



## Function Entrees

### Soups \$6.50

- ✚ Cauliflower and broccoli (vegetarian)
- ✚ Minestrone
- ✚ Thai green chicken curry
- ✚ Creamy pumpkin with minted cream (vegetarian)
- ✚ Potato, bacon and leek
- ✚ Asian noodle and prawn

**Smoked chicken;** mushroom and roasted pepper risotto, with basil pesto.  
**8.50**

**Seared Atlantic scallops;** rested on avocado and sweet corn salsa, with a balsamic glaze.  
**9.50**

**Pistachio nut crusted loin of lamb;** set on baby bok choy caramelized onion jam, and red current jus.  
**8.00**

**Seafood skewers;** with coriander and sweet chilli steamed rice.  
**9.50**

**Avocado;** diced and folded with, bacon, spring onion, rested in shell and grilled with cheese.  
**7.50**

**Tartlet;** of baby spinach, roasted capsicum, olive and fetta topped with sundried tomato pesto. (Vegetarian)  
**6.50**

**Seafood plate;** with king prawns, oysters, smoked salmon rosettes and home style cocktail sauce.  
**12.00**

**Crumbed mushroom Kiev's;** with parsley and garlic butter (vegetarian)  
**6.50**

**Spiced chipolata sausage;** wrapped in prosciutto ham, set on salad greens with a tomato and basil coulis.  
**7.50**

**Pekin duck;** rolled in seaweed, rice and Asian greens, accompanied with sweet chilli and gherkin yoghurt.  
**9.00**

**Vermicelli and vegetable;** wok fried, set in a spring roll pastry basket  
**6.50**  
With Cajun beef **8.50**

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## Function mains

### Roasts

-  Beef
-  Pork
-  Chicken
-  Lamb

All roasts served with roasted or steamed vegetables	<b>15.50</b>
<b>Barramundi;</b> grilled and topped with a prawn skewer, asparagus, tomato salsa and cheese, set atop potato and lemon thyme mash, drizzled with hollandaise	<b>18.50</b>
<b>Eye fillet of beef;</b> sauced with wild mushroom cream set on a potato and vegetable frittata	<b>19.00</b>
<b>Chicken fillet;</b> grilled and topped with smoked ham, tomato, mushroom, artichoke, olives, parmesan cheese, accompanied with sweet basil and kumara puree, finished with guacamole	<b>16.50</b>
<b>Field mushroom;</b> roasted, filled with rice and vegetables, topped with cheese, placed on a mild spiced tomato coulis (vegetarian)	<b>14.50</b>
<b>Pork loin cutlet;</b> pocketed with apple, blackcurrant and cinnamon, set on a saffron, vegetable risotto cake, finished with a port wine glaze	<b>17.50</b>
<b>Herb crusted atlantic salmon;</b> set on soft noodles, wok fried Asian greens, finished with lemon butter sauce, topped with tempura battered prawn cutlet	<b>19.00</b>
<b>Indian Bhaji stack;</b> layered with yoghurt scented potato mash, accompanied with green curry cream	<b>14.50</b>
<b>Mild beef ragout;</b> rolled in filo pastry, set on roasted potato and semi-dried tomato, braised cabbage, finished with creamy chive alfredo sauce	<b>15.50</b>
<b>Mediterranean risotto;</b> with mushroom, grilled capsicum, olive, fetta and tomato, seasoned with black pepper and shaved parmesan (vegetarian)	<b>14.50</b>
<b>Chicken breast supreme;</b> filled with bacon, macadamia nuts and fresh herbs, set on a creamy coconut mash potato and vegetable fritter, sauced with chicken cream	<b>16.50</b>

