

FUNCTIONS MENU

Morning Tea

TEA AND COFFEE (ONE SERVE)	4.5 pp
BISCUITS	1.5 pp
CONTINUOUS TEA, COFFEE AND BISCUITS (3 HRS)	8 pp
AN ASSORTMENT OF CAKES	5 pp
DANISH PASTRIES	5 pp
MUFFINS	5 pp
SCONES WITH JAM AND CREAM	6 pp
GLUTEN FREE CAKES	6 pp
FRUIT PLATTER	8 pp

Canapés

CANAPES ARE ONLY AVAILABLE IN CONJUNCTION WITH AN A LA CARTE OR BUFFET MEAL (MINIMUM OF 20 PER CHOICE)

3 EACH

SATAY CHICKEN SKEWERS

TOMATO AND MOZZARELLA SKEWERS

EASTERN SPICED BEEF SKEWERS

MEATBALLS WITH SWEET CHILLI

ARANCINI (VARIOUS FLAVOURS)

MARINATED OLIVES (VEGAN)

SMOKED PORK BELLY BITES WITH DIPPING SAUCE

CAMEMBERT AND SEMI DRIED TOMATO ON CRISPY BAGUETTE

SMOKED SALMON AND DILL MAYONNAISE ON CRISPY BAGUETTE

Finger Food

MINIMUM OF 10 PERSONS, FINGER FOOD SERVED ON A CATERING TABLE ON PLATTERS

17 pp

10 GUESTS

CHOICE OF 4 SELECTIONS

20+ GUESTS

CHOICE OF 5 SELECTIONS

30+ GUESTS

CHOICE OF 6 SELECTIONS

50+ GUESTS

CHOICE OF 7 SELECTIONS

100+ GUESTS

CHOICE OF 8 SELECTIONS

SELECTIONS

MINI VEGETABLE SPRING ROLLS

TEMPURA CALAMARI RINGS

CRUMBED PRAWN CUTLETS

SATAY CHICKEN SKEWERS

ANGUS BEEF SLIDERS

MINI SAUSAGE ROLLS

MINI GOURMET PIES

PEKING DUCK SPRING ROLLS

MINI QUICHES

VEGETABLE SAMOSAS

NORI ROLLS

Gourmet wraps and sandwiches

MINIMUM OF 10 PERSONS

GLUTEN FREE + 2.5pp

14 pp

10 GUESTS	CHOICE OF 2 SELECTIONS
11-20 GUESTS	CHOICE OF 3 SELECTIONS
21-40 GUESTS	CHOICE OF 4 SELECTIONS
40+ GUESTS	CHOICE OF 5 SELECTIONS

SELECTIONS

HAM, CHEESE AND LETTUCE

CURRIED EGG AND LETTUCE

CHICKEN, LETTUCE, MAYO, CARROT AND CUCUMBER

SMOKED SALMON, DILL MAYO, LETTUCE AND RED ONION

CORN BEEF, CHEESE, CHUTNEY AND TOMATO

CHICKEN AND COLESLAW

CHICKEN, BACON, PARMESAN AND LETTUCE

ROAST BEEF, DIJON MUSTARD AND TOMATO

Hot and Cold

MINIMUM OF 10 PERSONS

GLUTEN FREE + 2.5 pp

18 pp

10-30 GUESTS

CHOICE OF 4 HOT FINGER FOODS + 2 SANDWICH SELECTIONS

31-50 GUESTS

CHOICE OF 4 HOT FINGER FOODS + 3 SANDWICH SELECTIONS

50+ GUESTS

CHOICE OF 4 HOT FINGER FOODS + 4 SANDWICH SELECTIONS

A la Carte

ALL OPTIONS ARE ALTERNATE DROP

OPTION ONE 39 PP

CHOICE OF TWO MAINS AND TWO DESSERTS

OPTION TWO 44.5 PP

CHOICE OF TWO ENTREES AND TWO MAINS

OPTION THREE 54.5 PP

CHOICE OF TWO ENTREES, TWO MAINS AND TWO DESSERTS

ENTREE SELECTIONS

THAI CHICKEN SALAD

THAI CHICKEN, ASIAN VEGETABLES, LEMON & ORANGE DRESSING

TEMPURA WHITING AND VIETNAMESE SALAD

WHITING, HERBS, MESCLUN MIX, CREAMY ASIAN DRESSING

CHICKEN CAESER SALAD

CHICKEN, MESCLUN MIX, EGG, BACON, CAESER DRESSING

SMOKED SALMON SALAD

SMOKED SALMON, MESCLUN MIX, LEMON HOLLANDAISE

SALT AND PEPPER CALAMARI

CALAMARI, ROCKET, TOMATO, RED ONION, AIOLI DRESSING

GNOCCHI (VEG)

NAPOLI SAUCE, PARMESAN

MUSHROOM, SPINACH AND HERB RISOTTO (VEG)

MUSHROOM, SPINACH AND HERB RISOTTO, LEMON HOLLANDAISE

À la Carte

MAINS SELECTIONS

VEGETARIAN LASAGNE (VEGAN)

RICH NAPOLI SAUCE, SIDE SALAD

CHICKEN BREAST WITH CAMEMBERT AND APRICOT

CAMEMBERT, APRICOT, CREAMY CHICKEN JUS

OVEN BAKED BARRAMUNDI

MUSHROOM RISOTTO, CHIVE AND BUTTER SAUCE

ATLANTIC SALMON

WASABI MASH POTATO, BROCCOLINI, SOY BUTTER

MUSTARD AND PARMESAN CHICKEN BREAST

SLOW BAKED ROMA TOMATOES, CREAMY BASIL SAUCE

250GM BLACK ANGUS SIRLOIN

MEDITERRANEAN STYLE MASH, CAFÉ DE PARIS BUTTER

250GM BLACK ANGUS RUMP STEAK

POTATO ROSTI, SPINACH SALAD, HOLLANDAISE SAUCE

PORK LOIN STEAK

ROAST GARLIC CHATS, STEAMED GREENS, OUR APPLE CHUTNEY

A la Carte

DESSERT SELECTIONS

CHEF'S SELECTION (OUR MOST POPULAR DESSERT)

PETITE FOURS, CHANTILLY CREAM SERVED ON A PLATTER

PAVLOVA

FRUIT SALAD, CREAM, PASSIONFRUIT SAUCE

CHOCOLATE MUD CAKE

CREAM, STRAWBERRIES

WARM STICKY DATE PUDDING

SALTED CARAMEL SAUCE, ICE CREAM

KID'S SELECTIONS

15 PP

CHICKEN NUGGETS AND CHIPS

CRUMBED WHITING AND CHIPS

MINI SCHNITZEL AND CHIPS

BEEF SLIDERS

INCLUDES VANILLA ICE-CREAM AND TOPPING