

FUNCTION MENUS



SET MENU 1

3 courses - \$37.50 per person [entrée, main & dessert]

2 courses - \$32.50 per person [entrée & main]

2 courses - \$32.50 per person [main & dessert]

Includes bread roll

entrees [select 2]

- Classic caesar salad- crispy bacon, croutons, parmesan, egg and cos lettuce in a traditional dressing
- Bruschetta with ricotta spread and salsa rouge
- Penne boscaiola – penne pasta in a creamy bacon and mushroom sauce
- Salt & pepper squid – with spicy sweet chilli and a julienne vegetable salad
- Pumpkin risotto with danish fetta and fresh micro herbs

main course [select 2]

- Veal scallopini in creamy white wine and mushroom sauce, Italian style beans & mash potato
- Chicken schnitzel on a bed of mash potato with seasonal vegetables and gravy
- Traditional roast pork with roasted vegetables and a rich gravy
- Homemade pumpkin and sage lasagne with a fresh rocket salad
- Char-grilled chicken breast on a marinated Mediterranean vegetable stack finished with a hollandaise and balsamic glaze
- Battered fish fillets with a fresh garden salad and chips with a tartare sauce

desserts [select 2]

- Rich chocolate cake finished with chocolate ganache and cream
- House made apple crumble with vanilla ice cream
- Peach and berry strudel with cream and ice cream
- Cheesecake with summer berry coulis and vanilla ice-cream
- Mini pavlova with strawberry salad and passionfruit coulis

tea & coffee

Terms & conditions A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 30th Jun 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

SET MENU 2

3 courses - \$47.50 per person [entrée, main & dessert]

2 courses - \$42.50 per person [entrée & main]

2 courses - \$42.50 per person [main & dessert]

Includes bread roll

entrees [select 2]

- Chicken caesar salad- crispy bacon, croutons, parmesan, egg and cos lettuce in a traditional dressing
- Spinach and ricotta ravioli in a creamy mushroom sauce
- Salt & pepper squid with spicy sweet chilli and a julienne vegetable salad
- Peppered beef en'crouete with rocket, crouton, horseradish cream and onion rings
- Italian inspired frittata finished a fresh roquette and parmesan salad

main course [select 2]

- Crispy skinned salmon fillet on an avocado, red onion, semi-dried and caper stack with scented herb oil
- Veal scallopini in creamy white wine and mushroom sauce, italian style beans & mash potato
- Roasted pork belly with pressed potato, spinach and a fig jam finished with a brandy and red wine jus
- Chicken supreme stuffed with a basil, cashew, parmesan and ricotta filling wrapped in prosciutto on a soft polenta with a chicken jus
- Char grilled rib fillet cooked to medium with glazed spring onions, carrots and potato croquettes finished with a mushroom jus.

desserts [select 2]

- Decadent white chocolate pudding with crushed roasted macadamia nut and finished with a fresh double cream
- Chocolate cannelloni – milk chocolate mousse filled crepes finished with a chocolate ganache
- Peach and berry strudel with cream and ice cream
- Traditional crème brulee with strawberry salad and ice cream

tea / & coffee

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SET MENU 3

3 courses - \$57.50 per person [entrée, main & dessert]

2 courses - \$52.50 per person [entrée & main]

2 courses - \$52.50 per person [main & dessert]

Includes bread roll

entrees [select 2]

- Salt & pepper squid with a nam jim sauce with an Asian inspired julienne vegetable salad
- Peppered beef en'croute with rocket, crouton, horseradish cream and onion rings
- Veal tortellini in a creamy porcini mushroom and spinach sauce
- Soft shell crab – battered soft shell crab on a fresh Asian slaw and sweet dipping sauce
- Smoked salmon and prawn bruschetta with a lemon and dill vinaigrette

main course [select 2]

- Char grilled angus eye fillet wrapped with prosciutto cooked medium and served with croquette potatoes, verjuice green beans and buttered carrots
- Crispy skinned salmon fillet on sand crab tortellini in a lemon and chive creamy sauce with fresh spinach
- Individual lamb wellingtons with a creamy mash and pea puree finished with a lamb glaze
- Confit of duck maryland on a bed of five spice red cabbage and duck fat potatoes finished with a red wine jus
- Chicken supreme stuffed with ricotta and parma ham on a porcini infused mash with fresh greens and baby carrots with a light chicken jus

desserts [select 2]

- Traditional crème brulee with strawberry salad and ice cream
- Pineapple tarte - tatin with a rum caramel and coconut rolled ice cream
- Death by chocolate – decadent chocolate mousse, mini mud cake and warm chocolate fudge with fresh chantilly cream
- Trio of profiteroles – homemade profiteroles filled with crème patisserie and finished with chocolate ganache

tea & coffee

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BUFFET MENU 1

minimum 30 people

\$44 per person

Includes bread rolls

roast [select 1]

- Pepper crusted roast beef with red wine jus
- Roast pork with caramelised apples, crackling & traditional jus
- Garlic, lemon & rosemary roasted chicken

hot dishes [select 2]

