



Function Menus

Set Menus

Buffet Menus

Finger Food Menus

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Set Menu 1 - \$35 per Guest
\$30 per Guest (without desert)
Minimum 10 People
(Choice of 2 per course)

Entrée

Field mushroom, parmesan & herb Arancini balls with balsamic mayo & petit salad

Fresh tomato bruschetta with olive oil & Bocconcini cheese

Homemade dips with charred flat bread & petit salad

Main

Chicken Parmigiana with beer battered fries & seasonal salad

Blazed roast chicken, field mushroom & pesto risotto

Tortellini with pork & beef Bolognese & fresh parmesan

Desert

Crème Brule with fresh strawberries & Chantilly cream

Bread & caramel pudding with vanilla custard forest berry compote

Vanilla ice cream with fresh mint & choice of toppings



Set Menu 2 - \$40 per guest
\$35 per Guest (without desert)
Minimum 10 People
(Choice of 2 per course)

Entrée

Calamari Fritti served with a salad of rocket, parmesan, garlic aioli & mayonnaise

Chicken quesadilla with fresh spinach & Bocconcini cheese

Ham, pea, spinach & Bocconcini cheese risotto

Main

Veal Cotoletta with crispy rosemary kipfler potatoes, salad of roast peppers, crispy shallots & parmesan salad

Chicken breast marinated in fresh herbs served with a baked parmesan and herb semolina gnocchi, crispy prosciutto, vine tomato salad & finished with our homemade romesco sauce

Slow cooked crispy Pork Belly served with seared scallops, cabbage & bacon mash potato & calvados butter sauce.

Deserts

Crème Brule with fresh strawberries & Chantilly cream

Bread and caramel pudding with vanilla custard forest berry compote

Date & Golden Syrup pudding with butterscotch sauce & Chantilly cream



Set Menu 3 - \$45 per guest
\$40 per Guest (without desert)
Minimum 10 people
(Choice of 2 per course)

Entrée

Antipasto platter for 1 - Selection of cured meats, home marinated vegetables, homemade dips, natural oyster, marinated olives & chargrilled flat bread

Traditional creamy Garlic Prawns with pilaf rice & crispy shallots

Homemade Thai Fish Cakes served with a coriander & peanut salad & sweet chilli sauce

Main

Seafood Paella with roast chicken, smoked chorizo, fresh peas, finished with sugo & saffron stock

Pan Fried Atlantic salmon, served with homemade scalloped potato, seasonal greens & salsa verde sauce

350 gm Rib Eye, medium served with creamy mash potato, seasonal vegetables & red wine jus

Desert

Crème Brule with fresh strawberries & Chantilly cream

Bread & caramel pudding with vanilla custard & forest berry compote

Date and Golden Syrup pudding with butterscotch sauce & Chantilly cream



Buffet Set Price - \$30 per Guest
\$25 per Guest (without desert)
Minimum 10 Guest

Includes the Following:

2 Hot Wet Dishes includes: Beef Casserole & Veg/Chicken Casserole

1 Hot Roast include: Choice of Beef, Chicken, Pork, or Lamb

3 Hot Sides includes: Mash Potato, Rice, Mix Roast Vegies

2 Salads includes: Mediterranean & Garden

Deserts: Hot Chocolate Pudding & Chantilly cream

All Condiments

Buffet Set Price - \$35 per Guest
\$30 per Guest (without desert)
Minimum 15 Guest

Includes the Following:

3 Hot Wet Dishes Includes: Beef Casserole, Chicken/Veg Casserole & Pasta

2 Hot Roasts Includes: Choices of Beef, Chicken, Pork, or Lamb

4 Hot Sides includes: Seasonal Green Vegies, Rice, Mix Roast Vegies, Mash Potato or
Scalloped Potato

2 Salads: Mediterranean & Garden

Deserts: Hot Chocolate Pudding & Mini Crème Brûlée's with Chantilly cream

All Condiments



Finger food - \$2.50 per serve
 Minimum of 10 per serve
 (Maximum of 8 different options per event)

Select	Item	Quantity
	Mix Samosa's (2 Pc)	
	Mini Beef Pies (2 Pc)	
	Mini Dim Sims (2 Pc)	
	Vegetarian Spring Rolls (2 Pc - Cocktail size)	
	Homemade Fish Goujons (2 Pc)	
	Homemade Crumbed Calamari (3 Pc)	
	Cheese/Ham/Onion Skewers (3 Pc - On Toothpick)	
	Mixed Assorted Cocktail Sushi (1 Pc)	
	Homemade Roasted Meatballs (3 Pc)	
	Homemade Arancini Balls (2 Pc)	
	Roast Beef, Horseradish Cream and chives on Crouton (1 Pc)	
	Gourmet Cocktail Quiches (2 Pc)	
	Cajun Crumbed Chicken Bites (2 Pc)	
	Homemade Falafel Balls (2 Pc - Vegetarian Option)	
	Spinach and Ricotta Pastry (1 Pc)	
	Assorted Rice Paper Rolls (1 Pc)	
	Smoked Salmon and Cream Cheese vol au vents (2 Pc Pastries)	
	Vegetable/Meat Frittatas (1 Pc)	



Finger food @ \$4.50 per serve
 Minimum of 10 per serve
 (Maximum of 8 different options per event)

Select	Item	Quantity
	Garlic Herb Skewers with Tomato Salsa	
	Satay Chicken Skewers with Peanut Satay Sauce	
	Mini Beef & Lamb Skewered Chevaps with Yogurt Sauce	
	Mince Beef, Coriander & Crispy Shallot San Choy Bow	
	Homemade Gourmet Sausage Rolls with Tomato Chutney (2 Pc)	
	Mini Crumbed Squid with Beer Battered Fries & Tartare Sauce Boxes	
	Mini Mushroom & Chicken Risotto Boxes	
	Mini Beef Burgers with Tomato Chutney, Caramelised Onion, Pickles & Cheese	
	Mini Vegetable Stir-Fry Boxes	
	Gourmet Sandwiches	
	Creamy Garlic Prawns with Pilaf Rice Portions	
	Chicken Korma with Steamed Basmati Rice	
	Red Wine Braised Beef with Mash	
	Mini Battered Tempura Hake with Beer Battered fries & Tartare Sauce Boxes	
	Tempura Vegetables with Crispy Semolina Gnocchi	
	Garlic & Rosemary Lamb Chop	
	Tandoori Chicken with Steamed Rice	
	Prawn Cocktail with Cocktail Sauce & Lettuce	
	Mini Fettuccini Bolognese Boxes	