



# DEUX SOEURS

## PLATED MENU

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**ADDRESS: 1130 NEPEAN HIGHWAY, HIGHETT 3190 VIC AUSTRALIA**



# 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, herbed potatoes with thyme jus

**Pumpkin and almond cannelloni**, Grana Padano, roasted pumpkin, feta and toasted walnut salad

**Marinated pork cutlet**, Robert sauce, green apple salsa and potato gratin

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

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

**Slow braised beef cheek**, caramelized onion, green vegetables, roasted potato, mushroom sauce

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

**Lamb Shank**, grilled zucchini, carrot and mash potato

## Premium option (extra \$5)



**Premium porterhouse steak**, potato puree, seasonal green and port reduction

**Oven roasted Lamb rump**, Moroccan spiced vegetable, creamy polenta and baby caper sauce

**Roasted wild barramundi filet**, lemon herb butter, crisp salad and potato and corn croquette

**Confit duck legs**, Asian greens, steamed jasmine rice with roasted chicken jus



# 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, Cascade premium light,  
Chain of Fire Sauvignon Blanc Semillon(WA),  
The Koch Shiraz(SA), Soft drinks

## **PREMIUM**

Asahi(Japan) OR Corona(Mexico),  
Saint Louis Brut Sparkling(France),  
Pocketwatch Chardonnay(NSW),  
Pépé's Béret Shiraz(France), 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

## **TEA AND COFFEE**

Unlimited brewed coffee and black tea

***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**