

bel mondo

restaurant bar balcony

Groups of 30 or more guests may choose from the following 2 menu options:

set menu | 2 courses \$49 | 3 courses \$59 | includes sides

please select one dish from each course below to be served as a set menu

alternate drop | 2 courses \$59 | 3 courses \$76 | includes sides

please select two dishes from each course below to be served as an alternate drop

entrée

Alaskan king crab with tomato consomme jelly, avocado creme fraiche & sweet corn vinaigrette

Carpaccio of beef with truffled mushroom puree, parmesan "frites" & puy lentil dressing

Chicken parfait with peach wine jelly, walnut vinaigrette & grilled brioche

Pumpkin salad with ricotta and goat's cheese tortellini, watercress, toasted pepitas

Saute scallops with confit pork cheek schnitzel, sherry vinegar & apple jus (\$5 supplement)

main

Crispy skinned salmon with eggplant caviar, mediterranean vegetables, balsamic jus

Slow cooked shoulder of lamb with pea & mint risotto, caramelized garlic & honey puree

Breast of corn fed chicken with king prawn ravioli, grilled asparagus, cauliflower puree & tomato olive compote

Grilled flat iron steak with roast field mushrooms, pancetta and glazed carrots, Bordelaise sauce

Hand made herb & garlic gnocchi with sauté zucchini, mushrooms & roast capsicum, rocket & parmesan

Breast of corn fed chicken with king prawn ravioli, grilled asparagus, cauliflower puree & tomato olive compote

Grilled flat iron steak with roast field mushrooms, pancetta and glazed carrots, Bordelaise sauce

sides

Potato puree with truffle & parmesan butter

Mixed leaf salad with caramelized chardonnay vinegar

Steamed green beans with toasted almonds

Watercress and spinach salad with nashi pear & white balsamic

dessert

Pineapple tatin with vanilla bean ice cream & crispy sage

Warm chocolate fondant with raspberry sorbet, beetroot & marjoram

Ginger sponge with apricot puree, coconut & lime sorbet

French toast with banana and caramel puree, hazelnut praline ice cream & chocolate tuile

Citrus terrine with fresh bee hive honey comb, champagne foam

Bel mondo cheese plate with fruit, nuts & crackers (\$10 supplement)

BEL MONDO

Standard Beverage Package

Sparkling

NV Thomas Mitchell Sparkling, Vic

White

2009 Thomas Mitchell Semillon Sauvignon Blanc, Vic

Or

2006/2007 Kangaroo Hills Semillon Chardonnay, SA

Red

2006/2007 Kangaroo Ridge Shiraz, SA

Or

2008 Thomas Mitchell Cabernet Merlot, Vic

Beer

Selection of 2 Australian beers; Pure Blonde, James Boags, James Squire Golden Ale,
plus Cascade light

Non-Alcoholic Beverages

Orange juice | Soft drinks | Tea/coffee | Mineral water

Dinner Prices

1 hour - \$18 per person

2 hours - \$35 per person

3 hours - \$50 per person

4 hours - \$60 per person

5 hours - \$75 per person

Lunch Prices

1 hour - \$15 per person

2 Hours - \$30 per person

3 Hours - \$45 per person

4 Hours - \$55 per person

5 Hours - \$65 per person

**Please use beverage selection as a guide (selection or vintage may change)
5% service fee applies. Prices valid to 30th October 2010**

BEL MONDO

Premium Beverage Package

Sparkling

NV Imprint Sparkling, Vic

White Wine

2009/2010 Kapuka Sauvignon Blanc, Marlborough, NZ

Or

2008 Fat Tree Chardonnay, South Eastern Australia

Red Wine

2008 Kapuka Pinot Noir Marlborough, NZ

Or

2008 Sandalford Element Shiraz Cabernet, Margaret River WA

Beers

Selection of 2 beers

Pure Blonde, James Squire Golden Ale, Cascade, James Boags, Heineken, Peroni, Corona
(Corona \$5 surcharge pp)

Plus Cascade light

Non-alcoholic beverages

Mineral water | Orange juice | Soft drinks | Tea/coffee

Dinner Prices

1 hour - \$25 per person

2 hours - \$45 per person

3 hours - \$65 per person

4 hours - \$75 per person

5 hours - \$85 per person

Lunch Prices

1 Hour - \$20 per person

2 Hours - \$40 per person

3 Hours - \$55 per person

4 Hours - \$68 per person

5 Hours - \$78 per person

**Please use beverage selection as a guide (selection or vintage may change)
5% service fee applies. Prices valid to 30th October 2010**