

Jessie's

Function Menu

Select 2 items from each course to be served alternately (2 or 3 courses only).
Dinner rolls will be provided with main meals.

Entrée

Tortellini Pasta

Beef filled pasta tossed through a creamy bacon, mushroom, garlic and tomato sauce. Topped with premium parmesan cheese.

Chicken Caesar Salad

Baby cos lettuce, shaved parmesan, crispy bacon and Caesar dressing

King Prawn Cutlets

Lightly crumbed delicious king prawns served with tartare and lemon

Jessie's Country Style Vol au Vents

Jessie's home style vol au vents filled with a creamy chicken, mushroom and Capsicum sauce topped with tasty cheese, cooked till golden brown.

Pumpkin Soup

Traditional classic pumpkin soup finished with sour cream and green garnish

Kuta Beach Satay Sticks

Satay chicken breast skewers served on fluffly jasmine rice with a delightful nutty satay sauce

Baby Red Spot Whiting Fillets

Tiny whole boneless baby whiting with a tempura batter for crunch and a chilli plum sauce for punch.

Mains

Traditional Fillet Mignon

premium succulent eye fillet wrapped in bacon with a gentle red wine and field mushroom jus(sauce), nestled on potato mash and fresh greens

Grilled Chicken Breast

flamed grilled chicken breast with sweet potato mash seasonal greens and creamy sweet chilli and mango sauce.

Jessie's Atlantic Salmon Fillet

a generous piece of boneless fillet served on jasmine rice with Asian greens finished with a delicate creamy saffron sauce.

Braised Lamb Shanks

traditional shanks cooked to perfection. We give a modern twist with rosemary and garlic all served on creamy mashed potato.

Oscar Chicken Breast

succulent boneless breast topped with king prawns, fresh asparagus spears, and béarnaise sauce all served on cheesy mash

Barramundi Macadamia

salt water barramundi fillet crusted with pounded macadamia nuts and served with seared green bok choy and honey sauce

Scotch Fillet

premium Stockyard fillet served with creamy bacon potato and green beans topped with flash cooked prawns and Soubise Sauce.

Celina Chicken Filo

A superb mix of green avocado, creamy camembert and boneless breast fillet all baked in filo and then topped with béarnaise sauce (rich and buttery) & chef's Salad.

Desserts

Individual Sticky Date Puddings

A favourite served hot smothered in rich butterscotch sauce and decadent double cream

Latte Cream Brule

This gently coffee flavoured creamy dessert is served in an individual ramekin adding style to the end of your sumptuous meal

New York Cheesecake

vanilla cheesecake hides a delicious surprise of a chocolate and honeycomb centre

Little Lemon Meringue Pies

A traditional favourite with the perfect balance of sweet and tart flavours

Boston Choc Pudding

Melt in the mouth chocolate steamed pudding finished with berry coulis (chocolate sauce) and decadent double cream

Individual Pavlova

Served with fresh fruit and double cream

Cheese and fruit platters are also available.

Cocktail Finger Food

Prices will vary depending on the number of your menu choices
and the number of guests at your function.
We do however have a minimum price per head of \$15.00.

Mini quiches
Thai fish cakes
Sate chicken skewers
Sesame prawns
Mexican meatballs
Mini spring rolls
Samosas
Mini pizzas
Gourmet pies
Mini sausage rolls
Vegetable crudités w avocado dip
Tempura white fish
Spinach & Fetta triangles

Prices are Correct at the Time of Writing

However, Prices are Subject to Variations from Time to Time
Pending Seasonal Changes