



Maxwell  
of McLaren Vale

# BANQUET FUNCTION MENU

NOVEMBER 2011 - APRIL 2012

- Entrée** } **Oysters Three Style** (2) Vodka lime palm sugar & Tabasco; (2) Orange, cilantro, Kashmiri Chilli;  
(Choice of 2) (2) Tempura fried with sweet red vinegar & spring onion
- } **Orange Sugar Cured Salmon**, Mizuna, avocado, pickled onion tomato salad
- } **Sea Scallops**, anchovy butter, red gum smoked bacon, Grana Padano, baby cos leaves
- } **BBQ Pork Belly** piquanté chilli oil, pineapple crush, garlic aioli
- } **Chermoula Whole King Prawns** split and grilled, beurre noisette, fresh lemon, sea salt
- } **Courgette Fritters** minted yoghurt sauce, cucumber relish
- } **Panko Salt n Pepper Squid** Japanese mayonnaise, spiced plum sauce
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- Main** } **Black Spice Lamb Cutlets**, tomato Carpaccio, olive salsa, feta, cucumber gazpacho  
(Choice of 2) } **Jamaican Jerked Chicken Breast**, duck fat potatoes, fried capers, asparagus spears,  
bacon hollandaise
- } **Angus Fillet Steak**, grilled corn fritters, green beans, chimmichurri
- } **Confit Duck Breast**, BBQ duck spring roll, grilled zucchini, braised cabbage, Chinese sticky sauce
- } **Crispy Skin Fresh Fish**, smoked trout ceviche, cherry tomato, avocado, lime & tequila gremolata
- } **Wild Mushroom**, Swiss cheese, spiced tomato relish, avocado salsa, crunchy Turkish loaf
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- Dessert** } **Chocolate & Caramelised Banana Spring Rolls**, butterscotch dipping sauce  
(1 option) } **Traditional Pavlova**, fresh fruit, passionfruit cocktail
- } **Swiss Chocolate Fondant**, Willunga almond honey crisp, fresh cream
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- Sides** } **Pear + Rocket Salad**, candied walnuts, white balsamic vinaigrette  
(1 option) } **Mixed Green Leaf Salad**, vinaigrette, sea salt
- } **Seasonal Vegetables**, herb butter

***Banquet Menu \$65.00 per person***

*Maxwell's Function Room and Deck can seat up to 130 guests comfortably. The adjoining Cellar Door area, separated only by the magnificent limestone open fireplace, provides space for guests to mingle and dance... This full service package features the best regional ingredients across a range of choices in entrée, main course and dessert.*

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