

# 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)
- Epic fried cheese & garlic balls (v)
- Jamon & cheese croquettes with mustard mayo
- Cevapi sausage in pita with onion & salsa verde
- 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
- House made dips with toasted Turkish bread: tzatziki, creamy olive & salsa verde (v)
- 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 house made dips: tzatziki, creamy olive & salsa verde (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 (served medium) with chips, slaw & sauce (gfo)

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

*Two courses \$42 per head*

### SHARED ENTRÉES

Trio of house made dips: tzatziki, creamy olive & salsa verde (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 house made dips: tzatziki, creamy olive & salsa verde (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**

Sesame battered banana fritters

Crème brûlée with biscotti

Turkish pannacotta with berries

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