



MENU

Dining Packages

ALBURY ENTERTAINMENT
CENTRE 

PRE-DINNER CANAPÉS

Select four (4) items from the menu options below, available only in conjunction with Dining Menu

Cold Selection

Prosciutto wrapped fresh asparagus (GF).
Chicken and seeded mustard filled tartlets.
Triple cheese roasted capsicum & spring onion frittata (V, GF).
Vegetable rice paper rolls (V) (GF).
Beef tartar with micro herbs (GF).
Herb crusted tuna with wasabi mayonnaise (GF).

\$13.00 pp

Hot Selection

Chicken larb in a crispy lettuce cup (GF).
Feta & zucchini tarts (V).
Tempura prawns.
Prawn dumplings with soy.

DINING MENU

Choose two (2) items from each course to be served on an alternate basis.

Entrée

Cold Selection

Spice roast chicken thigh with Asian slaw & chilli coconut sambal (GF).
Traditional Caesar salad including cos lettuce, crispy bacon, egg, and shaved parmesan & garlic croutons tossed with a tangy lemon, mustard & anchovy dressing. (Also available with smoked chicken at an additional cost).
Confit of duck with rocket, roasted apple and walnut salad. (GF).
Charred seasonal greens, whole baby beets and broccoli florets with a crispy garlic crumb (Vegan, DF).
Smoked Tasmanian salmon on a bed of baby cos lettuce with Spanish onions & capers. (GF).
Thai beef salad with vermicelli and crispy shallots. (GF, DF).

Main

Served with seasonal vegetables

Double baked pork belly with char grilled pear (GF).
Slow cooked Beef cheek bourguignon on a bed of mash (GF).
Beef eye fillet on a crispy rosti with a green peppercorn sauce (GF).
Chicken Breast with sweet potato puree, braised kale and roast tomato jus (GF).
Roll of chicken breast in prosciutto with Milawa Tomme cheese & sage filling with Roasted Chat potatoes and green beans with Hazelnut Gremolata (GF).
Herb & garlic roasted lamb rump with braised potatoes and a rosemary jus (GF).
Pan seared salmon fillet with minted pea mash, rosti with a lemon beurre blanc sauce.
Curried red lentil dhal with roasted pumpkin and spinach with a Peshawari topping (GF, Vegan).

Hot Selection

Vietnamese poached chicken with mint and coriander (GF).
House made Chorizo Croquettes a bed of rocket with a Roast Garlic mayonnaise (GF).
Salt & pepper calamari with chilli lime aioli (GF).
Sesame roasted Dutch carrots, crispy chickpeas with hazelnut gremolata (V, GF).
Roast vegetable & ricotta tart with dressed green salad (V).
Roast cauliflower & cheddar ravioli, Romesco sauce basil shaved parmesan (V).

Dessert

House baked lemon & lime tart served with seasonal berries and a vanilla bean anglaise.
Stanley blueberry tart served with crème fraiche.
Chocolate chestnut cake served with chocolate sauce and fresh cream.
Flourless orange and almond cake with citrus cream (GF).
New York baked cheesecake with fresh blueberry sauce.
Chocolate & macadamia brownie with double cream.
Locally produced Individual Pavlova's with berries and cream (GF).

Entrée and Main

\$53.85 pp

Main and Dessert

\$53.10 pp

Entrée, Main and Dessert

\$70.00 pp

DINING MENU (CONT)

Shared Platter

Recommended for tables of 8 - 10 guests

Petit Fours

add \$10.50 pp

Milawa Cheese selection served with quince paste & crisp biscuits

add \$10.80 pp

Please notify our team of any food allergies or intolerances prior to your event.
We reserve the right to substitute ingredients according to seasonal availability.
Our dishes may contain traces of nuts, egg, soy or dairy.
All prices include GST and are subject to change without notice.
A surcharge applies to all Public Holidays.