

OPTION C

\$45.00 pp

Choice of Main – Platters to be shared between two:

SCHNITZEL PLATTER

Chicken, Pork, Veal Schnitzel with Mushroom Sauce & Cranberry Chutney, served with Mash Potato, Thyme baby Beetroot, creamy Brussels Sprout & Mix Garden Salad

BAVARIAN FEAST PLATTER

¼ Golden Roasted Duck, Chicken Schnitzel, crispy Pork Belly, served with Mixed Dumplings, Sauerkraut, Red Cabbage & Gravy

MEAT LOVERS TASTING PLATTER **GF**

½ crispy roasted Pork Knuckle, ½ juicy Pork Ribs glazed in house made Honey & BBQ sauce, Grilled Lamb & Rosemary Sausage, served with seasonal Mix Vegetable, Mash Potato and Mushroom & Onion Gravy Sauce

Desserts \$7.90

Hot Raspberries on Vanilla Ice Cream

or

Belgian Chocolate Mousse & Berries

or

Dessert Tasting Plate – to be shared between four (\$7.90 pp)

Hot Raspberries on Vanilla Ice Cream, Belgian Chocolate Mousse, Crepes Suzettes & warm Apple and Walnut Strudel

La Bohème

European Restaurant & Bar

La Bohème Restaurant & Bar at Stonemason's Cottage

European experience at your doorstep

www.laboHEME.com.au

Our Banquet Menu is available for a group of six or more guests and is essential for any group of 12 or more guests.

PLEASE NOTE:

The Entrées are designed to be shared

The Main Course is served individually according to your order

Price is charged per person and includes Entrée & Main Course

Desserts are optional, served according to your order

and charged on consumption.

Entrées (served to be shared)

House marinated Kalamata Olives V / GF

Flavoured Olive Oil, Garlic, Herbs and Spices Marinade

Freshly baked Pretzel with Garlic & Herb Butter V

Traditional Slavic Pierogy with Spring Onion & Crème Fraîche V

Dumplings of unleavened Dough pan-fried in Butter with Onion and stuffed with seasonal filling

Salt & Pepper Squid on Bed of Mix Salad

Prawn & Barramundi Twisters wrapped in fine Pastry

with Seasoning & Sauce

OPTION A

\$35.00 pp

Choice of Main:

Traditional Pierogy with Mushrooms

White Wine creamy Sauce topped with Bulgarian Feta Cheese

Jager Chicken Schnitzel

served with Mash Potato, Kraut Salad & Mushroom Sauce

Grilled Lamb & Rosemary Sausage GF

served with sweet Potato Puree & Mushroom - Onion Gravy

½ of crispy roasted Pork Knuckle GF

served with sweet Potato Puree & warm baby Beetroot

“SVICKOVA”

served with Bread Dumplings, whipped Cream & Cranberry Sauce

Traditional century old dish of braised Beef

in creamy Root Vegetable Sauce

OPTION B

\$39.00 pp

Choice of Main:

Vegetarian Mix Platter

Creamy Brussels Sprouts, warm baby Beetroot, mixed Pierogy & Kidney Beans and Tomato Salad

Grilled Barramundi Fillet marinated in Lemon & Thyme GF

served with gratin Potato and warm baby Beetroot

½ of Golden Roasted Duck GF

served with Red Cabbage, Sauerkraut, Mix Dumplings & Gravy

Crispy roasted Pork Belly GF

served with braised sweet red Cabbage & Spinach Dumplings

Whole Crispy Roasted Pork Knuckle GF

served with Sauerkraut, Mash Potato & Gravy

Wiener Veal Schnitzel

served with roasted Potato, Kraut Salad & Cranberry Chutney

Slowly braised Beef Cheeks in spicy Hungarian Paprika Sauce

served with seasonal Vegetable and creamy Mash Potato