



MENU
FUNCTIONS

DELUXE CANAPES

Choice of 5 - \$25

Choice of 7 - \$30

Choice of 9 - \$40

DELUXE CANAPES - HOT

- Fried salt & pepper squid, roast garlic & lime aioli
- Potato spun prawns, Spanish sofrito sauce
- Peking duck spring rolls, soy & ginger dressing
- Buttermilk southern fried drumettes, chipotle mayo, shallots
- Chicken & pork chorizo paella croquettes, salsa verde
- Grilled garlic marinated mushroom & haloumi skewer, basil oil
- Asian spiced sticky pork belly, burnt mandarin & black vinegar dressing
- Deluxe beef pie, potato & mushy peas
- Roast pumpkin & goats cheese tartlet, rocket salad, balsamic
- Grilled Greek style lamb kofta, spiced garlic yogurt dressing
- Malaysian marinated chicken skewers, peanut satay
- Miso sabayon tartlet with ton katsu marinated chicken, chilli thread
- Grilled crocodile skewer, bush tomato relish
- Thai spring rolls, Nam Jim sauce
- Mongolian sesame crusted meatball, sticky lemongrass dressing

DELUXE CANAPES - COLD

- Miso cured salmon, Japanese seaweed salad
- Grilled chorizo & confit tomato bruschetta, rocket pesto
- Mixed Dragon sushi rolls, light soy dipping sauce
- Crispy corn fritter, chilli jam
- Marinated chicken tartlet, brie & smoked avocado salsa
- Rockmelon skewers wrapped in prosciutto
- Prawn cocktail, iceberg lettuce, Marie Rose sauce
- Rare wagyu beef on croute, tomato relish & baby herbs
- Roasted lamb crostini, bubba ganoush & balsamic pearls
- Peking duck on croute, burnt mandarin & watercress salad
- Marinated torched salmon, ponzu pickled cucumber & wasabi pearls

ADD EXTRA SUBSTANTIAL CANAPES - one per person, extra \$6.00

- Mini wagyu beef burger, onion relish & burger sauce
- Mini southern fried chicken burger, slaw & siracha mayo
- Mini sticky pulled pork bah mi, slaw & chilli jam
- Beer battered fish & chips, tartare sauce
- Buttermilk southern fried wings, ranch dressing
- Indonesian chicken stir-fry noodle box



PLATTERS

COLD PLATTERS - serves 10 people

- Mixed Sushi platter \$130
- Australian selection cheese board - fruits & crackers \$130
- Seasonal Fruit platter \$100
- Grazing board selection - cured meats, dips, olives cheese, fresh fruit & breads \$25 per person - minimum 20 pax

DESSERT/PETIT FOUR PLATTER

chefs selection of 40 pcs \$120

- Profiteroles
- Chocolate brownie
- Mini cakes
- Mini slices
- Mini tarts



MORNING TEA/AFTERNOON TEA & CONFERENCE

- Biscuits \$3.50 per person
- Selection of - muffins, mini tarts, banana bread & cookies \$12.50 per person

LIGHT LUNCH PLATTER - serves 10 people

- Mixed sandwich platter \$100
- Mixed wrap platter \$100
- Mini quiche \$120
- Mixed Sushi platter \$130
- Australian selection cheese board - dried fruits, nuts & crackers \$130
- Seasonal Fruit platter \$100
- Grazing board selection - cured meats, dips, olives, cheese, pickled vegetables & breads \$25 per person - minimum 20 pax

MIXED HOT PLATTER - serves 8 people

- Spinach & cheese triangles, vegetable spring rolls, 3 cheese arancini, party pie, honey soy chicken wings \$120
- Salt & pepper squid, fish pieces, duck spring roll, arancini, marinated chicken skewer \$140
- Kids platter - chicken nuggets, party pies, chips, sausage rolls, fish cocktails \$100
- Fairy bread platter \$50



MENU

FUNCTIONS

BANQUET MENU

Choose 2 - \$55

Choose 3 - \$70

- Bread rolls & butter

ENTREE

- Three cheese & green onion arancini, chipotle mayo
- Fried marinated squid, hummus, za'atar & baby herbs
- Thai beef salad, marinated sirloin strips, mixed lettuce, tomato, cucumber, shallots.
- Spanish grilled lamb souvlaki, warm pearl cous cous salad, tzatziki dressing
- Marinated chicken skewer, sticky Asian black vinegar dressing & coriander
- Beetroot & vodka cured salmon, warm pickled salad & pistachio crumb
- Marinated beef skewer, middle eastern cous cous & mint yogurt
- Capsicum & haloumi skewers, spiced pumpkin puree, basil oil
- Mexican salmon salsa on corn cracker, smoked avocado mousse & pico de galo

