

Myrtle's Pantry



FUNCTION MENU

Sit down dinner –

2 courses \$39.00

3 courses \$54.00

Entree

OPTION 1 – TABLE PLATTERS

A selection of dips and turkish bread

Antipasto, Bruschetta, cheese, fruits and nuts

Vegetable frittatas and deli meats

OPTION 2 – Alternate drop – 2 choices

suggestions -

Warm thai beef salad

Crunchy Asian slaw salad with crumbed chicken

Chicken, vegetable and mustard vol-au-vents

Potato and Leek soup with crusty bread (V)

Arancini Balls served on a bed of arrabiata sauce (tomato sauce with a hint of spice) (V)

Baked garlic and thyme brie served with a selection of veggie pieces and crunchy bread (V)

Crab cakes served with crunchy salad and dill mayonnaise

MAIN

Pan fried gnocchi with pumpkin, spinach, pine nuts, burnt butter and parmesan (V)

Soy and sesame baked salmon with rice and Asian greens

Moroccan spiced chicken, served with pearl cous cous, pumpkin and eggplant puree and seasonal vegetables

Crispy pork belly served with apple and pear puree and mixed roast vegetables

Slow cooked lamb shank, served with mashed potato, red wine jus, seasonal greens

Honey and sesame king prawns served with steamed jasmine rice, stir-fried vegetables and prawn crackers

Sundried tomato, olive and feta stuffed chicken breast with a herbed crumb, served with smashed roast potato, creamy tomato sauce and seasonal greens

DESSERT

Chocoholics delights – gooey chocolate finger, chocolate mousse, salted caramel glaze, chocolate shavings, chocolate meringue drops and vanilla bean ice-cream

Myrtle's famous deconstructed lemon meringue tarts served with coconut gelato

Flavours of Greece – rose petal ice-cream, baklava, toffee walnuts, Turkish delight pieces

Espresso cheesecake served with salted caramel ice-cream, toffee shards, and whipped cream

Myrtle's Pavlova – Meringue, berry sorbet, whipped cream, passionfruit curd, fresh berries and white chocolate shavings

Vanilla, lemon and berry raw cheesecake (GF, DF, SF, Vg)

(V – Vegetarian)

(vg – vegan)

(GF - gluten free)

(DF- dairy free)

(SF – sugar free)

BUFFET

2 courses \$35

3 courses \$49

SAMPLE MENU

Entree

OPTION 1 – TABLE PLATTERS

A selection of dips and turkish bread

Antipasto, Bruschetta, cheese, fruits and nuts

Vegetable frittatas and deli meats

OPTION 2 – BUFFET ITEMS

Spring rolls, Bruschetta, Beef and Chicken Skewers with Satay Sauce, meatballs, a selection of bite size canapes.

MAIN

2 of the following -

Butter Chicken and Rice

Vegetable Korma and Rice

Honey chicken pieces

Roast Leg of Lamb/Pork

Marinated Chicken pieces

Shepherds Pie

Plus 2 of the following -

Pumpkin and Spinach Penne Pasta

Mixed vegetable pasta bake

Chicken and Vegetable Stir Fry with noodles

Beef and Vegetable Stir Fry with noodles

Fried Rice

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Plus 2 salads and

Bread Rolls and Butter

DESSERT

Cake of choice served vanilla icecream

Platters of mini desserts

Pavlova

Bread and Butter Pudding

Icecream options