



# BUSBYS RESTAURANT & BAR

## PLATED MENU

**CONTACT: JODY COSTANTINO**

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# First course

## SOUP

Honey butternut pumpkin  
Traditional Minestrone  
Potato and leek  
Cream of mushroom  
French onion  
Chicken and corn chowder  
Moroccan sweet potato, carrot and corn

## ENTREE

**Rare roasted beef**, toasted cashew nut, Asian salad leaves,  
honey soy dressing  
**Moroccan Lamb**, pine nut, feta, spinach salad and basil  
pesto  
**Pear and goat cheese salad**, beetroot, citrus dressing  
**Char grilled chicken tenderloin** with saffron pilaf rice and  
Malaysian satay sauce  
**Thai marinated beef salad**, carrot and cabbage salad,  
namjim dressing  
**Grilled Haloumi cheese**, green olive tapenade, cherry  
tomato salsa, balsamic reduction  
**Salt and pepper calamari**, rocket and Parmesan salad  
**Tandoori Chicken** with tangy cucumber raita, steamed  
jasmine rice and fresh herb



# Main course



**Prosciutto wrapped chicken breast**, ratatouille, thyme jus

**Premium porterhouse steak**, shitake and Kaiserfleisch  
stew, port reduction

**Pumpkin and almond cannelloni**, Grana Padano,  
toasted walnut salad

**Marinated pork cutlet**, Robert sauce, green apple salsa

**Grilled Tasmanian Salmon**, steamed vegetable,  
sweet dill dressing

**Potato Gnocchi**, white wine cream, cheese wafer,  
zucchini, semi dried tomato and kalamata olive

**Oven roasted Lamb rump**, seasonal greens, caper sauce

**Slow braised beef cheek**, caramelized onion,  
carrot, red wine sauce

**Roasted wild barramundi filet**, lemon herb butter,  
crisp salad

**Eggplant involtini**, home Napoli sauce,  
mediterranean vegetable

**Confit duck leg**, Asian greens, chicken jus



## **ALL MAIN SERVED WITH ONE OF THE FOLLOWING:**

**Roasted potatoes with herb, Creamy mash potato,**

**Steamed jasmine rice, Gratin dauphinoise,**

**Potato and corn croquette**



# Dessert

Flourless Chocolate and almond cake  
Brandy snap basket filled with seasonal fresh fruit  
Vanilla panna cotta  
Baked New York Cheese cake  
Mini Pavlova  
Lemon and lime tart  
Belgium chocolate basket filled with creamy mousse  
Sticky date and pear pudding

## Bowl of side

ADDITIONAL \$3.00/PERSON  
SERVED IN THE MIDDLE OF THE TABLE

Roasted potatoes with herb  
Potato wedges  
Steamed seasonal vegetables  
Fresh garden salad  
Thick cut rustic chips



**\*\*\*PLEASE ADVISE IN ADVANCE IF ANY OF YOUR GUESTS HAVE ANY SPECIAL DIETARY NEEDS**



# Beverage

## **STANDARD**

Carton Draught on tap, Cascade premium light,  
Chain of Fire Sauvignon Blanc Semillon(WA),  
Moats Lane Shiraz(SA), Soft drinks

## **PREMIUM**

Asahi(Japan), Corona(Mexico), Juliet Moscato(VIC),  
NV Louis Perdrier Sparkling(France),  
Pocketwatch Chardonnay(NSW), Terramore Shiraz(SA),  
Soft drinks

## **NON-ALCOHOLIC**

Coke, Sprite, Lift, Soda water, Orange juice, Apple juice

## **ON CONSUMPTION / CASH BASIS**

Beverage of your choice to be served throughout your  
function and charged on consumption or cash basis

***We are committed to the responsible service of alcohol  
and our functions staffs have received specific training  
in this area.***

**\*\*\*All beverage options offer tray service of beverages**