

Function Menu

Entrée

Soup of the Day

Grilled chicken kebab

Chicken fillets marinated with onion and capsicum, served with a wild rice pilaf, chili jam and satay sauce.

Spanish Tomato and onion Bruschetta

Toasted, with basil pesto, shaved parmesan, and continental parsley

Greek lamb and pasta salad

Slithered lamb with lemon and oregano, tossed with a traditional Greek salad and tortiglioni

House made Italian lasagna

Our own layered beef bolognaise with a three cheese mix, lasagna and béchamel sauce

King prawn cocktail with mango

Fresh king prawns, served with crispy green salad with mango dressing

Chicken and mushroom risotto

Braised chicken and mushrooms with sun-dried tomatoes and spinach, topped with cos lettuce and fetta salad

The Echuca Hotel.

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Main

Traditional roast of the day

Served with roasted root vegetables, demi glaze, and all the trimmings. Choice of lamb, pork, beef, turkey, or chicken.

Grilled chicken breast with salsa

Tender grilled chicken served on herb and parmesan mashed potatoes, house made tomato salsa, and seasoned fresh vegetables

Echuca Hotel's slow baked lamb shanks

Served on sweet potato mash with roasted Tuscan root vegetables and rosemary

Grilled fish of the day

Served with hand cut chips, wilted spinach, steamed carrot, lemon crust and salsa verde

Red roasted pork chops

Marinated in char sui, served with asian greens, bok choy, bean sprouts, coriander and chili jam

Grilled Porterhouse

Served on baby potatoes crushed with rosemary and garlic, fresh buttered vegetables, and a red wine demi glaze jus.

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Dessert

Fresh fruit salad with berry coulie and ice cream

Baked lemon cheesecake with double island cream

Chocolate mousse served with extra whipped cream

Mini pavlova with fresh strawberries and sweetened Chantilly cream

Chocolate fudge profiteroles filled with light brandy custard, double cream and strawberries

Chocolate indulgence mud cake with double cream

(ice cream also available)

Two course: \$39.00 per head

Three Course: \$49.00 per head

Menu can be individually altered to suit your requirements or budget

The Echuca Hotel.