

Function Menu

Breakfast

Continental

Fresh seasonal fruit platters

Danish pastries, muffins and croissants

Tea, coffee and milo

\$15.00 pp

The big breakfast

Fresh seasonal fruit platters

Danish pastries, muffins and croissants

Eggs bacon chipolata tomato hash brown

\$24.00 pp

Light snacks and morning teas

Tea, coffee and cookies

\$9.00 pp

Tea, coffee and hot scones with jam and cream

\$10.00 pp

Tea, coffee, Danish pastries and muffins

\$12.00 pp

Tea, coffee and a selection assorted four-point sandwiches

\$12.00 pp

Cocktail menu

Chefs' selection of the following

Gourmet mini pies

Party sausage rolls

Crumbed baby whiting

Mini spring rolls

Mini pizzas

Satay chicken skewers

Mini quiche

Spinach and cheese triangles

Baby BBQ meat balls

Crumbed calamari rings

Crumbed crab claws

Spicy chicken dim sim

Tempura battered prawns

Salt and pepper squid

Mini toasts and smoked salmon

8 choices \$20.00 pp

10 choices \$22.00 pp

12 choices \$24 pp

BBQ package

\$24.00 pp

Sirloin steak/chicken breast alternate drop

With pepper sauce or gravy

Foil wrapped potato

Choose two salads (potato, garden, pasta, Caesar, Mediterranean)

Bread roll and butter

Cold buffet

\$30.00 pp

Deli cuts

Seasoned roast chicken

Sliced ham

Sliced salami

Sliced roast beef

Sliced roast pork

Salads

Potato salad

Caesar salad

Mediterranean salad

Pasta salad

Crusty bread rolls and butter

Selection of cakes and gateaux

Hot carvery

\$35.00 pp

Choose three of the following hot meats

Roast pork

Roast leg of lamb

Roast beef

Honey roasted ham

Seasoned roast chicken

**Served with baked potatoes, winter vegetables and
gravy**

Choose two salads

Potato salad

Caesar salad

Mediterranean salad

Pasta salad

Crusty bread rolls and butter

Selection of cakes and gateaux

Chefs own table

\$55.00 pp

Seafood

Cooked whole prawns

Oysters natural

Deli cuts

Seasoned roast chicken

Sliced ham

Sliced salami

Carvery

Choose two of the following

Roast leg of lamb

Roast beef

Roast pork

Hot dishes

Choose two of the following

Beef bourguignon

Lamb curry

Beef lasagne

Penne napolitana/boscaiola

Chicken and corn casserole

Pork goulash

Crusty bread rolls and butter

Selection of cakes and gateaux

Sit down dinner

Choose two or three courses (all prices per person)

Entrees

Fettuccini boscaiola	\$7.00
Ravioli with a basil provencal and shaved grana Padano	\$7.50
Mixed mushroom risotto	\$8.00
Beef lasagne and salad	\$8.50
Chicken Caesar salad	\$8.50
Chicken tikka on a bed of fragrant basmati rice with minted yoghurt	\$10.00
Antipasto plate	\$10.00
Prawn cocktail with seafood sauce	\$10.50
Chemoula marinated lamb cutlet on a bed of cous cous with Harissa	\$11.00
Prawn and avocado salad with vinaigrette	\$11.00
Smoked salmon on toast, onion and ground black pepper	\$11.50
Asian style garlic and sweet chilli prawns on angel hair Pasta	\$11.50
Seafood plate	\$13.00

Mains

Baked John dory with lemon bur blanc and rice pilaf	\$22.00
Roast beef and Yorkshire pudding with gravy and baked potato	\$22.00

Chicken supreme wrapped in bacon with a seeded mustard cream sauce and garlic crush potatoes	\$22.00
Baked wild caught barramundi fillet with an Asian style garlic soy glaze on a bed of saffron rice	\$22.00
Half roast chicken spatchcock with baked root vegetables and bread sauce	\$24.00
Roasted pork scotch fillet served with a sticky plum sauce and a baked Hassel back potato	\$24.00
Slow roasted sirloin steak with a red wine jus on a potato Rosti	\$24.00
Grilled scotch fillet with prawns and brown butter hollandaise served on a potato rosti	\$25.00
Grilled darn of salmon with teriyaki sauce on saffron rice	\$25.00
Baked rack of lamb on a roasted garlic sweet potato mash and a mint and seeded mustard jus	\$25.00
Grilled barramundi with asparagus smoked salmon and hollandaise served on a shitake mushroom risotto cake	\$27.00
Grilled tenderloin with a green pepper sauce served on a pommes macaire	\$29.00

All mains served with seasonal vegetables

And bread roll

Desserts

Apple pie with Chantilly cream	\$7.00
Strawberry crepe with Chantilly cream	\$7.00
Chocolate mousse with Chantilly cream	\$7.00
Profiteroles with chocolate sauce and Chantilly cream	\$7.00
Sticky date pudding with butter scotch and Chantilly cream	\$7.50
Apple clafouti with cream anglaise and berry coulis	\$7.50

Crème caramel with Chantilly cream and shaved Chocolate	\$7.50
Strawberries Romanoff	\$7.50
New York cheese cake with Chantilly cream and mixed berry compote	\$7.50
A mixture of Australian and imported cheese with dried fruit and water crackers	\$8.50
Double choc pudding with Cointreau flavoured gnash and Chantilly cream	\$8.50
Crème Brule served with Chantilly cream	\$9.00

If you require an item that you don't see, come talk to us we are happy to tailor anything to your requirements. Any dish and any concept you might want to do, we can work with you to produce what you require.

Bon Appetit!