



PLATED MENU 1

2 COURSE-ENTRÉE & MAIN OR MAIN & DESSERT - \$28

3 COURSE - \$ 33 SERVED ALTERNATE

CHOOSE 2 FROM THE FOLLOWING COURSES

ENTRÉE

Roast Pumpkin, Baby Spinach & Feta Frittata
Salt & Pepper Calamari with Asian Inspired Salad
Satay Chicken Skewers with Jasmine Rice
Spinach & Ricotta Ravioli in a creamy mushroom sauce

MAIN

Chicken Supreme, Mash, Green Beans & Garlic Sauce
Grilled Barramundi with Herb Crust served with Warm Potato Salad & Vegetables
Handmade Gnocchi with Roasted Capsicum & Pumpkin Sauce

DESSERT

Sticky Date Pudding with Butterscotch Sauce & Vanilla Ice Cream
Peach & Berry Strudel with Vanilla Ice Cream
Chocolate Mud Cake with Berry Coulis

Bread Rolls & Butter



PLATED MENU 2

2 COURSE – ENTRÉE & MAIN OR MAIN & DESSERT - \$35

3 COURSE - \$ 38 SERVED ALTERNATE

CHOOSE 2 ITEMS FROM THE FOLLOWING COURSES

ENTRÉE

Salt & Pepper Calamari with Citrus Salad

Thyme Glazed Cherry Tomato Tart with Balsamic Reduction

Thai Beef Salad & Micro Herbs

MAIN

Braised Lamb Shank with Creamy Mash & Red Wine Jus

Grilled Salmon Fillet with Rosemary Roasted Potato, Seasonal Greens & Lemon Buerre Blanc

Chicken Supreme pocketed with Baby Spinach & Sun Dried Tomato, Steamed Greens & Mushroom Cream Sauce

DESSERT

Chocolate Mud Cake with Berry Coulis

Vanilla Bean Pannacotta & Mango Mint Salsa

Warm Sticky Date Pudding with Butterscotch Sauce & Vanilla Ice Cream

Bread Rolls & Butter



PLATED MENU 3

2 COURSE – ENTRÉE & MAIN OR MAIN & DESSERT - \$42

3 COURSE - \$46 SERVED ALTERNATE

CHOOSE 2 ITEMS FROM THE FOLLOWING COURSES

ENTRÉE

Pumpkin & Thyme Arancini with Roasted Capsicum & Garlic Aioli

Chicken Satay Skewers on Fragrant Rice

Smoked Salmon & Lemon Dill Crème Fraiche Tart with Pickled Zucchini Ribbons

MAIN

Pan Seared Barramundi Fillet with Butter Braised Fennel, Blistered Cherry Tomatoes & Lemon Buerre Blanc

Red Wine Braised Lamb Shank with Grilled Polenta, Steamed Greens & Jus

Chicken Supreme Wrapped in Bacon with Buerre Noir New Potatoes, Steamed Vegetables & Mushroom Cream Sauce

DESSERT

Baked New York Cheesecake & Chantilly Cream

Warm Sticky Date Pudding with Butterscotch Sauce & Vanilla Ice Cream

Chocolate Tart, Chantilly Cream & Berry Coulis

Bread Rolls & Butter



BUFFET MENU 1 MIN 30 PAX - \$30 PP

CHOICE OF 1 ROAST MEAT

**Pepper Crusted Beef
Traditional Roast Pork
Rosemary, Lemon & Garlic Roasted Chicken Pieces**

CHOICE OF 2 HOT DISHES

**Penne Boscaiola
Vegetarian Penne or Lasagne
Chicken Curry & Steamed Rice
Butter Chicken & Steamed Rice**

SIDES – CHOICE OF 2

**Coleslaw
Garden Salad
Potato Salad
Pesto Pasta Salad
Roast Vegetables & Steamed Vegetables**

DESSERTS – CHOICE OF 2 TO BE SERVED ALTERNATE

**Pavlova
Sticky Date Pudding with Butterscotch Sauce
Apple Crumble & Custard
Passionfruit Cheesecake**

Includes Bread Rolls, Butter & Condiments

Plus Self-Serve Tea & Coffee Station

FRESH SEAFOOD OPTIONAL EXTRAS AT SEASONAL PRICE



BUFFET MENU 2 MIN 30 PAX \$36 PP

CHOICE OF 1 ROAST MEAT

Pepper Crusted Beef

Traditional Roast Pork

Portuguese Chicken Pieces

CHOICE OF HOT DISHES

Penne Boscaiola

Beef Lasagna

Chicken Curry & Jasmine Rice

Sweet Chilli Battered Fish Pieces

Salt & Pepper Calamari

SIDES – CHOICE OF 3

Roasted Vegetables & Steamed Vegetables

Potato Bake

Garden Salad

Coleslaw

Potato salad

Honey Mustard Pumpkin, Pine Nuts, Feta & Spinach Salad

DESSERTS-2 CHOICES TO BE SERVED ALTERNATE

Passion fruit Cheesecake

Pavlova

Sticky Date Pudding with Butterscotch Sauce

Apple Crumble & Custard

Chocolate Mud Cake with Chantilly Cream

Includes Bread Rolls, Butter & Self –Serve Tea & Coffee Station

FRESH SEAFOOD OPTIONAL EXTRA AT SEASONAL PRICES



BBQ FUNCTION OPTION MIN 20PAX

BBQ IS TO BE COOKED BY YOU

PLEASE NOTE THAT NO OTHER FOOD IS ALLOWED TO BE BROUGHT IN.

THIS INCLUDES CHIPS, NIBBLIES ETC

2 MEATS - \$25

3 MEATS - \$30

MEATS

- Gourmet Sausages
- Sirloin Minute Steak
- Freshly Made Beef Rissoles
- Marinated Chicken skewers

INCLUDED SIDES

- Garden Salad
- Fresh Sliced Bread or Rolls
- Caramelized Onions
 - Mushrooms
 - Tomatoes
 - Condiments

OPTIONAL EXTRAS

Price is per bowl

- Coleslaw - \$30
- Pasta Salad - \$30
- Caesar Salad - \$35
- Potato Salad - \$30

****CHEF TO COOK BBQ - \$80**



FINGER FOOD PLATTERS- 8 – 10 PAX APPROX

- Hot Chips - \$30
- Marinated Chicken Wings - \$60
- Wedges with sour cream & sweet chilli - \$40
- Assorted Sandwiches - \$60
- Mini Spring Rolls - \$50
- Party Pies - \$60
- Party Sausage Rolls - \$60
- Salt & Pepper Calamari - \$90
- Cocktail Fish Pieces - \$60
- Mini Assorted Quiche - \$75
- Cheese, Dips, Cabanossi, Dips & Crackers - \$75
- Cold Meat & Cheese – assorted cheese, ham, salami, prosciutto, olives, crackers/crusty bread - \$90
- Assorted Cakes/Slices - \$60
- All served with condiments

GLUTEN FREE OPTION

MIXED PLATTER OF THE FOLLOWING: \$90

- BBQ Meatballs
- Falafel
- GF Sandwiches
- Satay Chicken Skewers
- Salt & Pepper Calamari

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

Self-Serve Tea & Coffee Station: \$3.50 per person