

# PRINCE ALFRED HOTEL FUNCTION MENUS

## CANAPÉS

Select 6 - 8 options from the list below.  
We suggest a mix of hot & cold with at least three vegetarian selections.

Pricing is \$25 - 30 per head, depending on your selection.

### Hot canapés

Pulled pork slider  
BBQ beef slider  
Falafel slider (v)  
Korean BBQ chicken drumettes  
Mini Asian beef skewers (gfo)  
Tofu skewers (v, gfo)  
Kipfler potato, chorizo, with zucchini pickle, (gf)  
Jamon & cheese croquettes with mustard mayo  
Mini lamb, pea & pistachio gyros  
Cevapi sausage in pita with onion & salsa verde  
Sweet potato, chickpea & feta gozleme (v)  
Vietnamese pork & prawn spring roll  
Tandoori cauliflower pekoras with yoghurt (v, gf)

### Cold canapés

Prawn & pork rice paper rolls  
Salami, olive, tomato & mozzarella banderillas  
Greek salad cups (v, gf)  
Chicken san choy bau with coconut dressing  
Chicken liver paté on toasties  
Dips with toasted Turkish bread  
Wood-ear mushroom & vermicelli noodles (vg, gf)  
Rare roast beef with tomato on bruschetta  
Salmon sashimi with wasabi & soy (gfo)  
Spicy eggplant, tomato & feta bruschetta (v)

v: vegetarian | vg: vegan | vgo: vegan option  
gf: gluten free | gfo: gluten free option

Prince Alfred | Port Melbourne  
355 Bay Street | princealfred.pub | 03 9676 9643  
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## SAMPLE SET MENUS

Choose from two or three courses. Your guests can make a selection on the day of your event from the options on your set menu.

*Two courses \$35 per head*

### SHARED ENTRÉES

Trio of dips: green chilli & eggplant, Malaysian spiced carrot, chickpea (v)

House made chicken liver paté

Cured meats

Toasted Turkish bread

### MAINS

Chicken parma with chips & salad

Market fresh fish with chips & salad

300g sirloin with chips & slaw (gfo)

Pasta Siciliano: garlic, tomato, chilli, olives, capers, basil & parmesan with petit salad (v)

*Two courses \$42 per head*

### SHARED ENTRÉES

Trio of dips: green chilli & eggplant, Malaysian spiced carrot, chickpea (v)

House made chicken liver paté

Cured meats

Toasted Turkish bread

### MAINS

Chicken mignon with creamy mash, peas & jus (gf)

200g eye fillet (served medium rare), Dauphinoise potato, peas & jus (gf)

Grilled salmon fillet with cherry tomato salad & citrus beurre blanc (gf)

Saffron gnocchi, cauliflower crème, mushrooms, rocket & parmesan (v)

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*Three courses \$50 per head*

## **SHARED ENTRÉES**

Trio of dips: green chilli & eggplant, Malaysian spiced carrot, chickpea (v)

House made chicken liver paté

Cured meats

Toasted Turkish bread

## **MAINS**

Chicken mignon with creamy mash, peas & jus (gf)

200g eye fillet (served medium rare), Dauphinoise potato, peas & jus (gf)

Grilled salmon fillet with cherry tomato salad & citrus beurre blanc (gf)

Saffron gnocchi, cauliflower crème, mushrooms, rocket & parmesan (v)

## **DESSERT**

Banana spring rolls with bourbon caramel sauce

Crème brûlée with biscotti

Turkish pannacotta with berries

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