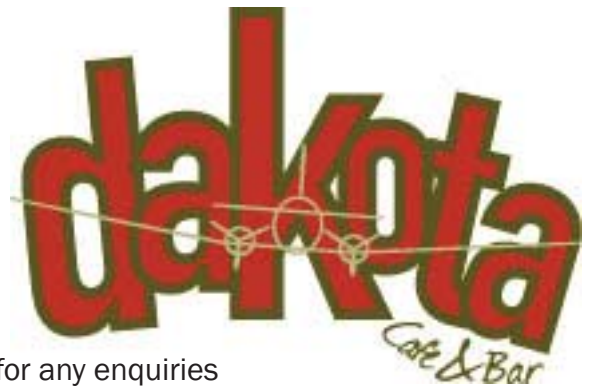


# Function Menu

(all prices quoted per person and gst inclusive)

- Outside and after hour catering available
- Birthday cakes and parties
- Beverage packages upon request



Please contact [catering@dakotacafe.com.au](mailto:catering@dakotacafe.com.au) or 6262 5000 for any enquiries

## Breakfast - min 20 ppl

<b>Continental Breakfast</b>	\$8.90
Coffee, tea, juice Selection of cereals, fresh fruits, yoghurt Toast and spreads	
<b>Hot Buffet Breakfast</b>	\$13.50
Coffee, tea, juice Scrambled eggs, grilled bacon, roast tomato, breakfast sausages, hash browns sautéed mushrooms and toasting loaves	
<b>Full Buffet Breakfast</b>	\$19.90
Coffee, tea, juice Selection of cereals, fresh fruits, yoghurt Toast and spreads Scrambled eggs, grilled bacon, roast tomato, breakfast sausages, hash browns sautéed mushrooms and toasting loaves	

## Morning and Afternoon Tea selections

Freshly brewed coffee and a selection of specialty teas <i>Continuous throughout the day</i>	\$6.00
Freshly brewed coffee and a selection of specialty teas <i>Per session</i>	\$2.50
Home baked muffins	\$3.00
Danish Pastries	\$3.00
Homemade slices	\$3.00
Fruit, Lemonade or Choc Chip Scones (or mixed selection of above)	\$3.00
Selection of homemade cookies	\$2.00
Savoury croissants	\$4.50
Savoury Quiches	\$4.50
Assorted Juices	\$2.50
Fresh Fruit Skewers	\$3.50



## Sandwiches

**Gourmet sandwiches** on an assortment of bakers loaves (1.5pp) \$7.90  
with a variety of fillings  
(eg include)

BBQ Chicken, Avocado, lettuce and mayonnaise  
Prawn, avocado, lettuce and lime aioli  
Roast beef with mustard aioli, beetroot relish and lettuce  
Char grilled vegetables with spiced cream cheese and guacamole  
Double smoked ham with Dijon Mustard, Lettuce, Tomato and Cheese  
Shaved leg ham with Avocado, Lettuce and Swiss cheese  
Tandoori Chicken, Roasted Capsicum, lettuce and cucumber yoghurt  
Corned Beef, Spanish onion, Lettuce and Sweet Pickles  
Shaved Turkey, mesculin Cranberry Sauce and Cream Cheese  
Curried egg, Mayo and Lettuce

**Baguettes and Wraps** – assortment of fillings (1.5 pp) \$9.90

BBQ Chicken, Avocado, lettuce and mayonnaise  
Prawn, avocado, lettuce and lime aioli  
Roast beef with mustard aioli, beetroot relish and lettuce  
Char grilled vegetables with spiced cream cheese and guacamole  
Double smoked ham with Dijon Mustard, Lettuce, Tomato and Cheese  
Shaved leg ham with Avocado, Lettuce and Swiss cheese  
Tandoori Chicken, Roasted Capsicum, lettuce and cucumber yoghurt  
Corned Beef, Spanish onion, Lettuce and Sweet Pickles  
Shaved Turkey, mesculin Cranberry Sauce and Cream Cheese  
Curried egg, Mayo and Lettuce

