

Ultima Function Centre

Menu for all occasions

Cold Entrees

Antipasto Italia

Array of cappicollo, variety of salamis, Virginia ham, boconchini, Italian roast vegetables, sun-dried tomato and olives

Chicken Liver Pate

Chicken livers seared with cognac, herbs and blended with cream served with crostini and salad

Tasmanian Smoked Salmon (Additional \$2.00 p.p.)

Delicate slices of Tasmanian smoked salmon set upon a nest of fresh salad greens, drizzled with a balsamic dressing & complemented with thin slices of sweet onion & capers

Sydney Rock Oysters (1 Doz \$12.00, ½ Doz \$7.00 p.p.)

Served chilled with fresh slices of lemon & cracked pepper

King Prawn Cocktail (Additional \$3.00 p.p.)

Served with a homemade brandy seafood sauce on a bed of crisp lettuce, with slices of fresh lemon

Seafood Cocktail (Additional \$3.00 p.p.)

Assorted seafood including shrimps, scallops and king prawns, served with shredded lettuce, cocktail sauce and caviar

Soups

Minestrone

A classic Italian vegetable soup complemented with a generous scattering of parmesan cheese

Cream of Butternut Soup

Oven roasted herbed butternut blended together with a touch of spice and fresh cream

Chicken Noodle

An aromatic chicken soup with a generous combination of chicken strips and egg noodles complemented by a sprinkling of continental parsley

Hot Entrees

Fresh Barramundi

Oven grilled fillets in a herb butter, drizzled with lemon butter cream, served on a bed of rice and topped with calamari rings

Mykonos Chicken Kebab

Chicken kebabs marinated in garlic & oregano, seared in the grill then oven baked with tomato & feta

Chicken Satay

Maryland fillet kebabs grilled and topped with satay sauce, served on a bed of rice

Barramundi La Constantia

Oven baked fish topped with calamari, chunky tomato, oregano sauce and complemented with a scattering of feta cheese

Chicken & Mushroom Corfu

Diced chicken and mushrooms in a cream wine sauce, served in a light pastry case with savoury rice pilaf

Fritto Misto (Additional \$2.00 p.p.)

A selection of fish fillets, prawns, calamari rings & scallops breaded & deep-fried, served in a bowl with pilaf rice and complimented with homemade tartar sauce and wedges of fresh lemon

Garlic Prawns (Additional \$4.00 p.p.)

King prawn cutlets in a cream, white wine & garlic sauce, served on a bed of rice pilaf

Pasta Entrees

Lasagne alla Roma

A classic Italian pasta layered with meat and mozzarella and then, generously sprinkled with parmesan & chopped parsley

Cannelloni Naples

Pasta tubes filled with spinach & ricotta, baked in a napoli sauce and drizzled with crème fraiche

Cannelloni Augusto

Pasta tubes filled with meat, baked in a napoli sauce and drizzled with crème fraiche

Homemade pasta prepared by us:

Spaghetti, Penne, Fusilli, Fettuccini, Pasta Shells, Gnocchi

With a choice of the following sauces:

Carbonara

Bacon, cream, herbs, spring onions & egg

Matriciana

Napoli infused with bacon and chilli

Calabrese

Spicy salami, spring onions, olives, chilli & napoli sauce

Alla Panna

Mushrooms, spring onions, bacon, cream, herbs

Polpette

Country style meatballs, tossed in a napoli sauce

Pescatora (Additional \$2.00 p.p.)

Fresh medley of seafood simmered in white wine & tomato

Al Salmon (Additional \$2.00 p.p.)

Smoked salmon, cream, spring onions and a touch of tomato

Ravioli / Tortellini

Mushroom and 3 Cheese

Parcels of pasta filled with sautéed mushrooms and 3 cheeses, tossed in cream sauce

Beef & Wine

Pasta filled with beef and wine, and tossed in a bolognaise or napoli sauce

Mamma Rosa

Parcels of pumpkin, ricotta and thyme, simmered in a creamy tomato sauce

Spinach & Ricotta

Parcels of baby spinach and ricotta, tossed in a napoli sauce

All pasta is country-style homemade, using only the freshest ingredients

Poultry Mains

* All main courses served with potato, vegetables and a continental salad

Chicken Parmigiana

Herbed and breaded fillet of chicken, crisp fried and with a dash of napoli sauce, generously scattered with mozzarella

Chicken Breast Cacciatore

Chicken breast marinated in oregano, garlic & olive oil, oven roasted, and topped with mushrooms, capsicum, olives and tomato sauce

Chicken Breast Florentine

Chicken breast topped with ricotta and sautéed baby spinach and finished with a white wine cream sauce

Chicken Breast Kyhthera

Chicken breast topped with prawn cutlet, chunky tomato and scattered with fetta cheese

Portuguese-Style Chicken Peri –Peri (mild or hot)

Grilled chicken breast marinated in olive oil, lemon zest and juice, chilli and cracked black pepper, and complemented with roasted red capsicum and peri-peri sauce

Chicken Wellington Aegean Style

Grilled chicken breast with a mushroom farce & mozzarella cheese wrapped in phyllo pastry, baked until golden brown and served with a red wine glaze

Chicken Breast Marchello

Oven roasted chicken breast topped with slices of bacon and haloumi cheese and complemented with a touch of cream sauce

Chicken Breast Involtini

Herbed chicken breast filled with a delicate combination of finely chopped chicken, fresh herbs, garlic served with a fresh milanise tomato sauce

Chicken Kiev Modena

Fillet of chicken breast filled with garlic butter & herb cream cheese, coated in parmesan & fresh bread crumbs and baked until golden brown, with a touch of napolitana sauce

Roast Turkey (Additional \$2.00 p.p.)

Turkey medallions with Virginia ham, served with cranberry sauce

Meat Mains

Lamb Moderna

Thick slices of leg of lamb slow roasted in red wine and drizzled with a lamb jus

Peppered Pork Loin

Oven roasted peppered pork loin served with a sweet apple sauce

Roast Loin of Beef Shiraz

Oven roasted loin of beef topped with slivers of wild mushrooms, shaved almonds & tatsoi, finished with a splash of shiraz jus

Roasted Loin of Beef Chasseur

Loin of beef rubbed with garlic, herbs & pommery mustard, oven grilled and topped with roasted tomato and mushrooms, with a rich red wine sauce

Lamb Shank (Additional \$2.00 p.p.)

Slow roasted shanks of lamb basted in red wine with chunks of chorizo sausage, served on a mash and drizzled with lamb jus

Rack of Lamb Arrabbiata (Additional \$4.00 p.p.)

Grilled rack of lamb with a rosemary crust and drizzled with a lamb jus

Fillet Mignon (Additional \$4.00 p.p.)

Fillet steak wrapped in shards of bacon and grilled, and drizzled with a rich shiraz jus

Pepper Steak (Additional \$4.00 p.p.)

Fillet steak rolled in black pepper, seared on the grill, and complemented with a red wine sauce

Roast Veal

Medallions of veal with a light white wine gravy

Veal Milanaise (Additional \$4.00 p.p.)

Crumbed scaloppini of veal, pan fried and served with a slice of lemon

Scaloppini Vino Bianco (Additional \$3.00 p.p.)

Pan fried veal with white wine, cream and champignons

Rockling Meuniere (Additional \$2.00 p.p.)

Rockling fillets in a butter lemon sauce

Desserts

Forest Berry or Apple Cheesecake

Homemade cheesecake infused with either a field of blueberries, or delectable slices of apple, baked and complemented with a berry coulis

Homemade Cassata

A compote of glace fruits, nuts & chocolate bits infused in a creme de cocoa cream between layers of vanilla, chocolate & strawberry ice cream

Tiramisu Ice Cream Cake

A traditional Italian cheese dessert between layers of mocha and vanilla bean ice cream

Cookies & Cream Ice Cream Cake

A vanilla bean & espresso ice cream ripple infused with chunky bits of Oreo chocolate biscuit and Cadbury cream chocolate shavings

Fruits of the Forest Ice Cream Cake

Vanilla bean ice cream ribboned with a medley of forest berries and berry glaze with chunky bits of savourie biscuits

Chocolate Truffle Mousse

Homemade chocolate truffle mousse with a touch of espresso and cognac, set on a pool of decadent mocha sauce

Tiramisu Lombary

Layers of mascapone cheese, interleaven with marsala drenched savoiardi biscuits, scattered with shavings of chocolate and served on a mirror of berry coulis

Meringue Amelia

A meringue tower filled with fresh tropical fruits, berries & whipped cream on a bed of berry sauce

Cape Brandy Pudding

A warm date & nut pudding drenched in a brandy syrup, complemented with a vanilla bean ice cream & dessert coulis

Home Baked Creme Caramel

Baked to perfection and served on a tantalising caramel sauce, complemented with a sprinkling of forest berries and fresh cream

Gelati Helena

Homemade mango and espresso ice cream cake served on a pool of mango coulis

Apple Strudel in Phyllo

Slices of fresh apple dusted in cinnamon & sugar with brandy soaked raisins, wrapped in crisp sheets of phyllo, served with fresh cream & a scoop of vanilla bean ice cream

Golden Chocolate Profiteroles (Additional \$1.00 p.p.)

Light éclair puffs drenched in warm chocolate ganache, filled with a cognac served with a scoop of vanilla bean ice cream

Strawberries in Chocolate Laced Phyllo Basket (Additional \$2.00 p.p.)

Halved strawberries & forest berries tossed in cognac and served in a phyllo pastry case with scoops of vanilla bean ice cream

Crepe Pascal (Additional \$2.00 p.p.)

Feather light crepes filled with strawberries, cognac & cream, served with ice cream on a coulis of forest berries

Platters for Appetisers or Supper

Greek Dips, Fetta Cheese & Kalamata Olives (\$2.00 per person)

Bruschetta Platter (\$2.00 per person)

Antipasto Platter (\$2.00 per person)

Fresh Seasonal Fruit Platter (\$2.00 per person)

International Cheese & Greens Platter (\$2.00 per person)

Combination Cheese & Fruit Platter (\$3.00 per person)

King Prawns Platter (\$3.00 per person)

King Prawns & Oysters Natural Platter (\$4.00 per person)

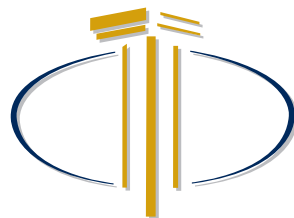
Special Seafood Platter (\$10.00 per person)

Smoked salmon, oysters natural, pickled octopus,
shelled prawns, mussels and crab meat

Mixed Pastizzi Platter (\$2.00 per person)

Pasticcini (\$2.00 per person)

Bite size array of Italian Continental cakes



ULTIMA

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