



*Alternate
Service*

(Min 30 people)





La Fontaine

Silver Menu 1

\$32 per head

Warm Petit Pain Bread Roll with Butter

Entree

Avocado Seafood
King Prawns, School Prawns in cocktail sauce,
Local Oyster and Garden Salad

Chicken Vol au Vent
Pastry encased Poached Chicken in Veloute Sauce

Mains

Sage Roasted Pork Loin
Served with Steamed Seasonal Vegetables and
Apple Calvados Normandie Sauce

Marinated Grilled Chicken Breast
Served with Napolitane Gratine, Olives & Basil
with chips and mixed garden salad

Dessert

Warmed Apple Strudel with Vanilla Ice Cream

Cheesecake with Poached Fruits of the Forest with Creme Chantilly



Meals are served alternately



La Fontaine

Silver Menu 2

\$32 per head

Warmed French Bread Roll with Butter

Entree

Thai Fish Cakes w' Petit Garden Salad
& Nam Jim Dipping Sauce

Beef Satay Skewers w' Jasmin Rice & Satay Sauce

Mains

Chicken Breast stuffed w' Mozzarella, Basil &
Sun-blushed Tomatoes w' Herbed Mash Potato,
Lemon Infused Pan Jus

Seared Atlantic Salmon w' Garden Salad,
Chunky Fried Chips & Caper, Lime & Mint Aioli

Dessert

Apple & Blueberry Crumble with Vanilla Ice Cream

Mango Cheesecake w' Mango Coulis & Creme Chantilly

Meals are served alternately





La Fontaine

Silver Menu 3

\$32 per head

Warmed French Bread Roll with Butter

Entree

Japanese Prawn Dumplings w' Asian Salad
& Dark Soy Dipping Sauce

Smoked Chicken Salad w' Semi Dried Tomato,
Rocket & Basil Pesto Dressing

Mains

Char-grilled Lamb Rump
w' Steamed Seasoned Vegetables, Minted Gravy & Local Potatoes

Grilled John Dory w' Salad Nicoise & Salsa Verde

Dessert

Bacio Chocolate encased French Ice Cream

Warmed Sticky Date Pudding w' Ice Cream & Caramel Sauce

Meals are served alternately



La Fontaine



Gold Menu

\$39 per head

Garlic Prawn Bread *or* Warm Petit Pain Roll with Butter

Entree

Housemade Antipasto Platters with a selection of 3 dips, smoked salmon, warmed olives, marinated feta, Spanish chorizo, vegetable escabeche, roasted pumpkin and rosemary, Turkish bread.

Mains

Herb Roasted Rack of Lamb with Melange of Seasonal Vegetables and Dijon Mustard and Minted Demi Glaze

Grilled John Dory Meuniere with Mixed Garden Salad, Pomme Frites and Fresh Fruit Salsa

Dessert

Profiteroles au chocolate filled with Creme Patissiere and served with Creme Chantilly

Creme Caramels

Main Meals and Desserts are served alternately



La Fontaine

Platinum Menu

\$52.50 per head

Tomato and Basil Bruschetta and Warm Petit Pain Roll

Entree

Plateau De Fruits De Mer with Local Oyster, King Prawns, Atlantic Salmon and Dill Gravelax, Smoked Salmon Mousse and marinated Octopus Salad with Lemon Infused Aioli

Chicken Aiguillette Provencale with Steamed Scented Rice and Salsa Verde

Mains

Crispy Skin Ocean Trout with Mesculin Salad, Pomme Frites and Dill Hollandaise

Moroccan Braised Lamb Shank with Steamed Cous Cous, Cumin Scented yoghurt and Harissa

Duckling a l'orange with melange of Seasonal Vegetables and Potato Gratin

Dessert

Warmed Chocolate Fudge Cake with Kahlua Ganache and Vanilla Bean Ice Cream

Brandy Snap Basket with Poached Berry Compote on Creme Anglaise

Main Meals and Desserts are served alternately