

1884

MUDGE RAILWAY STATION
RESTAURANT & BAR



Function Menu

Menu one

Minimum 10 people

\$38.50 3 courses

\$34.50 2 courses

*Choice of two in each course served alternately

-All main meals served with seasonal vegetables & home baked bread rolls

ENTRÉE

*Prawn Cocktail on a bed of mixed Lettuce Leaves with a
Rose`Marie Sauce

*Roasted creamy Sweet Potato Soup with Sour Cream and Chives

*Thai Pork Salad with Julienne Vegetables and Thai Dressing

MAINS

*Stonegrill Rump Steak with Crispy chats and a creamy seeded mustard
Sauce

*Roast Lamb with Honey Mint Jus and Roasted Potatoes

*Stonegrill Chicken breast and Blueberry jus with crispy chats

*Roasted Beef Sirloin on Potato Bake with a Red Wine Jus

DESSERT

*Pavlova, Summer Fruits and Chantilly Cream

*Individual Trifle with Custard, Jelly, Cake, Sherry and Cream

*Strawberry & Vanilla Panna Cottas, Strawberry coulis and chocolate
Filigree

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Function Menu

Menu two:

Minimum 20 people

\$42.90 3 courses

\$38.90 2 courses

*choice of two in each course served alternatively

-All main meals served with seasonal vegetables & home baked bread rolls

ENTREES

*Italian Crumbed Calamari with homemade Seafood Dressing

*Marinated Beef strips on Julienne Vegetables and mixed Lettuce Leaves

*Carbonara Fettuccini, Bacon, Shallots, Mushrooms Garlic and White Wine

MAINS

*Stonegrill Chicken Breast or rump steak with crispy chats and Cajun butter

*Pan-fried Barramundi fillets on potato bake and a lemon butter sauce

*Rib fillet on creamy potato finished with a mushroom red wine jus

*Chicken Breast incased in Filo Pastry with Sour Cream and Chives on a Sweet Potato Mash

DESSERTS

*Kahlua Chocolate Panna Cottas with Chantilly Cream and Chocolate Shavings

*Sticky date pudding, caramel sauce and vanilla Ice Cream

*Mango Cheese Cake with Ice Cream and Passion Fruit Coulis

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Function Menu

MENU THREE

Minimum 20 people

\$46.00 3 courses

\$43.50 2 courses

*Choice of two in each course served alternatively

-All main meals served with seasonal vegetables & home baked vegetables

ENTREES

*Brandy Chicken Pate' with Water Crackers and a Greek Salad

*Camembert Wedges, lightly crumbed, served on a cranberry coulis

*Prawn and Avocado Salad with a Honey Poppy Seed Dressing

*Chicken and Pork Thai Spring Rolls & julienne Vegetables with a Dipping Sauce

MAINS

*Stonegrill Eye fillet with a Mushroom Jus and Crispy Chats

*Chicken Breast stuffed with Camembert Cheese and king Prawns wrapped in Bacon on Sweet Mash

*Scotch Fillet char grilled on a creamy potato mash, topped with Béarnaise Sauce

*Stonegrill Chicken Breast with King Prawns and a creamy garlic sauce

DESSERTS

*Individual Tiramisu with Coffee, Chocolate & whipped Cream

*Chocolate Mud Cake served with a White Chocolate Gnache served with Ice Cream

*Crème Brulee, Toffee top and Vanilla Ice cream