- Grilled fish with lemon parsley butter
- Chicken schnitzel with your choice of sauce (pepper, mushroom, dianne or gravy)
- Massaman beef curry served with fragrant rice
- Green Thai chicken curry with steamed rice
- Greek style marinated chicken breast, char grilled & topped with tomato, spinach, olive & fetta salsa

pasta dish [select 1]

- Penne with arrabbiata sauce
- Penne boscaiola - bacon, mushroom, shallots, white wine, garlic & cream
- Rigatone puttanesca - olives, tomato, capsicum, capers & a hint of chilli
- Penne Napoli - tomato & herbs
- Fusilli pollo - chicken, garlic, cream, white wine & shallots

side dishes [select 3]

- Baked pumpkin
- Rosemary roasted potato
- Tender green peas lightly sautéed in onion & virgin olive oil
- Fresh garden salad of mixed leaves, tomato, cucumber, Spanish onion, capsicum
- Creamy potato bake
- Creamy coleslaw with shredded spring onions

desserts [select 2]

(also served buffet style)

- House made apple pie & cream
- Baked New York cheesecake with raspberry coulis
- Fresh fruit salad
- Sticky date pudding with butterscotch sauce

tea & coffee

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BUFFET MENU 2

minimum 30 people

\$47.50 per person

Includes bread rolls

roast [select 1]

- Pepper crusted roast beef with red wine jus
- Portuguese roasted chicken
- Rosemary roasted leg of lamb

hot dishes [select 3]

- Atlantic salmon, mango and coriander salsa
- Chilli, garlic and ginger marinated chicken breast
- Traditional sweet & sour pork
- Crumbed lamb cutlets with rosemary, garlic & red wine gravy

pasta dish [select 1]

- Spinach and ricotta ravioli al funghi
- Spinach & pumpkin ravioli with creamy pinenut sauce
- Penne boscaiola
- Penne Napoletana
- Penne arrabiata

side dishes [select 3]

- Roast potatoes with butter, thyme and garlic
- Rocket & pear salad with shaved parmesan
- Fresh green bean & almond salad with lemon vinaigrette
- Penne pasta & sundried tomato salad with basil mayonnaise
- Fresh garden salad - mixed leaves, tomatoes, capsicum, cucumber
- Honey mustard pumpkin, pine nuts, fetta & baby spinach

desserts [select 2]

(also served buffet style)

- Pavlova scroll with berries & passionfruit coulis
- Sticky date pudding with butterscotch sauce & ice cream
- Vanilla pannacotta with fresh berries
- Chocolate cake with fresh cream

tea & coffee

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FINGERFOOD MENU 1

Minimum 15 people

\$17.50 per person

Please choose a total of 5 selections

- House made pizza slices
- Risotto balls with pesto mayonnaise
- Salt & pepper calamari served with lemon & tartare sauce
- Sausage rolls with tomato sauce
- Sundried tomato and basil bruschetta
- Vegetarian Chinese spring rolls
- Marinated herb chicken pieces
- Satay chicken kebabs with peanut sauce
- Mini meat pies with tomato sauce

FINGERFOOD MENU 2

Minimum 30 people

Selection 1:

- Risotto balls with pesto mayonnaise
- Salt & pepper calamari served with lemon & tartare sauce
- Sausage rolls with tomato sauce
- Tomato & basil bruschetta with balsamic glaze
- Vegetarian Chinese spring rolls
- Crunchy Thai fish cakes served with spiced chutney
- Honey soy chicken pieces
- House made pizza slices

Selection 2:

- Soy & garlic salmon skewers with wasabi mayonnaise
- Pulled pork sliders
- Stuffed Mushroom caps with ricotta & pesto
- Prawn & pork Gyoza (dumplings) with sesame & soy
- Lime & Chilli prawn skewers
- Vietnamese rolls with sticky pork & Asian vegetables
- Scallops, chorizo & saffron aioli skewers
- Hand rolled sushi with assorted fillings
- Duck spring roll with plum sauce
- Chicken & preserved lemon skewers
- Lamb & cumin koftas with mint sauce
- Cheeseburger spring rolls with tomato chutney

Pricing for finger food menu 2 as below

Option 1: Choose 4 items from selection 1 & 4 items from selection 2 \$28.50

Option 2: Choose 8 items from selection 2 \$35.00

ADD - ONS

platters

Individual platters to compliment packages :

- Fresh seasonal fruit platter - \$ 60 per platter (serves 18-20 people)
- Assortment of Australian cheeses, nuts & dried fruit served with crackers - \$80 per platter (serves approx 18-20 people)
- Antipasto platter of cold meats & roasted Mediterranean vegetables - \$90 per platter (serves approx 15 people)
- Noodle boxes : \$8 per box : Sri lankan beef curry OR Thai chicken salad with mango & avocado salsa, mixed leaves (minimum of 30)
- Assorted finger sandwiches - \$60 per platter (10 sandwiches / 40 points)
- Assorted cakes & slices - \$60 per platter (25 slices)
- Baked scones with jam & cream - \$60 per platter
- Tea & Coffee - \$3 per person

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