

FUNCTION MENU

BUFFET MENU

BBQ MENU

CONFERENCE MENU

KIDS PARTY MENU

## CANAPES

- Sausage rolls (H)
- Gourmet petite pies (H)
- Vegetarian arancini (V, H)
- Spinach and feta filo parcels (V, H)
- Prawns served chilled with a lime and coriander salsa (C)
- Mini Bruschetta with tomato, basil, bocconcini cheese and a balsamic reduction (V, C)
- Rare roast beef on mini toasts with horseradish crème fraiche (C)
- House meatballs with a smokey BBQ sauce (H)
- Cocktail spring rolls (V, H)

## PREMIUM CANAPES

- Prosciutto prawn skewers
- Chilli and sesame grilled prawns (H)
- Natural oysters with lime and chilli (C)
- Smoked salmon, dill crème fraiche and caper blinis (C)
- Vegetable rice paper roll with ponzu dipping sauce (C, V)
- Satay chicken skewers with Thai pumpkin dipping sauce (H)
- Lemon cracked pepper squid with lemon aioli (H)
- Pork belly bites with Asian reduction (H)
- Mushroom croquettes with truffle aioli (V, H)

V= Vegetarian C= Cold H= Hot

## ENTREE

- Pork dumpling with pozu dipping sauce
- Chilli, tomato prosciutto wrapped prawn on saffron rice
  - Herb and ricotta stuffed mushrooms on rocket and walnut salad drizzled with balsamic reduction
- Seared scallops, sweet corn puree and spicy lemon butter chorizo
- Bruschetta stuffed mushrooms on a micro herb salad with balsamic glaze
- Roast pumpkin and capsicum bruschetta, topped with bocconcini and pesto balsamic glaze
- French chicken drumette on lemon cous cous salad with lemon, garlic and peri peri sauce
- House made eggplant wedges with roasted garlic and goats cheese dipping sauce
- Lamb backstrap on rocket salad with Spanish onion and spiced pumpkin, topped with cinnamon mint yoghurt

## MAIN

- Grilled Atlantic salmon, herbed crab meat potato salad drizzled in a lemon and caper hollandaise
- Eye fillet mignon on sweet potato mash, broccolini, mushrooms, slow roasted tomato with a red wine jus
- Slow cooked crispy skin pork belly, sweet potato puree, roasted wild mushroom, seasonal greens and Asian jus
- Chicken with a potato gratin, asparagus and a creamy sundried tomato sauce
  - Macadamia crusted barramundi, fondant potato, asparagus, with a lime and coconut broth
  - Sage marinated king rib cutlet, fennel celeriac puree, parsnip, wilted greens and crispy prosciutto with a red wine jus
  - Rack of lamb with Tuscan seasoned crushed potato, buttered peas and beans with a mint jus

## DESSERT

- White chocolate and raspberry mousse
- Vanilla panna cotta with hazelnut praline
- Peanut butter and salted caramel popcorn cheesecake
- Warm chocolate and macadamia nut brownie with white chocolate sauce
- Belgian chocolate tart with raspberry sorbet
- Rocky road cheesecake with berry coulis

## KIDS UNDER 12 YEARS

### Choice of one option \$15

- Nuggets and chips
- Chicken schnitzel and chips
- Penne bolognaise
- Fish and chips

**All kids function meals Include:**  
Ice Cream and topping

Please advise our functions coordinator of any dietary requirements prior to confirming your menu.

Meals will be served alternate unless otherwise requested with our functions coordinator.

## BUFFET

\$40 per person

### Cold Selection Choice of 2 options

- Coleslaw
- Antipasto salad
- Seasonal garden salad
- Chargrilled Mediterranean vegetable salad
- Creamy potato and bacon salad
- Roast vegetable salad

### Hot Selection Choice of 3 options

- Penne carbonara
- Gnocchi, pumpkin, cherry tomato, kale & sage butter (V)
- Tandoori chicken pieces served with a cucumber yoghurt and jasmine rice
- Thai green chicken curry served with jasmine rice

### Roast Choice of 1 option

- Beef
- Pork
- Chicken
- Lamb

### Side Dishes All included

- Creamy potato bake
- Roasted root vegetables
- Steamed seasonal vegetables

### Dessert All included

- Cheesecake
- Pavlova and cream
- Apple crumble with custard
- Seasonal fruit platter

## BBQ PACKAGES

All BBQ Packages are quoted excluding a chef/cook. Please speak to our functions coordinator should you like to request a quote for this service.

