



*Raphael's Restaurant, 50 Eagle Tce, SANDGATE*

## **FUNCTION MENU**

### **ENTREES**

#### ***Trio of Paté***

*venison, duck & pork patés served w  
bush tomato chutney & roti bread*

#### ***King Prawn Salad (g)***

*fresh prawns served w gourmet lettuce, avocado, orange segments  
& lemon myrtle dressing*

#### ***Gourmet Chicken Spring Roll***

*housemade, served w sweet chilli & plum sauces*

### **MAINS**

#### ***Barramundi***

*wild grilled barramundi topped w ocean king prawns poached in white wine,  
w lime hollandaise, accompanied by a selection of Asian vegetables in mirin*

#### ***Eye Fillet 300g (g)***

*MSA grade eye fillet served atop a sweet potato rosti  
w carrot, wilted spinach & onion marmalade jus*

#### ***Chicken Raphael***

*tender chicken breast stuffed w herb & crab butter,  
served w turned potatoes, asparagus  
& a classic hollandaise sauce*

### **DESSERTS**

#### ***Traditional Crème Brulee***

*vanilla bean egg custard and caramel crust,  
served w mixed berries & citrus nut bread*

#### ***Chocolate Mousse Stack***

*toblerone mousse layered between almond tuiles discs,  
served w berry compote, crème fraiche, ice cream & chocolate sticks*

#### ***Frangelico Pannacotta***

*vanilla bean pannacotta, served w Persian fairy floss,  
pineapple & saffron compote*

Please advise us of any allergies prior to ordering. Thank you.