

The Avenue Inn



Function Booking Form

Date required: _____
Time: From: _____ am/pm To: _____ am/pm
Closed function: Y (no members of public to attend café or restaurant) N

Menu Required: Lunch Dinner Finger Food
Other (Please specify) _____
No. of Persons: _____
Special dietary requirements: Y (please attach details)
N
Alcohol: Alcohol to be served? Y N
Bar tab required? Y (please provide CC details) N
Credit card no: _____
Exp date: _____

Name of Booking: _____
(Person or organisation)
Contact: Name: _____
Ph: _____
Email: _____

Conditions - Please Note:

- To avoid disappointment:
 - Your booking will not be confirmed until we have received 25% deposit of the cost of your menu
 - this must be done not later than 7 days prior to your function
- Menu choices, and list of any special dietary requirements, MUST be returned not later than 7 days before your function to ensure that we can properly cater for your needs
- If you require a bar tab - a valid current credit card's details must be provided 7 days prior to the commencement of the function
- The Avenue Naracoorte (also known as The Avenue Inn), takes no responsibility for irresponsible or dangerous actions of function patrons and reserves the right to exercise its discretion to eject unruly patrons if it deems necessary and reserves the right to charge function organisers for any damage caused, or extraordinary costs incurred, during the function



THE AVENUE INN

Dinner Function Menu

2 Course - \$45 pp

3 Course - \$55 pp

Entrees

Asparagus fries

crumbed asparagus spears with chipotle aioli sauce

Arancini

roasted mushroom and semi dried tomato arancini with aioli and relish

Pulled pork Sliders

slow cooked pork with apple coleslaw, pickles, american cheddar cheese, on a brioche slider bun

Mains

Crispy Skin Atlantic Salmon

with a sweet potato puree and pancetta wrapped broccolini, topped with a lemon butter sauce and sweet potato crisps

5 Spice Pork Belly

with caramelized fennel and apple salad, dressed with a blood orange reduction and chat potatoes.

Scotch fillet Steak

with hasselback potatoes, seasonal vegetables and a red wine jus.

Mushroom Risotto

mixed mushrooms and spanish onion in a house made pesto & cream sauce

Desserts

Citrus & Coconut Cheesecake

house made cheesecake served with a berry coulis

Mousse brownie Slice

Piped chocolate mousse atop chocolate brownie and salted caramel sauce, topped with sable biscuit

Vanilla Panna Cotta

traditional vanilla panna cotta served with fresh seasonal berries and a raspberry coulis