

Four Doors Functions

\$45 per head



To start

- Cured meats
- Garden salad
- Home baked bread with olive oil balsamic



Mains 50/50 drop

- Penne tossed with pork fennel chili sausage ragu in a rich Napoli sauce topped with shaved parmesan
- Lemon pepper calamari lightly fried served on a rouquette cucumber feta salad with olive oil lemon dressing



Tea and coffee to finish



Four Doors Functions

\$55 per head



To start

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



Mains 50/50 drop

- Tiger prawn chili caper butter linguini with fresh herbs topped with a tomato salsa
- Stuffed chicken breast with roast pumpkin and ricotta served on a bed of creamy mash topped with sauteed greens and chicken jus



Dessert

- A mixture of homemade sweets to share



Four Doors Functions

\$65 per head



To start

- Antipasto platter of cured meats, marinated vegetables,
- Garlic and Herb Pizza to share
- Polenta squares with garlic aioli



Mains 50/50 drop

- 350 g Gippsland Porterhouse steak served on a caramelized onion potato torte topped with baby spinach and red wine veal jus
- Atlantic salmon fillet served on a light citrus salad with grilled prawns and lime dressing



Dessert

- A mixture of homemade sweets to share



Four Doors Functions



\$75 per head

To start

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



Entrée 50/50 drop

- 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 50/50 drop

- cape grim eye fillet 250g served on potato horseradish puree topped with buttered green beans wrapped in prosciutto served with mushroom duxcell and red wine veal jus
- Duck breast served on a bed of porcini and black truffle risotto topped with baby spinach and port wine duck jus



Four Doors Functions



\$45 per head

Sharing menu, enjoy a family feel with lots of tasty food for everyone to enjoy

To start

- Antipasto a mixture cured meats with marinated vegetables, cheese and olives
- Margarita pizza
- Local Calamari lemon pepper crusted served on a light roquette orange and fennel salad with a homemade tartare sauce
- Tomato chili mussels with crusty bread
- Penne mushroom chicken and pesto pasta
- Garden salad
- Beer battered chunky chips



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions



\$55 per head

Sharing menu

- Antipasto platter
- Tomato chili mussels with crusty bread
- Lemon pepper calamari lightly fried served on a rouquette cucumber feta salad with olive oil lemon dressing
- Roasted lamb shoulder served on a roast veg medley with truffle herb butter and red wine veal jus
- Roast pulled chicken served on a Grain salad with fresh herbs nuts and lentils with spiced tzatziki
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- Garden salad
- Polenta squares



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions



\$65 per head

Sharing menu to share

To start

- Tasting platter a mixture of small favorites of the chef choice
- Margarita pizza
- Grilled prawns with lemon butter and fresh herbs
- Spanish paella mixture of homemade chorizo , seafood and rice
- Porketta rolled roasted pork with crackling served on roast veg medley
- Atlantic salmon side served on a citrus salad with lime dressing
- Polenta squares with garlic aioli
- Garden salad



Dessert

- A plated dessert or dessert platters to share



Four Doors Functions



8 course degustation menu \$95 per head

First course

- Prawn wasabi soba noodle

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 plum 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

\$3.50

Traditional Tomato, Basil
Trio of Dips
Crumbed Eggplant Chips with an Aioli Sauce
Assorted Mini Pizzas
Arancini Caramelized pumpkin, sage & cheese
Flame grilled Pork and Beef Meatballs
Felafel, Moroccan spiced yoghurt

\$4.50

Tartlets Feta, roast vegetable & caramelised onion
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
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
Little Beef & Rosemary Pies
Assorted Japanese Sushi Rolls with Wasabi, Pickled
Ginger
Mini Italian pork Hotdogs with tomato relish

\$5.50

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 \$5.50

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



Four Doors Functions



\$55 per head

Example of a Reduced menu with sharing starters where guest can enjoy there entrée together then select from a custom menu for mains

To start

- Antipasto platters
- Garlic herb pizza



Mains to choose

- Porterhouse steak served on a potato caramelized onion torte with baby spinach and port wine jus
- Linguini marinara with local fresh seafood , hint of chili tomato and white wine olive oil
- Chicken parmigiana apple wood smoked ham served with garden salad beer battered chips
- Fish of the day

Dessert platters to share

