



## CICADA FUNCTIONS

### **Dining**

#### **Entrees**

**Beetroot Cured Kingfish** shaved beet salad, fresh dill, crème fraiche and rye toasts

**Shaved Serrano Jamon** caprese salad, cress, basil crisps

**Warm Duck Rillettes**, house pickles, sour cherries, hazelnuts, toasted baguette

**Flash Fried Squid** green dressing, mixed leaves and lemon

**Ciabatta Bruschetta** - cherry tomatoes, avocado, mozzarella, basil, pomegranate and olive oil

#### **Mains**

**Pan Roasted Salmon**, kohlrabi remoulade, black sesame puree

**Rolled and Roasted Pork Belly** twice cooked pork, beetroot and cress salad, quince jam

**Slow roasted Lamb Rump** spice baked pumpkin, saffron labneh and granola

**Chicken roulade** brioche and sage pudding, shaved fennel and lemon

**12 hr Angus Sirloin** roasted baby onions, fried sweet potato, spinach puree, porcini cream

**Pan-Fried Ricotta Gnocchi** - grilled artichoke caponata, basil pesto, mozzarella, pine nut pangritata

#### **Dessert**

**Warm Chocolate Brownie** vanilla ice cream, chocolate soil

**Sticky Black Rice** stone fruit salsa, coconut praline

**Ice Cream Sandwich** raspberry semi freddo, dulce de leche, sable biscuits

### **Function Pricing -**

Select a maximum of 2 from each course to be served as an 'every other person' plated dinner.

**1 course w/ bread and table salads \$30**

**2 course w/ bread and table salads \$45**

**3 course w/ bread and table salads \$60**

#### **Cicada Catering T & C's -**

- Our Dining package is designed for a minimum 12 guests
  - A minimum 7 days notice required
  - Dietary requirements catered for upon consultation
- 50% deposit to be paid upon booking confirmation with the outstanding to be settled prior to the function.

