

# FUNCTION MENUS



# SET MENU

Set menu packages start from \$34.50 per person.

## SET MENU 1

3 courses - entrée, main & dessert

2 courses - entrée & main

2 courses - 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 31st Dec 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

# SET MENU 2

3 courses - entrée, main & dessert

2 courses - entrée & main

2 courses - 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'croute 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

**Terms & conditions** A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 31st Dec 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

# SET MENU 3

3 courses - entrée, main & dessert

2 courses - entrée & main

2 courses - main & dessert

*Includes bread roll*

## entrees [select 2]

- Salt & pepper squid with a nan 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

**Terms & conditions** A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 31st Dec 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

# BUFFET MENU

Buffet menus start from \$44.00 per person.

## **BUFFET MENU 1**

minimum 30 people

*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
- Rigatoni 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**

**Terms & conditions** A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 31st Dec 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

# BUFFET MENU 2

minimum 30 people

*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 fungi
- Spinach & pumpkin ravioli with creamy pine nut sauce
- Penne Boscaiola
- Penne Napolitana
- Penne Arrabbiata

## 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 Panna cotta with fresh berries
- Chocolate cake with fresh cream

## tea & coffee

**Terms & conditions** A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 31st Dec 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

# FINGER FOOD

Finger food menus start from \$17.50 per person.

## **M E N U 1**

Minimum 15 people

**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

## **M E N U 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

# ADD - ONS

## platters

Individual platters to compliment packages :

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

**Terms & conditions** A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 31st Dec 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.