

Example Banquet Menus

Our banquet menus feature a range of dishes that showcase the best of Eastern-European cuisine:

- Cold entrées
 - Cold Cuts Plate (Salami and beef)
 - Assorted Fish Plate (Smoked salmon with lemon and black olives)
 - Pickled Vegetable Platter (Pickles, marinated tomatoes, marinated cabbage)
 - Greek Salad (Sliced lattice, tomatoes and cucumber with feta cheese)
 - Olivier salad
 - Russian style Herring with onion
 - Headcheese (Holodets with chicken)
 - Marinated Mushrooms
 - Ox Tongue
 - Eggplants Spread
 - Bitochki (Chicken breast fried with eggs)
 - Marinated Fish (Gefilte Fish)
 - Fried Fish in Tomato Sauce/Paste with Onion & Carrot
 - Salmon Caviar
 - Russian Style Pancakes (with chicken and mushrooms)
- Hot entrées
 - Homemade Pelmeni / Varenniki (Russian style dumplings)
 - Garlic Prawns (Kebab)
 - Cabbage rolls (Golubzi)
 - Chebureki or Pirojki
- Mains – your choice of:
 - Atlantic Salmon (grilled)
 - Smoked Cot
 - Barramundi

- o Grilled Lamb
- o Half Chicken

All served with mash potatoes and vegetables

- Seafood
 - o A special seafood platter with freshest market selection of oysters, prawns and crab meat
- Dessert
 - o A seasonal fruit platter
 - o A piece of Opera cake
 - o Tea/coffee

Our standard menus are:

- Beginner (\$60 per person)
 - o Includes Cold & Hot entrées, seasonal fruit platter, tea/coffee and special Opera cake, unlimited coca-cola, orange juice and mineral water
- Regular (\$75 per person)
 - o Includes Cold & Hot entrées, your choice of mains, fruit platter, tea/coffee and special Opera cake, unlimited coca-cola, orange juice and mineral water
- Deluxe (\$90 per person)
 - o Includes Cold & Hot entrées, your choice of mains, a seafood platter, fruit platter, tea/coffee and special Opera cake, unlimited coca-cola, orange juice and mineral water