



Functions Menu

La Maison Café can offer a variety of options for your function. We have two private rooms that can accommodate up to 90 (65 - 25) people sitting down. We also have the dining room (25) & weather permitting the outside courtyard.

We are a fully licensed venue and can put together drinks packages to suit any budget. For that special bottle of wine we are also BYO.

We would love to show you our venue & discuss the menu options we offer or tailor our menus to suit your needs. Please note we can also cater for vegetarians, celiac or any other allergy or special dietary needs.

Option 1 - \$21 per head (4 Canapes + 1 option seafood)

Option 2 - \$25 per head (6 Canapes + 1 option seafood)

Option 3 - \$28 per head (6 Canapes + 2 option seafood)

Option 4 Antipasto platters - \$80 per platter (15-20 people) * conditions apply

including: Local and imported cheeses, cured meats, eggplant and ricotta rolls, zucchini and marinated fetta pickled vegetables, stuffed peppers, caperberries, local marinated olives, fresh ciabatta bread

Vegeerian otpions availalbe

Home made dips, baba ghanouj, hommous and labneh

Home made Canapes

Assorted tartlets: Halloumi and roasted capsicum, bacon and egg, gorgonzola and leek, etc

Lamb Kofta, baba ghanouj

Ras el Hanout spiced chicken skewer, minted laban

Croquettes, with local smoked trout, or smoked chicken and mushroom, vegetarian, etc

Mushroom cups stuffed with ricotta, halloumi and cheddar (v)

Vietnamese rice rolls with hoisin and mirin dipping sauce (v)

Assorted Nori Rolls - Vegetarian and meat options

House made italian sausages, tomato and apple chutney

Posh Sausage roll: golden puff pastry filled with chicken boudin blanc

Prawn and fish cakes served with spicy dipping sauce

Cigara boregi, cigar shaped pastry filled with fetta, halloumi, parsley, roasted capsicum dip

Corn and sweet potato Bhajia with hot and sour sambal (v)

Salt and pepper squid served with sweet chili

Seafood Itmes

Scallop served in half shell with bean skordalia and tuffle oil

Oysters: Natural served with pomegranate chermoula

Warm with Mornay or garlic and parmesan crumbs

Sashimi of yellow tail king fish with tamari and wasabi

Garlic and chili prawns

Sweet options - House made cakes and sweets

Cakes and tarts (26 cm - 12 pieces) \$55

Lemon Tart, Chocolate tart, Frangipani tart

Cheese Cake with mixed berries or passion fruit

Black forest Gateau

* Room charge may apply \$250 for 5 hours block



Option 3 - \$40 per head

This menu allows for a shared first course of shared platters, and then a selection of two mains to be served alternately from the following suggestions:

Cured Meat plates, including prosciutto, salami, and ham of the bone, olives, pickles and fresh bread,
Selection of home made dips

Mains

Middle Eastern lamb, moghrabieh pilaf, minted labneh
Eye fillet Steak with Cafe de Paris Butter, French fries
Market fresh Fish of the day, served with green salad, chips, house tartare
Chicken Breast with boudin blanc farce, French lentils and sauce vierge
Mediterranean mix grill, spanish beef skewer, lebanese lamb sausage and shish tawouk
Porchetta, slow cooked pork belly, almond and parsnip mash, beetroot, dill, roasted apple sauce

Desserts

Mezze dessert - shared dessert platters

Option 4 - \$55 per head

This menu allows for three courses - a selection of two entrees, two mains and two desserts to be served alternately from the following suggestions:

Middle Eastern spiced calamari, Tahini remoulade
Seared Scallops, hommous, prosciutto and cherry tomato salad
Leek and gorgonzola Tart, rocquette and walnut aillade
House Made Makanek, Lebanese sausage filled with lamb and pine nuts, baba ghanouj, Lebanese bread
Local Smoked Quail, shanklish salsa, crispy pita, pear and saffron chutney

Mains

Spanish crumbed Pork Loin, stuffed with Serrano ham, pecorino and herbs, roast vegetables salad
Rare roasted Atlantic salmon, coriander and walnut tarator, confit desiree potatoes
Eye fillet steak with mash, roasted swiss brown mushroom, buttered beans, red wine jus
Bedouin Chicken maryland cooked in Mountain bread, wilted endive, pine nuts and blackened onions
Middle Eastern lamb, moghrabieh pilaf, minted labneh
Mechewi, Moroccan lamb skewer, fattouch salad

Desserts

Callebaut chocolate Mousse with candied orange
Vanilla Panna cotta, raspberrie coulis and more raspberries
Fig and walnut pudding, toffee and almonde praline ice cream
Moccha tart with coffee ice cream
Creme Brulee, Cointreau macerated strawberries



Option 5 - \$60 per head

Lebanese Mezza Dinner

This menu allows for a 'Mezza' wonderful Lebanese shared platters, then a selection of two mains to be served alternately, and finally Chef's selection of Lebanese and middle eastern desserts, tea and coffee

Shish Barak, hot yoghurt soup, Angel's hair rice

Mezza

Trio of dips, Labneh, Hommous, and baba ghanouj

Pickled Turnips and olives

House made Vine leaves, with rice chickpeas, tomato, mint and parsley

Halloumi, grilled served with tomato, basil and pomegranate dressing

House made Pastries, lahm bi ajine , cheese ladies fingers spinach triangles

House Made Makanek, Lebanese sausage filled with lamb and pine nuts

Kibbeh nayeh (Raw lamb kibbeh available per request)

Tabbouleh or Fattouch

Mains

Syedieh, Lebanese fragrant rice, pan fried blue eye cod and pan juices

kibbeh, layers of cracked wheat and meat filled with pine nuts, lamb mince and spices. haydari

Mashewi, Lebanese mix grill, Shish tawouk, lamb kofta, and beef skewers served with sumac onions

Djaj wa riz, Lebanese style chicken and jewelled rice, served with yoghurt

Desserts

Chef's s election of Lebanese and middle eastern desserts

Lebanese coffee or tea

espresso