MAINS

- Baked marinated barramundi, lemon butter sauce
- Baked herb marinated roasted leg of lamb
- Portuguese style boneless chicken, peri peri sauce
- Mustard crusted slow roasted beef, red wine jus
- Roast pork, apple compote
- Spinach & ricotta cannelloni, rich tomato sauce
- Eggplant & zucchini parmigiana, sugo sauce
- Korean fried chicken, gochujang sauce
- Tuscan braised beef in red pepper & green olive sauce
- Creamy mustard braised chicken
- Sweet & sour pork
- Honey chicken
- Spanish style chicken paella

SIDES - Choose 5 from below

- Potato gratin
- Baked potatoes - 2 pieces
- Herb chats potatoes - 2 pieces
- Mixed seasonal vegetables
- Rice pilaf
- Creamy mash potato
- Steamed rice
- Baked pumpkin
- Grilled corn on the cob
- Green beans, sage butter
- Fresh garden salad
- Moroccan roast vegetable & chickpea salad
- Teriyaki rice noodle salad
- Lentil & taboull salad
- Greek salad
- Caesar salad



PREMIUM DINING PACKAGES

Served alternate choose two from each

2 course - \$50

3 course - \$65

ENTREE

- Three cheese & green onion arancini, chipotle mayo
- Fried marinated squid, hummus, za'atar & baby herbs
- Thai beef salad, pan seared marinated sirloin strips, mixed lettuce, tomato, cucumber, shallots
- Spanish grilled lamb souvlaki, warm pearl cous cous salad, tzatziki dressing
- Marinated chicken skewer, sticky Asian black vinegar dressing & coriander
- Beetroot & vodka cured salmon, warm pickled salad & pistachio crumb
- Marinated beef skewer, middle eastern cous cous & mint yogurt
- Capsicum & haloumi skewers, spiced pumpkin puree, basil oil
- Mexican salmon salsa on corn cracker, smoked avocado mousse & pico de galo

MAINS

- Marinated charred barramundi, crushed chats & warm bean salad, basil oil
- Pan seared marinated chicken supreme, colcannon mash, broccolini roast chicken jus
- Grilled slow cooked scotch fillet, potato gratin, greens, red wine & thyme jus
- Spinach & ricotta cannelloni, roasted tomato sugo, watercress salad
- Baked chicken Kiev, wild mushroom risotto & chive oil
- Pan seared salmon, warm roasted chorizo & chat salad, confit garlic aioli
- Roasted duck Maryland, sweet pea puree, mushroom croquette & pan juices

DESSERTS

- Black forest cake, cherry jam, chocolate soil, mascarpone
- Triple choc dome, raspberry cream
- Salted caramel macaron tart, hazelnut praline
- Deconstructed Lemon meringue tart, Chantilly cream
- Apple crumble doughnut, brandy anglaise, pistachio pashmak
- Passionfruit sable, blood orange sorbet



Gluten Free Options available upon request



MENU
FUNCTIONS

WAKE MENU

PACKAGE - 1

\$15.50 per person

- Sandwich platter
- Fruit platter
- Biscuits

PACKAGE - 2

\$19.50 per person

- Sandwich platter
- Mixed hot platter chefs selection
- Mixed sweets platter

PACKAGE - 3

\$23.50 per person

- Sandwich platter
- Premium finger food platter
- Mixed sweets platter or fresh fruit platter
- Biscuits



CHRISTMAS MENU

Served alternate choose two from each
2 course \$50 per person

MAINS

- Traditional trio Christmas roast, roast turkey, pork & ham, roast potato, pumpkin, seasonal vegetables & gravy
- Macadamia & herb crusted barramundi, crushed chats & broccolini lemon butter sauce
- Pan seared marinated chicken supreme, truffle & chive mash, broccolini roast chicken jus
- Slow cooked beef cheek, potato puree, green beans, red wine jus
- Spinach & ricotta cannelloni, green leaf salad

DESSERTS

- Christmas pudding, brandy custard & ice cream
- New York cheese cake, berry compote & Chantilly cream
- Pavlova, fresh cream, mixed fresh fruit & berries, passionfruit & mint
- Fruit plate selection of seasonal fresh fruit & berries



MENU

FUNCTIONS

EVENTS AND PRESENTATIONS

1 Course - \$25

2 Course - \$32

MAINS

Roast Beef

Roast Pork

Roast Chicken

Chicken Schnitzel

Battered Fish & Chips

DESSERT

Sticky Date Pudding

Cheesecake

Chocolate Mud Cake

Traditional Carrot Cake



Gluten Free Options available upon request