

function menu



SHANIKAS CARRUM DOWNS

function menu: dining menu one

starter

Served from the centre of the table:

GARLIC BREAD

LEMON PEPPER CALAMARI

Calamari lightly coated with lemon pepper served on a rocket and Parmesan salad

mains

Served from the centre of the table:

CHICKEN AND CHARDONNAY SCALLOPINI

Chicken breast pan seared with mushrooms in a rosemary, cream and chardonnay sauce

PENNE (Vegetarian)

Char grilled medley of vegetables tossed in creamy napoli

SICILIANA

Penne served with Calabrese salami, kalamata olives, bacon, garlic and chilli with white wine and Neapolitan sauce

ROCKET AND PARMESAN SALAD

Rocket, fresh shaved Parmesan and Spanish onion dressed with a plum mayonnaise

dessert

CHEF'S SELECTION OF SWEET BITES

2 course (entrée + main) \$45 per person

3 course \$55 per person

function menu: entrée packages

package 1

Served from the centre of the table:

A SELECTION OF GARLIC AND PESTO BREAD

LEMON PEPPER CALAMARI

Calamari lightly coated with lemon pepper served on a rocket and Parmesan salad

\$15.00 per person

package 2

Served from the centre of the table:

A SELECTION OF GARLIC AND PESTO BREAD

LEMON PEPPER CALAMARI

Calamari lightly coated with lemon pepper served on a rocket and Parmesan salad

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum and brie warmed in an oregano infused olive oil

\$20.00 per person

Entrée platters must be followed by an Ala Carte main course by all guests on the table.

SHANIKAS CARRUM DOWNS

function menu: dining menu two

starter

Served from the centre of the table:

GARLIC BREAD

HOT ANTIPASTO

Italian sausage, olives, Calabrese salami, potato, mushrooms, capsicum and brie warmed in an oregano infused olive oil

LEMON PEPPER CALAMARI

Calamari lightly coated with lemon pepper served on a rocket and Parmesan salad

mains

Served from the centre of the table:

PORTERHOUSE

Cooked medium with Italian potatoes topped with jus

CHICKEN AND CHARDONNAY SCALLOPINI

Chicken breast pan seared with mushrooms in a rosemary, cream and chardonnay sauce

PUMPKIN & SAGE RAVIOLI

Ravioli, lemon and Parmesan cream sauce topped with roasted almonds and sage

ROCKET AND PARMESAN SALAD

Rocket, fresh shaved Parmesan and Spanish onion dressed with a plum mayonnaise

dessert

CHEF'S SELECTION OF SWEET BITES

2 course (entrée + main) \$55 per person

3 course \$65 per person

function menu: conditions & booking

Our FUNCTION MENU is available during our normal business hours.

- All functions require a \$100 deposit upon booking (Non-refundable).
- Entrée platters must be followed by an Ala Carte main course by all guests on the table.
- Menu to be confirmed 3 days prior to your function.
- Please advise of any special dietary requirements/requests when confirming menu.
- The final confirmed numbers will be the amount charged.
- Shanikas Group Booking menu applies to bookings of 20 or more people.

For further enquiries or to make a booking please phone 03 9708 2355

Please note: Dishes may contain traces of nut and/or egg product. Alternate menus can be arranged to suit your function. Aug 2022.

SHANIKAS CARRUM
DOWNS

private functions:
dining menu one

hors d'oeuvres

- ARANCINI
- ITALIAN MEATBALLS

entrée

Served from the centre of the table:

GARLIC BREAD

HOT ANTIPASTO

Italian pork mince flavoured with fennel, olives, Calabrese salami, potato, mushrooms, capsicum and brie warmed in an oregano infused olive oil

LEMON PEPPER CALAMARI

Calamari lightly coated with lemon pepper served on a rocket and Parmesan salad

mains

Served from the centre of the table:

CRISPY SKINNED SALMON

Salmon fillet served with capsicum, rocket and Parmesan salad, with Spanish onion, finished with chilli salsa

PASTA TRE CARNE

Penne tossed in a garlic and basil pesto infused olive oil with chicken, beef strips, chorizo sausage, pumpkin, capsicum, semi dried tomatoes, snow peas, finished with spinach

CHICKEN AND CHARDONNAY SCALLOPINE

Chicken breast pan seared with mushrooms in a rosemary, cream and chardonnay sauce

PUMPKIN & SAGE RAVIOLI

Ravioli, lemon and Parmesan cream sauce topped with roasted almonds and sage

\$100 per person (minimum 60 Adults)

Includes basic beer, wine soft drink package for 3.5 hours. \$15 extra per head for spirits.

Kids 13-17 years \$50, includes unlimited soft drink.
Kids 12 years or under \$20, choose from the kids function menu, includes unlimited soft drink.

SHANIKAS CARRUM
DOWNS

private functions:
dining menu two

hors d'oeuvres

- ARANCINI
- GAMBERI
- ITALIAN MEATBALLS

entrée

Served from the centre of the table:

GARLIC BREAD

LEMON PEPPER CALAMARI

Calamari lightly coated with lemon pepper served on a rocket and Parmesan salad

HOT ANTIPASTO

Italian pork mince flavoured with fennel, olives, Calabrese salami, potato, mushrooms, capsicum and brie warmed in an oregano infused olive oil

mains

Choice of two served alternately:

PORTERHOUSE

Cooked medium with Italian potatoes topped with jus

PRAWN RISOTTO

Creamy lemon risotto tossed with asparagus, green peas, crispy pancetta topped with grilled prawns

PUMPKIN & SAGE RAVIOLI

Ravioli, lemon and Parmesan cream sauce topped with roasted almonds and sage

VEAL COTOLETTA

Herb crumbed veal medallions served with caramelised onion, bacon mash topped with rocket and creamy mushroom sauce

EYE FILLET (\$15 extra)

Prime aged eye fillet cooked medium, served with pan jus and Italian potatoes

\$130 per person (minimum 50 Adults)

Includes basic beer, wine soft drink package for 3.5 hours. \$15 extra per head for spirits.

Kids 13-17 years \$50, includes unlimited soft drink.
Kids 12 years or under \$20, choose from the kids function menu, includes unlimited soft drink.

private functions:
kids function menu

mains

Strictly 12 years of age or under

choice of :

- Chicken strips and chips
- Lemon calamari and chips
- Spaghetti bolognese

all kids meals include a dessert of vanilla
ice cream and chocolate topping



Enquire about our Cocktail function
with our friendly staff

bar package:

bar tab

This enables the host to provide beverages for their guests. The host may select allocated beverages available to their guests.

Minimum \$3000

BAR CONDITIONS

Management reserve the right to refuse drink service to under age, intoxicated, violent or intimidating persons or close the bar if deemed necessary (No refund will be given in this case).

Strictly NO BYO alcohol. Guests attempting to do so are in breach of Liquor Licencing and will be ejected from the premises. This may result in termination of the function (No refund will be given in this case).

private functions:
conditions & booking

PRIVATE FUNCTIONS are available
Monday to Sunday from 5.30pm and
Saturday and Sunday from 12noon.

- All private functions require a \$500 holding deposit upon booking (Non-refundable).
- Menu to be confirmed 14 days prior to your function.
- Please advise of any special dietary requirements/requests when confirming menu.
- Balance for menu (dining or canapé) to be paid 7 days prior to your function.
- Photo ID required for consumption of all alcoholic beverages.

11 Levida Drive Carrum Downs 3201
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www.shanikascarrumdowns.com.au

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Please note: Dishes may contain traces of nut and/or egg product. Alternate menus can be arranged to suit your function. Aug 2022.