

three

RESTAURANT BAR & GRILL

functions

Book your special occasion with Three Restaurant Bar and Grill in our rustic, relaxed, coastal setting. Our Functions room seats 60 people comfortably and our menu has something to suit everyone.

We understand every function is personal so we can also custom design a package to suit your specific needs.

Please contact us for more information or availability via info@threecaloundra.com.au or 5499 7427.



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functions menu

Two or Three course options, served alternate drop

entrees

CHICKEN LIVER PATE

Toasted sourdough, citrus curd, sherry jelly

PRAWN CROQUETTAS

Served with a seafood bisque

BAKED GARLIC MUSHROOMS (GF) (V)

With blue cheese sauce and toasted walnuts

BREADS AND DIPS (V) (DFO)

Toasted bread with beetroot & fetta dip and balsamic
and olive oil

main

PORCHETTA

Cauliflower puree, mushroom, honey glazed baby
carrots, crackling

200G EYE FILLET (GF)

Cooked medium, served with creamy mash, steamed
veg and red wine jus

TASMANIAN SALMON (GF) (DF)

Beetroot puree, garlic chat potatoes, baby carrots,
fennel

**CREAMY CHICKEN, BACON AND
MUSHROOM PAPPARDELLE**

with a creamy garlic sauce

LAMB SHANK (GF)

With creamy mash potato, steamed greens and mint jus

desserts

LEMON MERINGUE CHEESECAKE (GF)

VANILLA PANNA COTTA WITH CARAMELISED APPLES

STRAWBERRY SORBET SUNDAE (GF) (DFO)

DARK CHOCOLATE AND SNICKERS BROWNIE

cake

Our chefs can create a special occasion cake for you
in-house to your specifications.

Cake Prices (base rate): 6" Cake (serves 15-24 people) \$80,
or served with ice-cream \$90

8" Cake (serves 24-45 people) \$100, or served with ice-cream \$110

*These prices are just an indicator, extras like cake toppers, fresh
flowers, gold leaf or additional toppings will incur an additional
charge, and quoted accordingly.

We cater for a variety of dietary requirements, please send us an enquiry if you would like more information on vegetarian, dairy free or vegan dishes. Drinks packages are available upon request. If you would like to bring your own cake, we charge a \$2 per person cakeage fee (or \$2.50 per person fee with a scoop of vanilla ice cream) to cut and serve the cake to your guests. If you purchase a cake through Three Restaurant Bar and Grill there is no cakeage fee to cut and serve the cake to your guests.