



ST KILDA ROAD
parkviewhotel

lime
café • bar • restaurant

Christmas Menu 2009



Lime Café Christmas Lunch Menu

Christmas Specials

- ★ Modern prawn cocktail, lime & coriander mayonnaise \$14.90
 - ★ Christmas roast - turkey breast, parsley lemon stuffing & honey glazed ham with all the trimmings \$16.90
 - ★ Plum pudding, brandy custard, vanilla bean ice-cream & raspberries \$9.90
 - ★ Sticky date pudding with butterscotch sauce served with cream \$9.90
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Wine & Lunch Christmas Special \$12.50

If you enjoyed our Winter and Summer Specials then you will love our Christmas Special!

- ★ Ham, tomato, bocconcini, basil & mayonnaise foccacia with a glass of house wine
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Three Course Lunch \$28.50

- ★ Soup of the day or prawn cocktail
 - ★ Christmas roast turkey & ham, vegetables & stuffing
 - ★ Plum pudding, sticky date pudding or fruit salad & ice-cream
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All items are available from the 1st of December 2009.
Reservations are recommended.



Lime Restaurant NYE Dinner Menu

Three Course Dinner

\$49.90 per person

Entrée

- ★ Caesar salad of baby cos lettuce, shaved Italian parmesan, herb croutons, creamy caesar dressing and topped with egg & crisp pancetta
 - ★ Roast chicken, pumpkin, asparagus, almond & roast tomato risotto with fresh herbs and parmesan cheese
 - ★ Smoked salmon, tomato, red onion, fetta & basil salsa served on toasted rye bread dressed with aged balsamic vinegar
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Main Course

- ★ Grilled 200g eye fillet of beef with crushed kipfler potatoes, green beans and a mild green peppercorn sauce
 - ★ Portuguese marinated chicken breast with sweet potato & corn hash and spiced coriander sauce
 - ★ Crumbed snapper fillet with golden fries, lemon wedges, tomato salad & tartare sauce
 - ★ Chickpea falafels served with pita bread, cucumber & baby spinach salad, tomato chutney & garlic sauce
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Desserts

- ★ Sticky date pudding drenched with butterscotch sauce and served with double cream
 - ★ Trio of cheese served with fruit, crackers & grissini sticks
 - ★ Banoffee pie - banana & toffee pie with Italian meringue, walnuts & a caramel drizzle

 - ★ Freshly brewed coffee and tea
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All items are available on Wednesday the 31st of December 2009.
Reservations are recommended.



Christmas Canapés

Canapés

Minimum of 15 guests

- ★ **\$19.50 per person** (Suited for 30 - 60 minute service, choose 6 selections)
 - ★ **\$23.50 per person** (Suited for 60 - 90 minute service, choose 8 selections)
 - ★ **\$27.50 per person** (Suited for 90 - 120 minute service, choose 10 selections)
 - ★ **\$31.50 per person** (Suited for 120 minute service, choose 12 selections)
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Cold

- ★ Vietnamese prawn (or vegetarian) rice paper rolls
 - ★ Sushi with pickled pink ginger, wasabi & soy sauce
 - ★ Bruschetta with fetta cheese on mini toast
 - ★ White bean dip with pita & preserved lemon
 - ★ Seared beef on sourdough crouton with olive tapenade
 - ★ Mini tarts - filled with chicken & mushroom or roasted vegetables & persian fetta
 - ★ Gazpacho soup
 - ★ Honey smoked salmon on rye
 - ★ Tomato, pesto & creamed fetta cheese served on crackers
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Hot

- ★ Crumbed calamari with dipping sauce
 - ★ Chickpea & pinenut falafel with tatziki sauce
 - ★ Beer battered prawns with garlic sauce
 - ★ Panko crumbed barramundi goujons with tartare sauce
 - ★ House made curry scented sausage rolls
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Christmas Canapés

Hot (Continued)

- ★ Chicken satay skewers
 - ★ Gourmet mini pies - assorted flavours
 - ★ Gourmet mini quiches - assorted flavours
 - ★ Mini pizza supreme or vegetarian
 - ★ Spiced samosa with mango chutney
 - ★ Goats cheese fritters with roast capsicum sauce
 - ★ Assorted Asian savouries with sweet chilli sauce
 - ★ Mushroom arancini
 - ★ Mini peppered beef mignons
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Sweet

- ★ Assorted truffles
 - ★ Chocolate crackles
 - ★ Little fruit tarts
 - ★ Triple chocolate brownies
 - ★ Mini ice-creams
 - ★ Petite baileys cheesecake
 - ★ Flourless chocolate cake
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Christmas Lunch & Dinner Menu

Inclusions

- ★ Christmas décor
- ★ Beverages charged on consumption or a choice of 2 packages (see Beverage Packages)

Minimum 20 People

2 Course **\$49.50 per person**
3 Course **\$59.50 per person**

Minimum 80 People

2 Course **\$39.50 per person**
3 Course **\$49.50 per person**

- ★ Select 2 dishes from each course to be served 50/50 alternate
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Entrée

- ★ Roast chicken, pumpkin, asparagus, almond & roast tomato risotto with fresh herbs
 - ★ Smoked salmon, tomato, red onion, fetta & basil salsa served on toasted rye bread dressed with aged balsamic vinegar
 - ★ Modern prawn cocktail with lime & coriander mayonnaise
 - ★ Caesar salad of baby cos lettuce, shaved Italian parmesan, herb croutons, creamy caesar dressing and topped with egg & crisp pancetta
 - ★ Roasted pumpkin & vanilla bean soup
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Main Course

