

*Jacksons on K*

*Christmas Functions Package*



*1 K Road Werribee South (Corner of K & Duncans Rd)*

*Phone 03-9731 1415 and ask for Donna our function co-ordinator Donna*

*Or email [info@jacksonsonk.com.au](mailto:info@jacksonsonk.com.au)*



## ***Thank you for exploring our 2018 Christmas Functions Package***

***At Jacksons on K, we pride ourselves on quality food and service  
Menus that give guests varied choices and provide spacious seating  
In a relaxed atmosphere for a memorable dining experience***

***Our Seated options cater for up to 100 guests***

***Our finger food option can cater for 150 people inside***

***And 300 inside and outside***

### ***Function Package Inclusions***

***Set up of the venue to suit your function requirements  
White table Cloths with Christmas themed napkins and decorations  
Signage board for your guest list***

***Use of our Audio system compatible with I Phone iPod or laptop  
(Whole venue hire only)***

***Room for a DJ or a small band outside or under alfresco area  
(Numbers Permitting)***

***Ample parking – Well-lit car park right outside our entrance***

***Personalised menus  
Cater to special dietary requirements  
Any additional special requests need to be addressed  
With our functions Co-ordinator***



## *Christmas Function Menu Option 1*

*Only available Tuesday- Friday Lunch & Tuesday-Thursday Dinner*

*\$44.00 for 3 Courses*

### *Entrée*

**Soup of the day\***

**Salt & Pepper Calamari\***

**Chicken & Mushroom Vol Au Vents**

### *Mains*

**Turkey & Ham\***

Served with roast potatoes and vegetables, topped with a red wine demi and cranberry sauce

**Beer Battered Fish**

Fish of the day in light beer batter served with chips & salad

**Calamari & Chorizo Salad\***

Slow cooked pulled pork served with an Asian inspired sauce

**Chicken Cacciatore**

Oven Baked Chicken Breast Topped with Onion, Mushrooms, Olives, Capsicum & Napoli Sauce

Served with Green Beans & Sweet Potato Mash

**Baked Atlantic Salmon**

Served with a Warm Couscous Salad Topped with Dill Sauce

**Vegetarian Option**

On request

### *Dessert*

**Plum Pudding**

**Trifle**





## *Christmas Function Menu Option 2*

*Available Tuesday- Sunday Lunch & Dinner*

*2 Courses \$48.00 3 Courses \$58.00*

**2 courses must be the same for all guests EG: Entrée & Main or Main & Dessert**

### *Entrée*

**Crumbed Prawns  
Tomato Bruschetta  
Chicken & Mushroom Vol E Vent  
Salt & Pepper Calamari\***

### *Mains*

#### **Chicken Filo**

Chicken, Ham, Camembert, Sun-Dried Tomatoes & Spinach Wrapped in a Filo Pastry  
Served with Sweet Potato Chips, Salad & Hollandaise sauce

#### **Baked Atlantic Salmon\***

Served with a Couscous & Salad Topped with Dill sauce

#### **Braised Beef Cheek**

Slow Oven Roasted Beef Cheeks Cooked in a Red Wine Sauce  
Served with Grilled Polenta & Green Beans

#### **Fillet Mignon \***

Pan Fried Eye Fillet Wrapped in Bacon, Served on Potato Rosti & Oven Roasted Tomatoes with a Port Jus

#### **Garlic Prawns\***

Pan Fried Prawns in a Creamy Garlic Sauce Served on Jasmine Rice & Salad

#### **Vegetarian Options**

On request

### *Desserts*

#### **Vanilla Panna Cotta\***

**Plum Pudding**

**Trifle**





# *Christmas Function Menu Option 3*

*Available Tuesday- Sunday Lunch & Dinner*

*2 Courses \$56.00 3 Courses \$66.00*

**2 courses must be the same for all guests EG: Entrée & Main or Main & Dessert**

## *Entrée*

**Garlic Prawns\***

**Salmon & Avocado Stack**

**Chicken & Mushroom Crepe**

**Saganaki**

**Soup of the Day\***

## *Mains*

**Chicken De Mer**

Oven Baked chicken Breast with a Prawn & Salmon Cream Sauce

Served on a Potato Rosti with Sweet Potato & Spinach Puree

**Seafood Platter**

Battered Fish, Crumbed Prawns, Oysters, Calamari & Scallops Served with Chips, Salad & Aioli Dipping Sauce

**Herb Encrusted Lamb Rack**

Rack of Lamb Coated in Herbs & Breadcrumbs Served on Sweet Potato Mash & Green Beans with a Red Current Jus

**Open Beef Wellington**

Eye Fillet Served with a Potato Rosti, Pate, Roast Tomatoes Topped with Mushroom Sauce & a Puff Pastry Cap

**BBQ Pork Spare Rib**

Served with Wedges, Sour Cream & Sweet Chilli

**Vegetarian & Gluten Free Option**

On Request

## *Desserts*

**Mixed Berry Pavlova Parfait\***

**Plum Pudding**

**Trifle**

**Vanilla Panna Cotta\***





*\* Denotes dishes that can be  
Amended as a gluten free option*

All allergies and dietary requirements please speak to our Functions  
Co-ordinator to ensure dishes are allergen free.

**Menu subject to change due to availability of fresh produce**

