



DAY FUNCTION INFORMATION 2015/2016

Email: redpoles@redpoles.com.au

www.redpoles.com.au

Sample only

Group Menu

\$40 a head

entrée

Share antipasto platters

mains

please choose from the following

Market fish

or

Grilled sirloin with a rocket, pear, walnut and blue cheese salad

or

Gnocchi, Hindmarsh Valley goats curd, Swiss brown mushroom, broccolini, porcini butter, salsa verde

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden

SAMPLE ONLY Group Menu Main Course & Dessert

\$40 a head

mains

please choose from the following

Market fish

or

Grilled sirloin with a rocket, pear, walnut and blue cheese salad

or

Gnocchi, Hindmarsh Valley goats curd, Swiss brown mushroom, brocollini, porcini butter, salsa verde

dessert

Warm chocolate fudge and walnut brownie with vanilla ice cream and cacaonib praline

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden

SAMPLE ONLY Group Menu Main Course and Cheese Plates

\$40 a head

mains

please choose from the following

Market fish

or

Grilled sirloin with a rocket, pear, walnut and blue cheese salad

or

Gnocchi, Hindmarsh Valley goats curd, Swiss brown mushroom, broccolini, porcini butter, salsa verde

cheese plates to share served with quince paste and fresh pear

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden

SAMPLE ONLY Group Menu Entrée Main Course Dessert

\$50 a head

entrée

Share antipasto platters

mains

please choose from the following

Market fish

or

Grilled sirloin with a rocket, pear, walnut and blue cheese salad

or

Gnocchi, Hindmarsh Valley goats curd, Swiss brown mushroom, brocollini, porcini butter, salsa verde

dessert

Warm chocolate fudge and walnut brownie with vanilla ice cream and cacao nib praline

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden

SAMPLE ONLY Group Menu Finger Food and Main Course

\$50 a head Minimum booking of 25 people

Not available on Sunday

finger food – choose 3 items from those listed below

hot:

Housemade spring rolls (vegetarian option available)

Housemade sausage roll, garden herbs and house chutney

Roasted pumpkin and fetta samosas

Arancini balls stuffed with mushrooms and soft cheese

Soup shots

cold:

Caramelized onion and goats cheese tartlets

Maki sushi – chicken, avocado, wasabi mayonnaise

mains

please choose from the following

Market fish

or

Grilled sirloin with a rocket, pear, walnut and blue cheese salad

or

Gnocchi, Hindmarsh Valley goats curd, Swiss brown mushroom, broccolini, porcini butter, salsa verde

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden

SAMPLE ONLY Group Menu Finger Food Main Course Dessert

\$55 a head Minimum booking 25 people

Not available on Sunday

finger food – choose 3 items from those listed below

hot:

Housemade spring rolls (vegetarian option available)

Housemade sausage roll, garden herbs and house chutney

Roasted pumpkin and fetta samosas

Arancini balls stuffed with mushrooms and soft cheese

Soup shots

cold:

Caramelized onion and goats cheese tartlets

Maki sushi – chicken, avocado, wasabi mayonnaise

mains

please choose from the following

Market fish

or

Grilled sirloin with a rocket, pear, walnut and blue cheese salad

or

Gnocchi, Hindmarsh Valley goats curd, Swiss brown mushroom, broccolini, porcini butter, salsa verde

dessert

Warm chocolate fudge and walnut brownie with vanilla ice cream and cacao nib praline

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden