

Alternate Drop Menu

Forrest Beach Hotel Function Menu

One of each course \$32 per person

*Choice of 2 entrée 2 mains and 2 desserts served alternate Drop
\$36 per person*

*Choice of 2 entrée 2 mains and 2 desserts
\$40 per person*

*Choice of 3 entrée 3 mains and 3 desserts
\$50 per person*

Main Course Only \$27 Per person

Alternate Drop Menu

Bread & Dips

Entrée

Salt & Pepper Squid

Garden Salad, Lime Chilli Dressing

House Made Vegetable Soup

Baked Dinner roll

Tomato & Basil Brochette

Dressed with Garlic Marinated Olive oil

Fresh Mussels

w orange, garlic, champagne & fresh herbs

Slow Roasted Pork Belly

w Honey, soy & coriander

Garlic Prawns

Cooked in a creamy garlic & fresh herb sauce, served with rice.

Main Course

Goats Cheese & Tarragon Stuffed Chicken Breast

With seasonal roasted vegetables, garlic & herb dressing, Balsamic glaze

Garlic Marinated & Roasted Sirloin

Garden Salad, Parmesan Gratin potatoes, garlic tomato confit & merlot jus

Slow Braised Lamb Shank

Seasonal vegetables, tomato, garlic & fresh herbs

Grilled Reef Fish

Served with garlic & fresh herb mashed potato, sautéed vegetables & parsley veloute

Pan Fried Lamb Cutlets

w Moscato & Garlic Reduction, Sautéed garlic potatoe, tomato & mint relish

Seafood Risotto

Fresh seafood, garlic, tomato, fresh herbs & shaved parmesan

Barbeque Chicken & Bacon Gratin

Marinated butterfly chicken breast with fruity BBQ sauce topped with bacon & cheese, served with creamy mash potato and sautéed greens.

Stuffed Veal

Served with garlic potatoes, garden salad & mushroom sauce

Apple & Cider Roasted Pork Belly

Served with Dijon mustard, mash potato & red wine jus

Dessert's

sticky date pudding

w caramel sauce

Chocolate Panna cotta

w cointreau syrup

strawberry & white chocolate cheesecake

w berry coulee &

warm chocolate fudge cake

w vanilla ice cream & basil sugar

Traditional Plum Pudding

w brandy cream

Apple & rhubarb crumble

Vanilla cream anglaise