

Set Menu Options

Choice of three (3) dishes per course only

2 Courses - \$50

Breads, Entrée, Main, Tea or Coffee

Or

Breads, Main, Dessert, Tea or Coffee

3 Courses - \$60

Breads, Entrée, Main, Dessert, Tea or Coffee

Table Buffet

Perfect opportunity for people to try everything

*Selection of Menu items served to the centre of the table,
still incorporating*

Breads, Entrée's, Mains and Desserts

*Incurs same price as **Set Menu** options*

\$50: Two Course

\$60 Three Courses

Alternate Drop

Designed for groups larger than 30

Coordinator chooses two (2) dishes from each course which will be alternately placed between guests

*Incurs same price as **Set Menu** options*

\$50: Two Course

\$60 Three Courses

Canapé Party

Great way to enjoy great food without the formality of a sit down meal, especially for larger groups wishing to book out the restaurant

(Always plenty of food)

Entrees:

Thai coconut and kaffir lime Tiger prawn Laksa w sesame sticky rice, Asian herbs, fried shallot and fresh lime

Warm shredded Chinese BBQ duck layered w crisp wonton wafers and a toasted cashew, coriander, shaved cabbage and bean shoot salad, drizzled w sweet soy vinaigrette

Grilled twice cooked pork belly, accompanied w seared QLD scallops, caramelised onion and a lemon beurre blanc

La Baracca's own house-made kipfler potato Gnocchi, smothered in a trio cheese cream sauce, finished w grana padana and chilli oil

Beer battered Tiger prawns served w a dill caper aioli and sticky lime sesame glaze

Mains:

Grilled grain fed Beef Tenderloin resting on creamy buttermilk mash w green beans and a roasted garlic and thyme jus

Pan roasted Chicken supreme w grilled parmesan herb polenta, watercress and candied pecan salad, bell pepper relish and citrus butter sauce

Scotch fillet of Pork served w sweet potato and bacon fritters, caramelised brandy apple crème fraiche and a rich pork jus

Tender grass fed Lamb Backstrap atop a medley of roasted root vegetables drizzled w a port wine reduction

Fish of the Day: Our wait staff will advise you of this evening's special

Vegetarian option available on request (please specify before your function)

Desserts:

There will be a choice of three (3) desserts on your table menu for the evening (We do request prior notice concerning dietary requirements in order to prepare special dishes for these patrons)

Canapé Menu:

Dips and Antipasto platters w breads and crackers

Grilled salami, tomato relish and feta Bruschetta

Zucchini and sweet corn fritters

Marinated chicken wings

Vegetarian satay puffs

Thai Fishcakes

Chinese Duck Wontons

Beer battered tiger prawns

Arancinni- vegetarian and non-vegetarian

La Baracca
ESPRESSO BAR & TRATTORIA