



Functions at Coriander

Coriander is surrounded by 3 acres of beautiful gardens, which sets the scene for your perfect private function.

We have indoor and outdoor areas with a 10m pool and a picture perfect lake to stroll around. There are also four beautifully appointed rooms for those who wish to linger longer and enjoy a relaxing breakfast in our tranquil setting.

Head Chef and proud owner, Judi Gillson, is very passionate about food and has created menus that encompass the very best of our seasonal and regional cuisine.

Thank you for considering Coriander for your special function and we look forward to making your function special.

Ian Phillips and Judi Gillson



Functions & Accommodation

Northern Highway PO Box 1327 Echuca Vic 3564

T 03 5480 1254 F 03 5480 7901 M 0409 801 847

E info@coriander.com.au

W www.coriander.com.au

ABN 96 742 736 382



Fine Food

Cocktail savouries from \$10 per person

Individual banquet

Two course dinner (2 choices per course, alternating) \$50.00
Three course dinner (2 choices per course, alternating) \$60.00
A la carte \$5.00 extra per person
Children under 10 – half price

Celebration cakes

Cake served as dessert \$3.00 per person
No cover charge to serve celebration cakes made by Coriander
Coriander cakes priced to order

Bar

House champagne, red and white wine \$25.00 per bottle
Wine list available upon request
Light beer \$4.00 per stubbie
Heavy beer \$5.00 per stubbie
Boutique beer \$6.00 per stubbie
Spirits \$6.00 per glass

On the House

Savouries on arrival
Personalised menus
Linen napkins
Beautiful garden surroundings
No cover charge to serve Wedding cakes made by Coriander
Children under 4 years free of charge
Use of candelabras

Accommodation

Four beautiful Queen size bed and breakfast rooms \$120 per room
Why not stay the night and enjoy the surrounds over breakfast



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Savouries Menu

1 – 2 Hour / Pre Dinner

3 savouries (5 pieces per person) \$10.00 per person

Cocktail Party

6 savouries (10 pieces per person) \$20.00 per person

Dinner Party

10 savouries (15 pieces per person) \$30.00 per person

Hot

Peking duck pancakes with hoisin sauce
Pork gyoza with Japanese soy
Spiced lamb koftas with tzatsiki sauce
Indian samosa with peach chutney
Spanokopita
Okanomi yaki
Thai fish cakes
Pumpkin, fetta and pinenut pastries
Marinated chicken sate with peanut sauce
Pumpkin, gorgonzola and caraway tartlets
Mozzarella arancini
Vietnamese spring rolls(fried)
Pork and prawn steamed wontons
Sausage roll
Mini quiche
Mini beef pie
Mini cheese burgers
Pork and sage chipolata with onion glaze

Cold

Sushi
Potato rosti with smoked salmon and chive sour cream
Rare beef en crouete with onion chilli jam
Brushetta of tomato and basil
Marinated duck spring roll
Mango and mint spring rolls
Bloody mary oysters
Tandoori chicken en crouete with mango chutney
Parmesan tartlets with lamb and pinenut with pomegranate sauce



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Individual Banquet

2 Course Banquet

Choose 2 starters, 2 mains, 2 side dishes

\$50.00 per person

Choose 2 mains, 2 side dishes, 2 desserts

3 Course Banquet

Choose 2 starters, 2 mains, 2 side dishes, 2 desserts

\$60.00 per person

Starters

Veal and pork terrine with ciabatta toasts and peach chutney
Salt and pepper prawns, char grilled with hot and sour dressing
Antipasto including char-grilled vegetables, cheese and cured meats
Chicken and tarragon pastries
Bruschetta of tomato and basil
Caesar salad with bacon, croutons, coddled egg and shaved parmesan
Blue eye fish kebabs with preserved lemon and mint salsa
Orecchiette with pecorino, pancetta and baby peas
Twice baked cheese soufflé with grilled prosciutto and rocket

Mains

Thai flavoured snapper baked in banana leaves with chilli and cucumber salsa
Peppered fillet of beef served with a red wine reduction
Vine leaf chicken with fetta and a bean and tomato farce
Atlantic salmon pan fried and served with beetroot risotto and horseradish cream
Greek marinated lamb rack with roast baby tomatoes and olives.
Asian marinated quail barbequed and served on wilted rocket
Ricotta stuffed chicken breast on basil and spinach sauce

Side Dishes

Rosemary baked potatoes
Tossed steamed vegetable selection
Green salad with olive oil and aged vinegar
Warm salad of roast root vegetable

Dessert

Lemon, lime tart with double cream
Sticky date pudding with caramel sauce
Apple shortcake and pure cream
Individual pavlova with summer fruits and frangelico cream
Rice pudding with poached fruits and raspberry sauce
Rich chocolate mousse cake



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