

CANAPES

Minimum 10 pieces of one item **\$3 per piece**

- Wood roasted salmon and baby beetroot tartlet
- Kingfish ceviche with chili, lime and coconut
- Cured lamb, honey poached pear and parmesan on crouton
- Herb crusted beef sirloin, confit heirloom tomato and basil on crouton
- Poached prawns, pickled veg, nuoc cham and roasted sesame
- Spicy beef tartar on betel leaf
- Zucchini, mint and goats curd bruschetta
- Spiced Cauliflower and pistachio dukkha filo tartlet
- Butternut squash, bocconcinni and pine nut arancini
- Southern fried chicken wings with smoky chipotle aioli
- Moroccan lamb sausage roll with red onion marmalade
- Mini Pies, Beef or Chicken
- Stuffed mushroom with broccoli, gorgonzola, smoked almond and brioche crumb
- Crispy fried lamb spare rib with tahini, yoghurt dipping sauce

BIGGER BITES

Minimum 10 pieces of one item **\$5 per piece**

- 12 hour pulled pork and black bean tacos with tomato and coriander salsa
- Cream of mushroom and truffle oil soup with parmesan crouton
- Lamb cutlet, smoked eggplant puree and gremolata
- Jamaican Jerk Chicken and Pineapple Skewers

WRAPS 'N' ROLLS

Platters of 10 **\$65 per platter**

- Poached Chicken, Avocado whip, Brie and Cos lettuce
- Herb Crusted Roast Beef, Beetroot jam, Horseradish aioli
- Roasted pumpkin, grilled capsicum coulis, marinated mushroom, red onion
- Smoked NZ king Salmon, caper and dill cream cheese, watercress

LARGE SALADS

Serves 10-12 **\$65 per platter**

- Kale and Quinoa, avocado, heirloom tomato, pinenut, almond, apple
- Super Grain Salad, quinoa, freekeh, wild rice, barley, lentil, cranberry, sultana, almond, sunflower and pumpkin seed
- Saffron Cous Cous, butternut, apricot and pecan
- Mixed Beans, green bean, butter bean, black turtle beans and edamame, snowpea, lemon and tarragon
- Roasted Sweet Potato, Brocolinni, cauliflower, almond and honey mustard
- Baby beets, walnut, Gorgonzola, radicchio and fig
- Greek Salad, heirloom tomato, cucumber ribbon, Spanish onion, kalamata olive, basil, lemon and marinated feta
- Soba Noodle Salad, pickled veg, black sesame, sweet soy, edamame, chilli and coriander
- Spiced Cauliflower, shaved fennel pomegranate, cranberry and seeds

PLATTERS

SEAFOOD (serves 10-12) **\$150 per platter**

- Oysters in half shell
- Whole prawns
- House smoked King Salmon
- Kingfish Ceviche with coconut and lime
- Whole Blue Swimmer Crab

CHEESE (serves 10-12) **\$90 per platter**

- Selection of Victorian Cheeses,
- House fruit 'salami'
- Muscatels
- Crackers and fresh ciabatta

DESSERT

Ask our Chefs about our dessert platter options

BANQUETS

SPRING LAMB

HALF (serves 12-15) **\$375**

- Pulled confit Shoulder
- Roasted Leg with rosemary and garlic
- Shanks braised in PX Sherry
- Herb Crusted Rack

Both served with:

- Roasted Chat potato, capsicum, Spanish onion and paprika
- Brocolinni, smoked almond and garlic butter
- Saffron Pearl Cous Cous salad with Butternut, pecan and apricot
- Greek Style Salad, House marinated feta
- Lamb Jus and Mint Jelly

QUARTER (serves 6-8) **\$200**

- Pulled Confit Lamb Shoulder
- Herb Crusted Rack

FREE RANGE PORK

HALF (serves 12-15) **\$375**

- Trussed Loin Roast with Crackling
- Chilli Braised Pulled Shoulder
- House Smoked Ham Hock, Potato and Pistachio Terrine

Both served with:

- Saute savoy cabbage, shallot and pancetta
- Roasted Rainbow Carrot with honey glaze
- Baby potato, asparagus and pea salad
- Spiced Cauliflower, shaved fennel and pomegranate salad
- Caramelised Apple Puree, Cider Caramel and Pork Jus

QUARTER (serves 6-8) **\$200**

- Trussed Loin Roast with Crackling,
- House Smoked Ham Hock, Potato and Pistachio Terrine

GRASS FED BEEF

HALF (serves 10-12) **\$375**

- Bone-On Ribeye Roast
- Smoked Short Rib with BBQ Glaze
- Braised Rump, Swiss Mushroom and Ale Ragout

Both served with:

- Roasted Root Vegetables
- Creamy Pommes Puree
- Baby Beet, pecan, gorgonzola, radicchio salad
- Mixed Bean, Tarragon and lemon salad
- Beef Jus and Seeded Mustard

QUARTER (serves 6-8) **\$200**

- Bone-On Ribeye Roast
- Braised Rump, Swiss Mushroom and Ale Ragout

203 Carlisle Street
Balaclava Victoria 3183
03 9531 3699
functions@laschicas.com.au
laschicas.com.au

Open daily 7am-5pm (closed Christmas day)
Fully licensed
Entire menu available for takeaway
Venue available for functions
Gift Vouchers available

