



Mera
BY THE GREEK CLUB

Entrée

- Select two dish from the below options to be served alternately:
 - Lamb shoulder slow-cooked for 12 hours, carrot and anise puree, crumbled feta, yoghurt curd herb dressing
 - Twice-cooked pork belly, panko crumb, Greek-slaw, white cashew, lime and Kafir dressing
 - Homemade ravioli filled with Chanterelle mushrooms, aged shaved pecorino, light Champagne cream sauce, balsamic pearls
 - Atlantic cured salmon, citrus peel, cracked peppercorn, aneth pickled fennel, watermelon radish, ouzo and dill mayo
 - Brisbane Valley pan-roasted quail, slow-cooked pumpkin, wild mushrooms, caramelised onion, char-grilled asparagus, port cherry jus
 - Pan-fried barramundi, roasted garlic mash, Pacific salsa dressing
 - Homemade ricotta ravioli, chicken and sun-dried tomato, ricotta and Kalamata crumble, creamy white wine sauce
 - Slow-cooked mustard-encrusted Victorian lamb backstrap, creamy truffle polenta mash, porcini jus

Main

- Select two dish from the below options to be served alternately:
 - Grain-fed fillet of beef, crushed vanilla parsnip mash, asparagus spears, petite buttered carrot Nouvelles, Pedro jus
 - Victorian mini trio rack of lamb, lemon thyme pumpkin, baby gem leaves, pancetta croquant, pan jus
 - Breast of chicken, feta, dill and carrot pommee puree, sautéed brussell sprouts, pancetta croquant, lemon Champagne sauce
 - Pan-fried swordfish, buttered dill chat potatoes, horta, snow peas tendrill, sauce vierge
 - Pan-roasted quail, Savoy Colcannon potato, wood ear mushrooms, cherry port jus
 - Slow-cooked duck breast, cauliflower mousseline puree, char-grilled asparagus, blueberry gin jus
 - Oven-baked breast of chicken, sweet corn and baby spinach puree, asparagus, lemon mustard jus
 - Grain-fed lamb quarter slow-cooked for 24 hours, pilaf toasted wild rice, sautéed spinach, semi-dried Kalamata crumble, feta, goat curd minted tzatziki, lemon oil, port jus
 - Crispy Atlantic salmon, crushed cream corn potato, char-grilled brocolini, micro herbs, white wine hollandaise, tomato and dill
 - Slow-cooked glazed short rib, celeriac mash, Dutch carrots, seed mustard jus

Dessert —————

- Select two dish from the below options to be served alternately:
 - Lámour - modern profiterole tart
 - Caramel Elegance - smooth vanilla mousse infused with Oreo cookies covered with caramel pearl glaze
 - Tatafu - creamy mascarpone, espresso and spice-soaked chocolate sponge
 - Choc Decadence - layers of crunchy chocolate, dark and milk chocolate mousse cake
 - Strawberry Cheesecake - light cheesecake with a soft strawberry jelly centre
 - Supreme Tart - chocolate tart filled with creamy Cremeux chocolate
 - Midnight Magic - blackcurrant mousse, hazelnut daquoise, crushed nougatine and vanilla
 - Claudine - light lemon cheesecake, blackcurrant jelly, crunchy almond streusel
 - Jupiter - rich chocolate cake, Giandiya and salted caramel pearls





Bon Appétit

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WWW.THEGREEKCLUB.COM.AU

NOTE: Menus accurate to December 2019. Subject to availability.
Detailed terms and conditions available upon booking.

Weddings
BY THE GREEK CLUB