



DEUX SOEURS

PLATED MENU

EMAIL: EVENTS@THEBUCKINGHAM.COM.AU

PHONE: 03 95550490

ADDRESS: 1130 NEPEAN HIGHWAY, HIGHTT 3190 VIC AUSTRALIA



First course

Warm beef salad, toasted cashew nut, Asian salad leaves,
honey soy dressing

Cream of honey butternut pumpkin soup

Moroccan Lamb, pine nut, feta, baby spinach salad
and basil pesto dressing

Pear and goat cheese salad, beetroot, cashew nut and
citrus dressing

Traditional Minestrone soup

Char grilled chicken tenderloin with saffron pilaf rice and
Malaysian satay sauce

Thai marinated beef salad, carrot and cabbage salad,
sweet namjim dressing

Grilled Haloumi cheese, black olive tapenade, cherry
tomato salsa, balsamic reduction

Cream of potato and leek soup

Salt and pepper calamari, garden salad and tartar sauce

Tandoori Chicken with tangy cucumber raita, steamed
jasmine rice and fresh herb

Grilled Chorizo sausage, green capsicum salsa, beetroot
vinaigrette

Mushroom arancini with Napoli sauce and Grana Padano
cheese

menu items are subject to change without prior notice



Main course

Prosciutto wrapped chicken breast, ratatouille, herbed potatoes with thyme jus

Spinach and ricotta 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 and sweet dill dressing

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

Slow braised beef, caramelized onion, green vegetables, roasted potatoes

Chicken Farci Brie, seasonal vegetable, mashed potato and creamy pomodoro sauce

Eggplant involtini, home Napoli sauce, rocket and parmesan salad

Lamb Shank, grilled zucchini, carrot and mash potato

Premium option (extra \$6)



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

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

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

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

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Dessert

Flourless Chocolate and almond cake

Brandy snap basket filled with seasonal fresh fruit

Vanilla panna cotta with fresh berries

Baked New York Cheese cake

Mini Pavlova with chantilly cream, passionfruit coulis

Classic lemon tart with double cream

Creamy chocolate mousse topped with Belgium chocolate
shaving, glazed strawberry

Sticky date pudding with butterscotch sauce

Bowl of side

ADDITIONAL \$4.00/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**

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Beverage



STANDARD

Carton Draught, Cascade premium light,
Chain of Fire Sauvignon Blanc Semillon(WA),
Woodbrook Farm Shiraz(NSW), Soft drinks

PREMIUM

Corona(Mexico), Cascade premium light,
Saint Louis Brut Sparkling (France),
Pocketwatch Chardonnay (NSW),
Robert Oatley Shiraz (W.A), 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**