

Kelly's Brasserie 53

Standard Function Menu

ENTREE

- Soup
Chef to be inspired by your choice
- Marinated Thai Beef
Succulent sirloin with thai seasoning served on crispy noodles with asian vegetables
- King Prawn Salad
Fresh large king prawns on masculine leaves and thousand island dressing
- Marinated Tandoori Chicken Fillets
Served on a bed of greens with mint leaves and lime juice with a sour cream and tandoori flavoured mayonnaise
- Chicken Caesar Salad
Traditionally made with parmesan and anchovy dressing

MAINS

- Tender Scotch Fillet
Topped with creamy avocado and king prawn sauce
- Honey Roasted Pork Fillet
Pork fillet filled with apple, ginger and carrot finished with a honey sauce
- Succulent Filled Chicken Breast
Chicken breast packed with mozzarella and sun dried tomato pan fried finished with garlic crème sauce
- Barramundi Fillet
Grilled and served with lemon, lime and tarragon sauce
- King Island Roast Beef
Slowly oven roasted served with rich beef jus

DESSERTS

- Sticky Date Pudding
- Pavlova
Served with fresh fruit salad
- Mango Cheesecake
- Chocolate Mud Cake
- Strawberry Swirl Cheesecake

*All desserts served with fresh cream or ice cream
Topped with a strawberry*

Select two from the above: to be served alternate
2 courses \$22.50
3 courses \$27.50



Kelly's Brasserie 53

Buffet Menu - \$18.00ea

HOT FORK DISHES

Curry Beef

Curry Chicken

Beef Stroganoff

Satay Chicken

Satay Pork

Beef Burgundy

Lamb Casserole

Curried Prawns

The Above items are served with steamed rice or mash potato

Dinner Roll with Butter

Choice of 2 dishes

DESSERT SELECTION

Mango Cheesecake

Sticky Date Pudding

Pavlova

Chocolate Mud Cake

Strawberry Swirl Cheesecake

All desserts are served with fresh cream & a strawberry

Choice of 2 desserts

TEA & COFFEE

Available on request for an extra cost of \$1.00 per head



Kelly's Brasserie 53

Buffet Menu - \$25.00ea

SALADS

Greek

Coleslaw

Creamy Pasta

Tossed Garden Salad

Choice of 3 Salads

MEAT PLATTER

Rosemary Lamb

Roast Chicken

Honey Baked Leg Lamb

Roast Sirloin of Beef

Choice of 2 Meats

DESSERTS

Mango Cheesecake

Sticky Date Pudding

Pavlova

Chocolate Mud Cake

Strawberry Swirl Cheesecake

All desserts are served with fresh cream & a strawberry

Choice of 2 desserts

TEA & COFFEE

Available on request for an extra cost of \$1.00 per head



Kelly's Brasserie 53

Finger Food Platters

HOT PLATTER

\$90.00

Mini Spring Rolls
Gourmet Party Pies
Sausage Rolls
Italian Meat Balls
Individual Quiches
Cocktail Fish
Crumbed Chicken Pieces
Calamari Rings
Mini Pizzas

All above served with various dipping sauce

Serves approximately 12 – 15

Choice of 6 Items

SEAFOOD PLATTER

\$100.00

Fresh Prawns
Blue Swimmer Crab Claws
Natural Oysters
Mussels
Smoked Salmon
Scallops
Beer Battered Cocktail Fish
Freshly Crumbed Calamari
Prawn Cutlets

All the above is served with various dipping sauces

Serves approximately 10 – 12 People

Choice of 6 Seafood's



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Finger Food Platters

CABANOSSI PLATTER

\$50.00

Served with Cheese and Crackers

Serves approximately 12 – 15 people

ASSORTED SANDWICH PLATTER

Depending on the size price will be given on the day of ordering

FRESH FRUIT PLATTER

\$50.00

Topped with fresh seasonal fruits

Serves approximately 10 – 12 people

CAKE PLATTER

\$60.00

Banana Cake

Carrot Cake

Lamingtons

Chocolate Mud Cake

Vanilla Slice

Mango Cheese Cake

Strawberry Swirl Cheese Cake

Serves approximately 12 – 15 people

Choice of 5 Cakes

