



Function

— MENUS —



Brothers Ipswich



TRADITIONAL DINNER MENU; CAN BE SERVED AS AN
ALTERNATIVE DROP WITH A CHOICE OF TWO DISHES

\$48.00

2-COURSE

\$58.00

3-COURSE

Entrée

**Chermoula Prawns with Labne,
Lemon & Thyme Oil (GF)**


**Slow-Cooked Pork Belly
with Asian Slaw, Pepper Caramel**

**Indian-Inspired Chicken
with Honey Yoghurt, Fragrant Pilaf (GF)**

**Forest Mushroom Galette
with Green Leaves, Sherry Vinaigrette (V)**

**Moroccan Spiced Lamb Cutlets
with Confit Tomato, Chevre, Flat Bread**

**Slow-Cooked Duck
with Duckfat Potato, Speck, Jus (GF)**





Main

**N.T. Barramundi
with White Bean Purée, Wilted Radicchio,
Prosciutto, Sage Butter (GF)**

**Grass-fed Porterhouse
with Mash, Seasonal Greens, Red Wine Jus (GF)**

**Supreme of Chicken
with Caramelised Carrots, Confit Onion, Mash,
Béarnaise (GF)**

**Five-Spice Pork Cutlet
with Wilted Bok Choi, Steamed Rice,
Black Vinegar Glaze (GF)**

**Vegetarian Laksa
with Rice Noodles, Fragrant Herbs**

**Sugar-Cured Atlantic Salmon
with Bloody Mary-Inspired Salad (GF)**





Dessert

**Vanilla Bean Panna Cotta
with Biscotti, Chocolate Cointreau Sauce**

**Pavlova
with Seasonal Fruit, Berry Glaze,
Passionfruit Crème (GF)**

**Pot au Chocolat
with Shortbread, Fresh Strawberries**

**Orange Almond Cake
with Sweet Yoghurt, Candied Pistacchio Praline (GF)**





Canapés

4 for **\$16.00** per person | 6 for **\$22.00** per person

Char-Grilled Prawn Sticks with Herbed Lemon Oil (GF)

Sugar-Cured Salmon, Fennel Jam, Toast

Arancini, Herbed Napoli, Aioli (V)

Confit Duck, Candied Orange, Rosti (GF)

Goat's Cheesecake with Red Onion Jam

Hervey Bay Scallops with Cauliflower Purée, Speck (GF)

**Crab & Prawn Cakes with Singapore Chilli
Dipping Sauce**

Beef Rendang Spoons (GF)

Prawn Mousse with Rye Bread, Chilli Jam

Rare Beef with Pickled Cucumber, Wasabi Aioli (GF)

Mushroom Tart with Goat's Cheese Mousse (V)

**Flame-Grilled Chicken & Vege Kebabs with
Rocket Pesto (GF)**

