



## The Luxor Functions Menu

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### Platters to Share

### Price

<b>Greek Dips</b> : hommus, tzatziki, fetta cheese, marinated olives, pita bread	20 (per table)
<b>Turkish Dips</b> : Hommus, tzatziki, marinated olives, Turkish bread	20 (per table)
<b>Bruschetta</b> : Ciabatta bread, tomato, Spanish onion, basil, garlic, balsamic glaze	20 (per table)
<b>Antipasto</b> : cured cold cuts, marinated vegetables, olives and cheeses	30 (per table)
<b>Prawns</b> : large whole Australian prawns, cocktail dipping sauce	30 (per table)
<b>Chilli Prawns</b> : butterflied tiger prawns, sweet chilli sauce, jasmine rice	30 (per table)
<b>Garlic Prawns</b> : butterflied tiger prawns, garlic cream sauce, jasmine rice	30 (per table)
<b>Oysters</b> : Tasmanian oysters, bacon strips, Kilpatrick sauce, served flambé	30 (per table)
<b>Calamari</b> : salt & pepper calamari, balsamic mayonnaise dressing	25 (per table)

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### Entrée

**Antipasto** : Italian inspired with cured meats and pickled vegetables

**Mediterranean Chicken Salad** : char grilled chicken thigh fillets, spinach, eggplant strips, capsicum, chickpeas, lime vinaigrette

**Beef Stroganoff** : beef strips, onions, capsicum, pickled gherkins, shallots, Burgundy sauce, rice pilaf

**Tandoori Chicken** : tandoori marinated thigh fillets, coconut rice, Spanish onion, cucumber, coriander & cherry tomato salsa, pappadum

**Whiting Fillets** : oven baked, rice pilaf, citrus chive sauce

**Fish 'n' Chips** : flathead fillets, tempura batter, fat chips, homemade tartare sauce

**Lasagne** : pasta sheets, Bolognese sauce, béchamel sauce, mozzarella and parmesan cheese

**Gnocchi, Smoked Chorizo** : smoked chorizo sausage, roasted capsicum, onion, garlic, tomato based sauce

**Gnocchi, Mushroom** : ,mushroom, ham, spring onion, cream based sauce

**Ravioli, Spinach & Ricotta** : spinach & ricotta, tomato, onion, garlic, tomato based sauce



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### Mains

#### Beef

Porterhouse Steak 300g

Scotch Fillet 300g (\$2pp extra)

Eye Fillet Steak 260g (\$2pp extra)

Pulled Beef : pulled beef, mash potato, minted pea puree

Veal Scallopine : veal fillets, sautéed mushroom, spring onion, garlic, cream reduction

#### Sauces

Mushroom Sauce

Peppercorn Sauce

Stilton Sauce

Red Wine Jus

#### Chicken

Marsala : chicken breast, mash potato, steamed vegetables, mushroom, onion, Marsala, cream based sauce

Champagne Chicken : chicken breast, mash potato, steamed vegetables, champagne infused velute

Pesto & Parmesan Panko : chicken breast, mash potato, steamed vegetables

Parmigiana : crumbed chicken breast, mozzarella cheese, Napoli sauce, mash potato, seasoned vegetables

#### Fish

Atlantic Salmon : salmon fillet, spanish onion, capers, diced roast potato, Balsamic glaze

#### Sides

Garden Salad : mesculin lettuce, cucumber, cherry tomato, balsamic mayo dressing



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### Dessert

**Cassata Ice Cream** : candied orange & lemon, cinnamon, chocolate, almond sponge, citrus syrup

**Crème Brulee** : vanilla infused custard, caramelised layer, crosstoli, berry compote

**Triple Layer Mousse** : white, milk, and dark chocolate mousse, chocolate ganache, berry smear

**Cheesecake** : ricotta cheese, biscuit base, berry syrup

**Lemon Tart** : tart, double cream

**Salted Caramel Tart** : tart, praline, double cream

**Sticky Date Pudding** : butterscotch sauce, vanilla ice cream

**Apple, White Chocolate & Raspberry Crumble** : cinnamon flavoured apple and raspberry pieces, white chocolate, crumble, almond biscuit

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### Supper

**Fruit** : a seasonal selection

**Cheese** : 3 varieties, dry fruit, nuts & crackers

**Pizza** : tomato based sauce, mozzarella, gourmet fillings