## Platters

Fresh Fruit Platter \$5.50

Fresh Fruit and Cheese platter with crackers and grissini \$7.50

Antipasto Platter \$8.90  
Selection of cured meats, pickled vegetables and homemade  
dips and tortilla crisps and toasted Turkish loaf

Tapas Platter \$11.50  
Selection of spring rolls, samosas, meatballs, Cajun calamari  
curls, pickled vegetables, home made dips and tortilla crisps  
and toasted Turkish loaf



## Soup

Soup selection with bread

\$5.50

Choose from:

- Roast pumpkin
- Cream Potato and Leek
- Traditional tomato and basil
- Mulligatawny
- Minestrone
- Potato and bacon

## Hot Buffet Lunches

Choice of two hot dishes with bakers' basket and any 2 salads  
*(all wet dishes served with scented jasmine rice)*

\$16.50

- Honey plum pork
- Beef stroganoff
- Chicken vegetable stir fry with hokkien noodles
- Beef, lamb or chicken vindaloo
- Tempura fish fillets with lemon aioli
- Sweet and sour pork chicken or fish
- Veal tortellini with tomato and basil
- Penne carbonara
- Roast vegetable lasagna
- Roast pumpkin, baby spinach and fetta cheese risotto bake
- Penne zingara – chicken pine nuts and roast capsicum – cream based
- Spiralli bolognese

*(Other vegetarian selections available on request)*

## Salad

- Traditional Caesar (no anchovies)
- Baby potato with seeded mustard mayonnaise
- Coleslaw
- Mixed garden salad with raspberry vinaigrette
- Curried vegetable with Asian noodles
- Baby spinach, honey roast pumpkin and rocket
- Pasta salad with mixed vegetables and aioli

## Vegetarian Menu (price according to quantity)

Arancini balls on a rice noodle salad

- Roast pumpkin spinach and Swiss cheese
- Sundried tomato and roast eggplant

Home made spinach and feta cheese in filo pastry

Risotto filled mushroom caps

Pakora mixed vegetables on scented jasmine rice

Roast vegetable frittata with garden salad and raspberry vinaigrette

Stir fry Asian vegetables with rice noodles and spiced lime and plum sauce

## Banquet Menus min 10 ppl



### menu one

\$25.90 per person

Trio of home made dips with fresh Turkish bread  
Pastry parcels filled with feta and spinach  
Warm zucchini puffs with tangy yoghurt dressing  
Arancini risotto pumpkin and cheese balls  
Chopped cucumber, tomato, olive and feta salad  
Tossed green salad with mixed leaves and vinaigrette dressing  
Mediterranean herbed and crumbed chicken breast on herb mash with chunky tomato relish

### menu two

\$28.90 per person

Trio of home made dips with fresh Turkish bread  
Pastry parcels filled with feta and spinach  
Warm zucchini puffs with tangy yoghurt dressing  
Arancini risotto pumpkin and cheese balls  
Chopped cucumber, tomato, olive and feta salad  
Tossed green salad with mixed leaves and vinaigrette dressing  
Braised pork loin with pepper and rosemary sauce with apple coleslaw and homemade wedges  
Home baked apple pie with cinnamon honey glaze and vanilla double cream

### menu three

\$30.90 per person

Trio of home made dips with fresh Turkish bread  
Crispy salt and pepper calamari  
Warm zucchini puffs with tangy yoghurt dressing  
Arancini risotto and semi dried tomato and spinach balls  
Chopped cucumber, tomato, olive and feta salad  
Tossed green salad with mixed leaves and vinaigrette dressing  
Seared eye fillet with Madeira and mushroom jus on a bed of potato mash  
Chocolate coated profiteroles with vanilla custard and raspberry anglaise

#### terms and conditions

Where stated minimum numbers apply for ordering from the function menu and choice of menu applies to the entire group. To help us ensure the highest quality of service we require 48 hrs notice of function menu orders and advice of final numbers and dietary requirements within 24 hrs of event. Please note that the minimum function cost will be calculated on the final numbers advised. Prices will be confirmed on booking. All faxed/ emailed orders must be confirmed with one of our staff members.

Thank you for choosing Dakota Café and Bar for your function catering. Please let us know if we can improve our service to you in any way