



lunch & dinner menu

At The Function, our cuisine combines urban cooking and Asian-fusion, styled exclusively for a relaxed life by the beach.

The Function's menu is presided over by in-house Executive Chef, Ben Liu, whose experience spans world renowned, five-star hotels and restaurants in Australia and abroad.

Ben's love is to invent menus of pure inspiration, creating an occasion where the food, wine and company are surpassed only by spectacular ocean views.

Entrée

- a. **Slow-Cooked Braised Pork Belly (Entrée or Main)**
served with succulent squid, covered in maple miso lime sauce.
- b. **Chicken and Mushroom Ravioli (Entrée or Main)**
with your choice of cream, spinach and pine nut sauce, or napolitana sauce.
- c. **Spinach and Ricotta Ravioli (Entrée or Main)**
with your choice of cream, spinach and pine nut sauce, or napolitana sauce. (Vegetarian)
- d. **Roast Pumpkin Risotto**
with parmesan cheese and pine nuts. (Vegetarian) (Vegan Option)
- e. **Summer Heirloom Tomato and Basil Risotto**
(Vegetarian) (Vegan Option)
- f. **Ricotta Gnocchi**
covered with a tri-mushroom sauce. (Vegetarian) (Vegan Option)
- g. **Mediterranean Vegetable Quiche**
with puff pastry and tomato chutney. (Vegetarian)
- h. **Chicken Waldorf Salad**
with cos lettuce, Granny Smith apples, celery and smoked almonds. (Gluten-Free)
- i. **Mixed Seafood Plate**
on a rocket leaf salad with lemon mustard mayonnaise.
- j. **Beetroot Cured Salmon**
on a fennel and asparagus salad with a caper and lemon vinaigrette. (Gluten-Free)
- k. **Black Mussels**
cooked in apple cider and cream.

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Diamond options incur an additional surcharge, per person. Please contact us for customised menus, packages and dietary requirements. An additional charge may be applicable for any dietary requirements. Please contact your Function Coordinator on (08) 8350 5030 or email sales@thebeachouse.com.au with your requirements.



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Main

- a. **Chicken Saltimbocca**
succulent chicken breast, wrapped in jamón serrano with caperberries, saffron mash and served with a choice of a cream sauce, or a red wine jus.
- b. **Crispy Chicken Breast (Create Your Own)**
served with seasonal vegetables and your selection of seasoning, side and sauce.
Seasonings: Soy Base, Miso, Moroccan or Mexican.
Sides: Pumpkin risotto, potato fondant, spinach with puréed, mash potato or tomato rissoni.
Sauces: Cream sauce, red wine jus or salsa verde.
- c. **Confit Duck Leg/Breast**
served with white polenta, parsnip purée, grandma carrots and a red wine jus.
- d. **Slow-Cooked Braised Pork Belly**
served with succulent squid and a maple miso lime sauce.
- e. **Pork Chop and Pink Lady Apples**
served with a cider, sautéed mushroom and caramelised butter sauce.
- f. **Seasonal Vegetable Curry**
served with jasmine rice. (Vegetarian) (Vegan Option)
- g. **Atlantic Salmon/Ocean Trout**
with sugar peas and black quinoa rice in a basil broth.
- h. **Pan-Fried Snapper/Barramundi**
on heirloom tomatoes with salsa verde and a fennel salad.
- i. **Lamb Rack**
on a mushroom risotto with a snow pea puree and a sweet corn and broad bean sauce. (Diamond)
- j. **12 Hour Slow-Cooked Short Rib Beef**
with potato and spinach purée and grandma carrots, red chimichurri and jus. (Gluten-Free Option)
- k. **Chargrilled Scotch Fillet**
with roasted rosemary kipfler potatoes, portabella mushrooms and a red wine jus. (Gluten-Free Option) (Diamond)
- l. **Twice-Cooked Tender Sirloin**
with sun-dried tomato and parmesan polenta, seasonal vegetables and a brandy and light pepper sauce. (Diamond)

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Dessert

- a. **Zesty Piquant Lemon Citrus Tart**
with honey mascarpone cream and dehydrated lemon.
- b. **Passionfruit Brule**
with hazelnut crisps and honeycomb.
- c. **Mini Pavlova**
with chantilly cream and berry coulis.
- d. **Coconut Sago**
served with cherry sorbet and pistachio. (Vegan) (Gluten-Free)
- e. **Coconut Sticky Black Rice Pudding**
served with ice cream.
- f. **Toblerone Cheesecake**
with a warm chocolate glaze and strawberry rhubarb coulis.
- g. **Decadent Triple Chocolate Fudge Cake**
with chantilly cream, seasonal berries and shaved chocolate.
- h. **Chocolate Fountain**
with ice cream and berries.
- i. **Chocolate Tart**
with double cream and a brioche crumb.
- j. **Chocolate Brownie**
with a salted caramel sauce and ice cream.

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