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## Function desserts

<b>Mississippi mud cake;</b> served with mango cream coulis	<b>7.50</b>
<b>Vanilla bean cheese cake;</b> topped with shaved chocolate, and set aside a wild berry coulis	<b>7.50</b>
<b>Fresh fruit salad;</b> served in a chocolate basket, topped with Chantilly cream	<b>7.50</b>
<b>Lemon meringue tartlet;</b> accompanied with minted whip cream	<b>7.50</b>
<b>Sticky date pudding;</b> with butterscotch sauce	<b>7.50</b>
<b>Individual tiramisu;</b> decorated with chocolate flakes and a coffee bite biscuit	<b>7.50</b>
<b>Mixed berry mousse;</b> set on a chocolate sponge base accompanied with kiwi fruit anglaise	<b>7.50</b>
<b>Hot apple slice;</b> with vanilla custard and ice-cream	<b>7.50</b>
<b>Black forest gateaux;</b> with whipped double cream	<b>7.50</b>
<u>Gluten free alternatives</u>	
<b>Individual apple and rhubarb muffin</b>	<b>7.50</b>
<b>Fresh fruit salad;</b> in a chocolate basket, with Chantilly cream	<b>7.50</b>
<b>Orange and almond muffin</b>	<b>7.50</b>

## Kids meals

All kids meals are served with vegetables (except bolognaise) and childrens icecream with topping.

- ✚ Chicken nuggets and chips, with sweet and sour sauce
- ✚ Calamari and chips with tartare sauce
- ✚ Grilled steak and chips with tomato sauce
- ✚ Spaghetti bolognaise

**10.00**

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## **Buffet menu's**

### **Buffet 1**

#### **Hot selection**

- ✚ Seasoned roast beef, and gravy carved by our chef
- ✚ Chicken stroganoff
- ✚ Homemade beef lasagne
- ✚ Steamed rice
- ✚ Medley of vegetables
- ✚ Creamy potato bake

#### **Cold selection**

- ✚ Oven roasted chicken pieces
- ✚ Sliced Virginia ham
- ✚ With accompanying condiments

#### **Salads**

- ✚ Crispy coleslaw
- ✚ Potato, bacon and spring onion
- ✚ Pasta
- ✚ Mixed salad, tomato, cucumber, lettuce and onion

#### **Desserts**

- ✚ Pavlova with fruit salad
- ✚ Vanilla bean cheese cake
- ✚ Black forest
- ✚ Chocolate fudge

Buffet includes assorted fresh dinner rolls, tea and coffee.

**25.00 per head**

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## Buffet menu's

### Buffet 2

#### Hot selection

- ✚ Seasoned roast lamb and beef carved by our chef
- ✚ Creamy potato bake
- ✚ Tender beef stroganoff
- ✚ Thai chicken, vegetable and soft noodle stir fry
- ✚ Steamed medley of vegetables
- ✚ Fried rice
- ✚ Seafood marinara in garlic sauce

#### Cold selection

- ✚ Cajun spiced chicken pieces
- ✚ Sliced Virginia leg ham
- ✚ Assorted small goods platter
- ✚ With accompanying condiments

#### Salads

- ✚ Crispy coleslaw
- ✚ Potato, bacon and spring onion
- ✚ Pasta salad
- ✚ Baby beetroot
- ✚ Greek salad

#### Desserts

- ✚ Bowls of fruit salad
- ✚ Wide selection of cakes and gateaux's

Buffet includes assorted fresh dinner rolls, tea and coffee.

**30.00 per head**

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## Buffet menu's





### Buffet 3

### **Seafood**





#### **Hot selection**

-  Fried rice
-  Garlic prawns
-  Thai green curry and chicken stir fry with soft noodles
-  Medley of vegetables
-  Beef stroganoff
-  Potato bake

#### **Cold selection**

-  Prawns
-  Oysters
-  Balmain bugs
-  Sliced ham

#### **Salads**

-  Crispy coleslaw
-  Potato salad
-  Pasta and seafood
-  Caesar salad

Buffet includes assorted fresh dinner rolls, tea and coffee.

**75.00 per head**

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## Hot and Cold canapes

*All prices quoted are per head*

*Our canapes are design to be enjoyed before a function meal and not as a stand alone offering*

Our hot canapes are as follows:

- ✚ Crumbed calamari
- ✚ Chicken wing things
- ✚ Spring rolls
- ✚ Mini steak mignons
- ✚ Chat potatoes with cheese and bacon

**4.00 per head**

(serves approx 3 pieces per person)

Our cold canapes are as follows:

- ✚ Smoked salmon, rice, seaweed sheet roulade, set on pickled cucumber
- ✚ Honey ham mousse on blinis
- ✚ Curried egg and caviar, on water crackers
- ✚ Roasted fillet of beef, roasted capsicum, olive, caper, fetta and spanish onion, on water crackers
- ✚ Grilled chicken satay, with pickled onion, gherkin and yoghurt, on pumpernickle bread

**4.00 per head**

(serves approx 3 pieces per person)

For a mixture of hot and cold canapes please select 5 pieces from each list.

