



Brand new function and party menu
Lunch or Dinner



- Staff Christmas Parties
- Wedding Receptions
- Engagements
- Anniversaries
- Birthday Parties
- Graduations
- Reunions
- Awards Nights



Phone (07) 5594 3600 | 124 Pappas Way, Carrara
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Garlic Clove Restaurant Function and Party Menu

Minimum of 10 people | Fully Licenced – Byo Wine Only

ENTREES

Soup à l'oignon

French onion soup topped with crouton and cheese.

Champignons Vol au Vent

Vol au vent filled with mushrooms in a brie and riesling sauce.

Saumon Fumé

Smoked salmon served traditional way with avocado, capers, spanish onions and a dill yoghurt dressing.

Calmars Frits au Citron Poivre

Calamari lightly crumbed in lemon pepper served with a side salad and aioli mayonnaise.

Crepe aux Fruits de Mer

Selection of prawns, scallops, barramundi, salmon baked in savoury crepe with mornay cheese sauce.

Camembert Frit

Camembert crumbed and deep fried, served with apricot-ginger sauce.

MAIN COURSES

(All main courses are served with Fresh Vegetables)

Steak aux 2 Sauces

Prime rib scotch fillet topped with choice of:

Pepper Sauce: Black and green peppercorns, cream, french mustard and brandy.

Bearnaise: Reduction of tarragon and vinegar with hollandaise.

Porc au Roquefort

Medallion of pork wrapped in bacon on a bed of caramelised onions with blue cheese, sun-dried tomato sauce.

Poitrine de Poulet

Chicken breast filled with avocado and camembert cheese, topped with hollandaise sauce.

Fish of the day

Fresh fish of the day served with lemon butter sauce.

Jarrets d'agneau Provencale

Tender lamb shanks, braised with capsicum, tomato, onions, garlic, white wine served on mashed potatoes.

DESSERTS

Crêpe Suzette

Thin pancakes, fresh orange, lemon juice cooked in cointreau liqueur.

Meringue aux Fruits

Pavlova served with fresh fruits and raspberry coulis.

Profiteroles au Chocolat

Choux pastry filled with cream patisserie topped with hot chocolate sauce.

Crème Brulée

Traditional cream brulée with caramelised top and vanilla flavour.

*Coffee with Mints
Garlic Bread
(All included in the price)*

Monday – Thursday

(3 Course Meal) Lunch or Dinner

\$45.90 pp

Friday – Sunday

(3 Course Meal) Lunch or Dinner

\$49.90 pp