

MILANO'S

Special Occasions on the Lake

There's no place likeMilanos on the Lake !

Imagine a special occasion where you can arrive by boat & watch the sun set at one of the most breathtaking water locations in the world.

The romantic Balinese style Pavilion & Restaurant can cater for small intimate groups or larger parties of up to 130 guests and every guest will enjoy a magnificent water view.

Our open air deck is situated directly over water, so clear we floodlight it at night for a delightful natural aquarium.

Its the ideal location for pre-dinner drinks & canapes.

Our friendly, professional staff teamed with our highly talented chefs will help make your special day perfect & provide a feast second to none.

Our Venue Manager, Bergen Mitchell, will help you with every function enquiry and need.

Just give her a call on **49720550** to have a quick chat regarding any requirements you may have or make an appointment to visit our sensational waterfront & park location .

Pelican Marina

89 Soldiers Road

Pelican. NSW. 2281

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Website:www.milanosonthelake.com.au

MILANO'S

MINIMUM OF 30 GUESTS

CANAPES ARE SERVED OVER A TWO HOUR TIME FRAME
\$66.00 PER PERSON

TO START

Antipasto platters of assorted Italian condiments...marinated artichoke hearts, olives, semi dried tomatoes, selections of cold meats, cheese & relishes accompanied by toasted sourdough

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Oyster spoons with soy, mirin & eschallots

Lamb kofta with Greek dipping sauce

Sweet palm sugar & Star anise beef tarts

Haloumi and herb filo rolls

Salt 'n pepper cuttlefish

Smoked salmon, pickled onion and fried caper toasts

Asian style duck tarts with fried eschallots

Moroccan spiced nuts

Sticky Thai pork spoons with toasted rice

Galecian octopus on potato discs

Crispy spiced prawns with galangah

Homemade pork, fennel, chilli sausage rolls with tomato & horseradish

*all canapes are served with accompanying creams or sauces

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Freshly brewed tea and coffee

MILANO'S

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FUNCTION MENU

MINIMUM of 30 GUESTS

Please select from the following courses

Set 2 course menu @ \$60.00 p/person

Same two course for all guests...(entrée / main course)
OR 45 minutes of Chefs Canape selection & Alternate Mains

Alternate set 2 course menu @ \$65.00 p/person

2 selections to be served alternately
(entrée / main course **OR** main course/ dessert)

Set 3 course menu @ \$70.00 p/person

Same 3 course for all guests
1 x selection of entrée, main & dessert for all guests

Alternate 3 course menu @ \$80 .00 p/person

2 x selections of entrée, main & dessert to be served
alternately

A \$4.00 p/p cakeage fee to plate & serve your wedding cake

Tea and coffee served with all set menu selections

MILANO'S

Special Occasions Menu Selections

CREATING YOUR MENU

ENTREES

Beetroot & Vodka cured salmon on shaved fennel salad
and lime emulsion

Prawn & leek ravioli with baby herbs & butter

Rabbit, speck and pine nut terrine with cranberry compote
and toasted sourdough

Seared scallops with carrot confit, crispy pastry discs & basil oil

Panko crumbed soft shell crab with papaya salad and Thai dressing

Deboned quail with chorizo, potato salad and beetroot relish

Lamb fillet, macadamia pesto, watercress, parmesan, pear and
walnut salad with caramelized balsamic glaze

Pork rilette with pear compote and sweet potato chips

Our talented chefs are happy to change their menu items or create a special
menu to meet all needs.

MILANO'S

Special Occasions Menu Selections

MAIN COURSE

Pan seared lamb loin, sweet potato puree and gremolata green beans

Gold band snapper steak, sweet braised red cabbage, sugar snap peas, potato croquettes with Noilly Pratt beurre blanc

Roast pork loin on pay lentils, pickled prunes, braised witlof and thyme jus

Roast duck breast with caramelized pumpkin, orange saffron glaze, celery salt and grilled perch

Pan seared salmon steak on pea, mint and basil risotto topped with roast bell pepper butter

Sirloin steak on roasted kipfler potato with wilted spinach and shitake jus

Fillet steak on fondant potato with asparagus and Bearnaise

Three stick lamb rack, gratin potato, pea puree, rosemary pomegranate jus

Poached kangaroo loin on eucalyptus potato, waragal greens and lemon myrtle salsa

Veal loin medallions, baba ganoush, artichokes, roquette and caper parsley beurre noisette

Chicken breast supreme, roast cauliflower puree, buttered zucchini, crisp prosciutto and chicken glaze

DESSERTS

Baked chocolate pots with Halva Halva gelato

Summer berry pudding with pina colada ice cream

Morello cherry & marscapone strudel with praline anglaise

Homemade chocolate tart with blood orange gelato

Moroccan nut filo with honey labna

MILANO'S CHILDRENS MENU

\$35.00 PER CHILD

Beer battered Fish & chips

Panko crumbed chicken schnitzel w' chips & salad

Beef & vegetable pasta bake with garden salad

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**Ice cream sundae with Chocolate,
Strawberry or caramel sauce**

MILANO'S

STANDARD BEVERAGE PACKAGE @ \$45.00 p/p

BEVERAGE PACKAGE = 4 HOUR TIME FRAME

WINES

WOLFBLOSS SPARKLING WINE

CHAIN OF FIRE SEMILLION SAUVIGNON BLANC

CHAIN OF FIRE SHIRAZ CABERNET MERLOT

BEER

TOOHEYS NEW / TOOHEYS OLD

CARLTON DRAUGHT

HAHN SUPERDRY

4XXX GOLD

SOFT DRINKS

COKE / ZERO / SPRITE / LEMON SQUASH / SODA

ORANGE JUICE

CHANGES TO THE DRINKS PACKAGE CAN BE

NEGOTIATED