.00 per head

6 choices 5 pieces per person

- ? Satay chicken skewers
- ? Mini samosa with a mango chutney dipping sauce
- ? Spinach and feta spanikopita
- ? Vegetarian spring rolls with sweet chilli
- ? Wonton wrapped tiger prawns with wasabi mayonnaise
- ? Zucchini and goats cheese fritters topped with tomato chutney
- ? Cauliflower, cheese and broccoli triangles
- ? Oysters with a lime and chilli dressing
- ? Chicken drumettes marinated in honey soy
- ? Roasted vegetable aranchini
- ? Oysters kilpatrick
- ? Cocktail vegetable spring rolls
- ? Bruschetta topped with herbed fromage and chunky tomato tapenade
- ? Smoked salmon bilini's with crème fraiche and chives
- ? Polenta and roasted vegetable stacks with basil pesto
- ? Roasted vegetable frittata
- ? Thai beef salad in cucumber cups
- ? Shredded chicken, carrot, bean shoot and coriander rice paper rolls
- ? Seared deep sea scallops on carrot and cumin fritters

2 course 2 choice Served 50/50 \$45.00 per head

3 course 2 choice Served 50/50 \$60.00 per head

Please select from attached menu's

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## Primi Piatti

Soup of the day served with warm focaccia bread

Tasmanian pacific oyster and leek terrine, balsamic reduction, crème fraiche, crostini

Watermelon and Yarra Valley Persian feta salad, manzanilla olives, tomato jelly, balsamic, extra virgin olive oil

Harvey bay scallops, vine ripened tomato salsa, crisp prosciutto, mustard cress

Eggplant parmigiana, tomato sugo, parmesan wafer

Antipasti      Arancini, taleggio, truffle mayonnaise  
Eggplant and capsicum rotollo, capsicum aioli  
Tomato and basil Frittata, basil pesto  
Tuna, fennel, Ligurian olive salad  
Parmesan grissini

Bruschetta, heirloom tomatoes, basil oil, buffalo mozzarella

Lamb polpetti, baked polenta, rustic tomato sauce

## Secondi

Rack of lamb, hazelnut puree, kipfler potato, parmesan crumbs, veal jus

Slow roasted pork belly, crisp pork skin, fennel puree, caramelised apple tart

Breast of chicken wrapped in prosciutto, pea sformato, leek soubise, chicken crackle

Tasmanian Atlantic salmon cooked medium rare, saffron risotto, green bean, almond and baby spinach salad, saffron cream

Barramundi al cartoccio, capsicum piperade, parmesan aioli, crisp baby spinach leaves

Porterhouse steak, smoked leek, field mushroom, horseradish mascarpone

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## **Farinacei**

Pappardelle - smoked Yarra Valley trout, caper berries, baby spinach, lemon cream

Tortelloni - spinach and goat cheese (5), carrot puree, parmesan cream, chervil sprigs

Risotto - zucchini risotto, pecorino, zucchini flower fritter, chive mascarpone

Gnocchi - potato and ricotta, slow braised beef ragout, shaved parmesan

Spaghetti - seafood, garlic, leek, chilli, salsa verde, wild rocket

## **Contorni**

Sautéed beans, pine nuts, garlic

Wild rocket, parmesan, extra virgin olive oil, lemon juice

Fried chat potatoes

Olive focaccia

Steamed mixed vegetables

Ranch style chips, aioli

## **Dolci**

Vanilla panna cotta, strawberry jelly, house made honeycomb, vanilla tuile

Date and mascarpone tart, fresh strawberries

Bomboloni (Italian doughnuts), flaming strawberries, vanilla bean ice-cream

Chocolate! Valrohna chocolate mousse, chocolate crostoli, chocolate chestnut cake, white chocolate semifreddo, cocoa crumb

Lime semifreddo, basil compote of pineapple sago, strawberry essence

Daily gelati and sorbet



**Beverage Packages for Credo Restaurant.**

\$20 per person

Victoria Bitter  
Cascade Light  
Hardys wine range:  
    Chardonnay  
    Shiraz Cabernet  
    Sparkling wine  
Soft drink

\$30 per person

Crown lager  
Cascade Light  
Sir James Brut Reserve  
Tiger's Tale Sauvignon Blanc Semillon  
Sticks Cabernet Sauvignon  
Soft drink

\$35 per person

James Boag's Premium  
Cascade Light  
4 Sisters Chardonnay Pinot Noir NV  
Crowded house Sauvignon Blanc  
Verse 1 Shiraz  
Soft drink

\*Please note spirits are at bar prices.

\*Items on menu are a guide only and are subject to change

#### Deposit

\$500 on confirmation.

balance 4 weeks prior to function.

Balance paid on evening.

#### Confirmation

Total number of guests to be finalised 2 weeks before function.

Cancellation of a guest within that time will not be deducted and will be charged full price. Any extra guests will be charged full price.

#### Cancellation

4 weeks prior 90% refund

3 weeks prior 60% refund

2 weeks prior 20% refund

1 week prior no refund will be given.

#### Use of time

The restaurant will be available for your guests from 6pm till 11.30pm. After that every 30 minutes will be charged at \$100. Our Liquor License allows us to serve alcohol till 11pm, last drinks must be served before this time.

#### Code of conduct

We are very attentive to unsocial behavior and respect responsible service of alcohol. If any guest has had too much alcohol or show signs of unsocial behavior we will not serve any alcohol to that particular guest. Any person with unacceptable behavior will be asked to leave the premises.

#### Limitations

Any drinks not provided in your package will be available to purchase over the bar at our menu prices. No food or beverages are to leave the premises.

#### Photographs

Staff of ranges may take photos before, during and after your function. These are used for marketing and our website.

FUNCTION CONFIRMATION SLIP

NAME:

ADDRESS:

DATE OF FUNCTION:

TYPE OF FUNCTION:

NUMBER OF GUESTS: \_\_\_\_\_ CONFIRMED: \_\_\_\_\_

SPECIAL REQUIREMENTS: \_\_\_\_\_

DEPOSIT PAID: \_\_\_\_\_

CREDIT CARD DETAILS:

NAME ON CARD: \_\_\_\_\_

CARD NUMBER: \_\_\_\_\_

TYPE OF CARD: \_\_\_\_\_

EXPIRY: \_\_\_\_\_

I accept the terms and conditions

Signed

Date \_\_\_\_\_