



Bent on Food
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Function Menu 2010

Entrée

Porcini mushroom, local blue cheese and fig tartlets served w small balsamic salad

Market fresh asparagus spears wrapped in prosciutto and local feta cheese, oven baked until crispy and drizzled w pomegranate syrup, served on a bed of rocket

Aromatic roast garlic & lemongrass tiger prawns, served w Asian dipping sauce

Mini frittata of roast pumpkin, red bell pepper, pine nut and shredded basil, served w side salad

Roast beetroot and goats cheese stack drizzled w lemon myrtle macadamia oil and balsamic essence

Thai beef salad

Main

Oven baked salmon fillet w a parmesan crust, set on a bed of citrus risotto, snow peas and lime aioli

Moroccan lamb shanks slow roasted on a bed of mash served w broccolini

Wingham Scotch fillet on a herbed rosti w field mushrooms and garlic aioli

Mango and macadamia stuffed chicken breast, wrapped in prosciutto; oven baked and steamed w roasted root vegetable and roasted red pepper tapenade

Roasted vegetable stack drizzled w garlic oil and garnished w fresh basil

Peking duck and mushroom risotto garnished w fresh grana padano. (may be ordered as a small entrée)

Dessert

Belgian dark chocolate tart w berry coulis and double cream

Tangy lemon tart w raspberry coulis and chantilly cream

Baked passionfruit and lime cheesecake

Vanilla panna cotta w berries and rosewater syrup

Chocolate mousse served in a tall glass w double cream and white chocolate shavings

Alternate drop – choose 2 of each or choose one of each - 3 courses \$50 - 2 courses \$42

Price includes; corkage

Tea or coffee

Bread served w oils and butter

