

Four Doors Functions

\$40



To start

- Warm chili olives
- Garden salad
- Home baked bread with olive oil balsamic



Mains

- Orecchietti pasta tossed with chorizo sausage fresh tomato , green peas and glazed onion topped with shaved Grana Padano cheese
- Roast pumpkin risotto with fresh sage, zucchini taleggio cheese, topped with a herb crusted scotch egg



Tea and coffee to finish



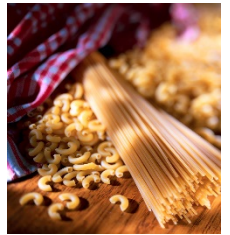
Four Doors Functions

\$45



To start

- Trio of homemade dips to share with marinated olives and warm bread
- Garden salad



Mains

- Penne lamb ragu slow braised lamb with tomato, red wine, mushroom, and herbs topped with shaved grana Padano cheese
- Roast vegetable stack served a bed of herb cheese risotto topped with haloumi



Dessert

- A mixture of homemade sweets to share



Four Doors Functions

\$50



To start

- Antipasto platter of cured meats, marinated vegetables,
- Garlic and Herb Pizza to share



Mains

- Calamari lemon pepper crusted served on a light roquette orange and fennel salad with a homemade tartare sauce
- Whole chicken breast parmigiana with shaved apple wood smoked ham, Napoli sauce topped with mozzarella served with a side of chips and salad



Dessert

- A mixture of homemade sweets to share



Four Doors Functions

\$60



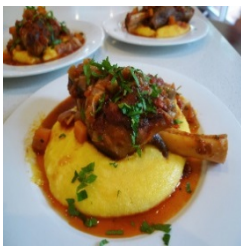
To start

- Antipasto platter of cured meats, marinated vegetables,
- Garlic and Herb Pizza to share



Entrée

- Roast vegetable and French goats cheese roulade served with crusty bread drizzled with olive oil
- duck risotto with wild mushrooms fresh herbs topped with a sherry duck jus



Mains

- Braised lamb shanks in red wine, tomato, mushrooms and onion served with crushed potato
- Free range chicken breast stuffed with leek brie cheese and pancetta served on roast vegetable medley



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions



To start

\$68

- Antipasto a mixture cured meats with marinated vegetables, cheese and olives
- Margarita pizza



Entrée

- Local Calamari lemon pepper crusted served on a light roquette orange and fennel salad with a homemade tartare sauce
- Duck risotto with wild mushrooms fresh herbs topped with a sherry duck jus



Mains

- Grass feed aged Porterhouse fillet (350g) herb crusted served medium on a bed of cauliflower infused mash potato with burnt butter beans and mushroom sauce
- Atlantic salmon fillet served on a green pea and thyme risotto topped with sautéed spinach tomato salsa and lemon butter sauce



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions

\$78



To start

- Large tasting platter a mixture of fresh seafood , meats , dips and marinated vegetables
Grain salad with fresh herbs nuts and lentils



Entrée

- Oysters ½ dozen natural or Kilpatrick (not a choice on the day pre selected one or other)
- Spiced crispy quail served on a Thai infused salad



Mains

- Eye fillet 280g grass fed Cape Grim served on a roast veg medley with truffle herb butter and red wine veal jus
- Duck duo of crispy skin breast with braised shanks served on a cauliflower puree sautéed greens and sherry duck jus



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions



To start

\$90

- Tasting platter a mixture of small favorites of the chef choice
- Warm bread with olive oil and balsamic with herb infused sea salt
- Trio of homemade dips to share with marinated olives and warm bread



Entrée

- ½ Dozen Tasmanian rock oysters served natural or Kilpatrick
- Crispy skin quail served on a bed of soft polenta drizzled with a pancetta, chili and olive oil



Mains

- Wagyu scotch fillet marble score 4 to 5 score served on garlic rosemary potato, Japanese sesame salad with pickled spiced veg
- Fresh lobster claypot with Atlantic salmon and tiger prawns cooked with white wine tomato and fresh herbs served with crusty bread
- Garden salads to share



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions

\$100



First course

- Spiced tomato and crab soup

Second course

- Pan seared Canadian scallops on a cauliflower bed topped with crispy pancetta and spiced oil



Third course

- Duck confit crepe with a fresh cabbage and spring onion topped with spiced plumb sauce

Fourth course

- Atlantic salmon beetroot gravlax with fresh dill served with a light salad

Fifth course

- Roast vegetable roulade with French chevre and basil oil



Sixth course

- Cape Grim marbled eye fillet served on a choux potato with baby roast vegetables and herb butter

Seventh course

- Plated dessert of the chefs choice



Eighth course

- Cheese plate, fruits and pastes



Four Doors Functions

4 doors finger food

\$3.00

Traditional Tomato, Basil
Trio of Dips
Crumbed Eggplant Chips with an Aioli Sauce
Assorted Mini Pizzas
Caramelized pumpkin, sage & cheese Arancini
Feta, roast vegetable & caramelised onion tartlets
Deep fried tofu, Japanese pickled vegetables, black sesame

\$4.00

Flame grilled Pork and Beef Meatballs
Marinated Chicken Skewers (GF)
Lightly Floured lemon pepper Calamari Served with an Aioli Sauce
Freshly Shucked Oysters
Kilpatrick oysters
BBQ Prawn Skewers (GF)
Cajun chicken strips spiced aioli
Felafel, Moroccan spiced yoghurt
Beef, caramelized onion & feta pasties, tomato relish
Lamb mint koftas, tzatziki
Lamb tagine mini pies, tomato relish

Pizzas with chorizo, roasted peppers & goat's cheese
Chili green Mussel with Soy & Ginger

Little Beef & Rosemary Pies

Assorted Japanese Sushi Rolls with Wasabi, Pickled Ginger
& Soy Dipping Sauce

Mini Italian pork Hotdogs with tomato relish

\$5.00

Canadian Scallops with salasa verde white bean puree
Mini Wagu beef burgers
Japanese crumbed flathead 'fish fingers', citrus mayo
White fish and prawn red curry fish cakes,
Smoked salmon dill blinis
Southern fried quail, smoked bbq sauce

Sweets \$4.50

Mini pavs, fresh cream
Chocolate & pistachio truffles
Mini lemon tarts
Mini chocolate tarts
Assorted profiteroles
Fresh fruit skewers