All BBQ packages include napkins, butter, bread, dinner rolls, oil, tomato sauce, utensils, crockery and cutlery

### Sausage Sizzle \$10.00

2 x sausages, onion, bread and sauce

### Basic \$20.00

2 x sausages, 1x chicken kebab, 1 x hamburger, onion, coleslaw and a tossed salad

### Premium \$30.00

2 x sausages, 1 x scotch fillet steak, 1 x hamburger, 1 x chicken kebab, onion, coleslaw, a garden salad and pasta salad

### Gourmet \$35.00

2 x sausages, 1 x scotch fillet steak, 1 x chicken kebab, 3 x prawn tails, garden salad, potato salad and greek salad

Selection of mustards & chutneys

Selection of local cheeses and fresh French stick

## CONFERENCE PACKAGES

### Morning & Afternoon Tea Options

- Fruit \$5pp
- Assorted slices \$4pp
- Danish pastries \$4pp
- Ham & cheese croissant \$6pp
- Yoghurt, muesli & mixed berry cup \$6pp
- Cabana, celery, carrot, cheese, dip & crackers \$4pp
- Scones with jam & cream \$3pp
- Assorted muffins \$4pp

### Lunch Selection

#### Conference 1 \$16pp

Seasonal fruit platter, mixed gourmet sandwiches, sweet & savory pastries, soft drink & juices

#### Conference 2 \$ 19pp

An assortment of breads and gourmet fillings to create your own roll  
Cold meats, chutneys & sauces, seasonal fruit platter, soft drink & juices

**Conference 3**  
**\$25pp 2-3 options**  
**\$30pp 4-5 options**

**Included**

Soup of the day, warm dinner rolls, steamed rice  
seasonal fruit platter, soft drink & juices

**Options**

- Prawn cocktails
- Thai curry laksa
- Vegetarian pastries
- Asian style sticky chicken
- Smoked salmon & vegetable salad
- Lemon & herb chicken breast pieces
- Salt & pepper calamari salad with creamy aioli
- Pulled Chinese lamb on cucumber & ginger salad
- Battered fish & chips with tar tare sauce
- Greek lamb salad with tzatziki sauce
- Sweet & sour battered chicken
- Loaded wedges

## PLATTERS

Suitable for 8-10 people

**Fresh fruit platter**

Rockmelon, watermelon, pineapple, honey dew, strawberries, red and green grapes  
\$45

**Fresh Sandwich Platter**

Chicken and avocado, roast beef and relish  
Variety of white and grain bread  
\$45

**Classic Platter**

Party pies, sausage rolls, Arancini, Spring Rolls and Meat balls  
\$60

**Antipasto**

Sundried Tomatoes, Pitted Olives, Roasted Vegetables, Salami, Smoked Cabana, Tasty Cheese,  
Artichoke and Eggplant  
Bread and Crackers  
\$60

**Cheese and Dips**

Salami, Cabana, Camembert, Tasty Cheese, Grapes, Carrot and Celery Sticks  
Assortment of Dips  
Selection of crackers  
\$50

**Selection of Cold Meats**

Roast Beef, Champagne Ham and Seasoned Roast Chicken  
\$50

**Selection of Salads**

Selections and POA

## KID'S PARTIES

Under 12 years of age

### Standard \$10pp

**Includes party hat and a balloon on chair**

Party pies  
Sausage rolls  
Cocktail frankfurts  
Fairy bread  
Potato chips  
Lollies

### Classic \$15pp

**Includes party hat, a lolly bag and a balloon on chair**

Party pies  
Sausage rolls  
Cocktail frankfurts  
Nugget and chips  
Fairy bread  
Potato chips  
Lollies  
Jelly cup

### Extras

Sandwiches jam, honey, vegemite, ham and cheese \$3pp

Seasonal fruit platter \$45 or Seasonal fruit cup \$5pp

Cabana, cheese, celery, carrot, crackers and dips (humus and tatziki) platter \$25

Fairy bread platter (whole loaf) \$12

Balloons \$3 per balloon

Tablecloths \$10 per cloth