

Suggested Function Menus

Trio's Function Menus

In general, we like to offer 3 of each course on a function menu.

\$40 Menu (at lunch)

Garlic Bread / Canapes

Shared Entree - Garlic and Dill Crumbed Calamari

Mains - 3 or 4 Choices of:

Eye Fillet of Beef
Fresh Fish of the Day
Lamb Tenderloin
Veal Fillet
Crispy Free Range Duckling
Malay Chicken Curry

Desserts - 3 choices from our current menu

Other Menu

Options for Entree - whilst guests arrive and mill:

A variety of Hors d'oeuvres
Trio's Famous Seafood Platter
Cheaper luncheon menus can be discussed

\$50 to \$60 Dinner Menu

Garlic Bread / Canapes

Entree - Choice of:

Soup
Calamari
Gravalax of Atlantic Salmon
1/2 Dozen Oysters
Salads:
Vietnamese Chicken Salad
Trio's Special Atlantic Salmon salad
Rare Beef Salad
Octopus Salad

Mains - Choice of:

Fresh Fish of the Day
Eye Fillet of Beef
Lamb Tenderloin
Veal Fillet
Crispy Free Range Duckling
Fresh Atlantic Salmon
Malay Chicken Curry
Chicken Breast filled with leeks, garlic and brie
on sweet potato mash with herb butter
Chicken Breast wrapped in prosciutto on mash
with lemon thyme beurre monte

Desserts - 3 choices from our current menu

Also available:
Hazelnut Meringue Torte
layered with Mango & Lime ice cream
Flourless Chocolate Indulgence Cake
Pudding (in winter)
Cheese and Fruit Platter
Profiteroles



Suggested Hors d'Oeuvres

Tempura King Prawns

Smoked Salmon on Potato Slices

Garlic and chive crumbed calamari

Marinated chicken

Mushroom puffs

Nori rolls

Thai fish cakes

Assorted dips

Vegetable wontons

Spring rolls

Laksa tempura cuttlefish balls

Poached pear and blue vein wrapped in prosciutto

Lemon zested anchovies on mini foccacias

Cajun cuttlefish

Spinach and fetta triangles

Oysters

Asparagus wrapped in prosciutto

Rare Beef and Goat's Cheese Feuilleté