- ★ Christmas roast – turkey breast, parsley & lemon stuffing & honey glazed ham with all the trimmings
 - ★ 250gm sirloin steak grilled and served on rich potato lasagne with roasted mushroom and port & thyme jus
 - ★ Pork cutlet roasted and served with sautéed potato & sage with a creamy whole grain mustard sauce
 - ★ Portuguese marinated chicken breast with sweet potato & corn hash and spiced coriander sauce
 - ★ Baked ocean trout with balsamic roasted kipfler potatoes and a lemon & caper butter
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Christmas Lunch & Dinner Menu

Dessert

- ★ Sticky date pudding with butterscotch sauce and double cream
 - ★ Plum pudding with brandy custard, vanilla bean ice-cream & raspberries
 - ★ Warm flourless chocolate cake drenched with fudge sauce & served with double cream & strawberries
 - ★ Banoffee pie - banana & toffee pie with Italian meringue and caramel drizzle
 - ★ Seasonal fruit & Australian cheese platter with grissini sticks & water crackers

 - ★ Freshly brewed coffee and a selection of teas served with chocolates

 - ★ Should you have any special requests, particular favourites or dietary requirements please feel free to discuss this further with the Conference & Events Sales Team
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Christmas Buffet Menu

Buffet Menu

\$65.00 per person

Minimum 50 people

Entrée

- ★ Basket of bread & rolls
- ★ Tuscan bean soup
- ★ Antipasto platter
- ★ Assorted dim sum - sesame prawns, cocktail samosa, spring rolls & shao mai

Selection of Seafood, Smoked & Roasted Meats Served Cold

- ★ Double smoked gypsy ham
- ★ Lemon & thyme roasted chicken pieces
- ★ Rare roasted mustard & black pepper beef fillet
- ★ Smoked ocean trout
- ★ Hungarian salami
- ★ Tiger prawns, lemon wedges & lime mayonnaise

Selection of Fresh Salads

- ★ Caesar salad
- ★ Roasted vegetable and baby spinach salad with white wine vinaigrette
- ★ Greek style salad with persian fetta & aged balsamic dressing

Carvery

- ★ Roasted turkey breast with pan gravy & cranberry sauce
- ★ Roasted leg of lamb rubbed with rosemary & garlic
- ★ Onion & sage roasted chat potatoes

Hot Food

- ★ Portuguese marinated chicken with coriander sauce
- ★ Crushed golden kipfler potatoes
- ★ Spaghetti marinara of prawns & fish fillets, fresh tomato, parsley, lemon & garlic
- ★ Medley of seasonal vegetables

Selection of Desserts including -

- ★ Tiramisu, fresh fruit salad, flourless chocolate cake, plum pudding with brandy custard, mini ice-creams and an assorted Australian cheese platter
 - ★ Freshly brewed coffee and a selection of teas served with chocolates
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Set Menus

Minimum 20 People

Menu One (two course)

\$40.00 per person

- ★ Baked ocean trout with balsamic kipfler potatoes and a lemon & caper butter
 - ★ Warm sticky date pudding with butterscotch sauce and cream
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Menu Two (three course)

\$45.00 per person

- ★ Caesar salad of baby cos lettuce, shaved Italian parmesan, herb croutons, creamy caesar dressing and topped with egg & crisp bacon
 - ★ Char grilled chicken breast with onion & herb stuffing under the skin served on sweetcorn risotto with red win jus
 - ★ Seasonal fruit & Australian cheese platter with grissini sticks & water crackers
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Menu Three (three course)

\$50.00 per person

- ★ Smoked salmon, tomato, red onion, fetta & basil salsa served on toasted rye bread dressed with aged balsamic vinegar
 - ★ 250gm sirloin steak grilled and served with potato lasagne, roasted field mushroom and a port & thyme jus
 - ★ Banoffee pie - banana & toffee pie with Italian meringue, walnuts & a caramel drizzle
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Beverage Packages

House Package

Minimum of 20 guests

- ★ Full strength beer VB
- ★ Light beer Boag's Premium Light
- ★ Wines Rothbury Estate Chardonnay
Rothbury Estate Shiraz Cabernet
Rothbury Estate Sparkling Cuvee NV
- ★ Orange juice and soft drinks

1 Hour **\$15.00 per person**

2 Hours **\$25.00 per person**

3 Hours **\$35.00 per person**

4 Hours **\$45.00 per person**

5 Hours **\$50.00 per person**

Premium Package

Minimum of 20 guests

- ★ Full strength beer Boag's Premium
- ★ Light beer Boag's Premium Light
- ★ Wines Mojo Sauvignon Blanc
Mojo Shiraz
Seppelt Fleur De Lys
- ★ Orange juice and soft drinks

1 Hour **\$20.00 per person**

2 Hours **\$30.00 per person**

3 Hours **\$40.00 per person**

4 Hours **\$50.00 per person**

5 Hours **\$55.00 per person**

Please note that packages are subject to change.

If you prefer to pay on consumption a current beverage list is available.

Please feel free to discuss this with the Conference and Events Sales Team.

Christmas Functions @ Lime



Christmas functions for 2 - 220 guests

Special Christmas menus

Breakfast, lunch, dinner & drinks packages



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For further information or to make a booking, please contact

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