



Function

— MENUS —



Brothers Ipswich



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

\$50.00

2-COURSE

\$60.00

3-COURSE

Entrée

QLD Prawns
with Lettuce, Cocktail Sauce, Lemon & Sourdough

Slow-Cooked Pork Belly
with Apple & Fennel Salad, Apple Balsamic

Chicken Tikka
with Honey Yoghurt, Steamed Rice (GF)

Forest Mushroom Quiche
with Green Leaves, Sherry Vinaigrette (V)

Greek Lamb Cutlets
with Hommus, Raita, Flat Bread

Beef, Mushroom & Juniper Pot Pie





Main

**N.T. Barramundi
with Warm German Potato Salad**


**Flame Grilled Porterhouse
with Mash, Seasonal Greens, Red Wine Jus (GF)**

**Supreme of Chicken
with Caramelised Carrots,
Chive Mash, Hollandaise (GF)**

**Over Roasted Pork Cutlet
with Spiced Pumpkin, Baked Apple**

**Forest Mushroom Risotto
with Chevre, Herbs, Grana Padano**

**Oven Roasted Lamb Rump
with Sweet Potato Mash, Beans, Rosemary Jus**





Dessert

**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)**

**Lime Baked Cheesecake
with Chilli Caramel & Passionfruit Ice Cream**

**Chocolate Mousse Tart
with Berry Coulis, Double Cream**

**Sticky Date Pudding
with Hot Butterscotch Sauce, Vanilla Bean Ice Cream**





Canapés

4 for **\$18.00** per person | 6 for **\$26.00** per person

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

Smoked Salmon, Crème Fraîche, Encroute

Assorted Arancini, Herbed Napoli, Aioli (V)

Goat's Cheese Quiche with Red Onion Jam

Hervey Bay Scallops with Sage & Lemon Butter (GF)

Prawn Salsa with Encroute, Chilli Jam

Rare Beef with Roasted Pepper Mousse Encroute

Mushroom Tart with Goat's Cheese Mousse (V)

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

**Flame Grilled Vegetable Kebab
with Tzatziki**