**8.00 per person**

(serves approx 6 pieces per person)








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## **Finger food platters**

*All prices are quoted per platter*








### Platter 1

-  Battered fish cocktails
-  Mini spring rolls
-  Crumbed calamari
-  Flame grilled meatballs
-  Mini quiches
-  Chicken wing things
-  Cocktail meat pies

Minimum 10 individuals

**85.00 per platter**

### Platter 2

-  Seafood skewers
-  Spring rolls
-  Sweet chilli chicken tenders
-  Mini steak mignons
-  Salt and pepper calamari
-  Chat potatoes with cheese and bacon
-  Curry puffs

Minimum 10 individuals

**100.00 per platter**

Please note, as these platters are snack food only, **one** platter will sever approximately 10 people.

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## Conference and Party Catering

*All prices quoted are per head.*

### Morning/ Afternoon tea

✚ Tea and coffee	<b>2.50</b>
✚ Tea and coffee with biscuits	<b>4.50</b>
✚ Tea and coffee with scones	<b>5.50</b>
✚ Tea and coffee with scones, slices, danishes and biscuits	<b>8.00</b>

### Lunches

✚ Assorted fresh sandwiches (1 ½ per person)	<b>6.00</b>
✚ Assorted fresh sandwiches with tea and coffee (1 ½ per person)	<b>7.50</b>
✚ Assorted fresh sandwiches, hot finger food and tea and coffee (1 sandwiches and hot finger food per person)	<b>12.00</b>

### Ploughman's lunch

Make your own gourmet club roll. We supply cold cuts, salad fillings, buttered crusty bread rolls and tea and coffee. (2 high top rolls per person)

**12.00**

### Fruit platters

Selection of fresh fruit (recommended 3 for 80 people)

**35.00**

### Cruditt platters

A platter plate consisting of salsa, cheese, and vegetable sticks, dip and corn chips. (Recommended 3 for 80 people)

**40.00**

### Platter

mixed nuts, potato chips and pretzels

**20.00**

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## BBQ Menu's

BBQ hire fee: 30 half day and 60 full day rate.  
Chef hire fee: 65.00 for full cooking duration.

### **BBQ 1- 12p/h**

- ✚ Hamburger rolls
- ✚ Rump steaks
- ✚ Rissoles
- ✚ Sausages
- ✚ Onion
- ✚ Cheese
- ✚ Sliced beetroot
- ✚ Sliced tomatoes
- ✚ Lettuce

All condiments are included in price

### **BBQ 2- 15p/h**

- ✚ Hamburger rolls
- ✚ Minute Scotch fillet steaks
- ✚ Sausages
- ✚ Chicken skewers
- ✚ Fried onion
- ✚ Idaho potatoes, with sour cream
- ✚ Colslaw
- ✚ Pasta salad
- ✚ Toss salad
- ✚ With your choice of 1 sauce
  - ✚ Mushroom, Dianne, pepper and gravy

All condiments are included in price

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**BBQ 3- 25p/h**

- ✚ Damper rolls
- ✚ Scotch fillet steakettes
- ✚ Satay chicken skewers
- ✚ Beef sausages thick
- ✚ Seafood skewers
- ✚ Onion and mushrooms
- ✚ Idaho potatoes, with sour cream
- ✚ Colslaw
- ✚ Pasta salad
- ✚ Baby beets
- ✚ Toss salad
- ✚ With your choice of 2 sauce
  - ✚ Mushroom, Dianne, Pepper, Gravy and Creamy Garlic

All condiments are included in price

**Cakes and Gateaux**

Please ask about our selection of cakes and gateaux.

✚ Cheesecakes	<b>25.00</b>
✚ Gateaux and torts	<b>40.00</b>

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