

# **Function menus**

## **Canapé menus**

### **\$10 per person**

- Mini spring rolls with sweet chili sauce
- Mini sausage rolls
- Fish cocktails with tartare sauce
- Spicy seasoned wedges with sour cream and sweet chili sauce
- Cocktail Frankfurts with tomato sauce
- Crumbed calamari rings with lemon and tartare

### **\$13 per person**

- Mini spring rolls with sweet chili sauce
- Veggie samosa with mint yoghurt
- Chicken gougons with honey mustard dipping sauce
- Individual mini quiche
- Fish cocktails
- Gourmet mini pies
- Bbq meatballs with spicy sauce

### **\$18 per person**

- Spring rolls with sweet chili sauce
- Spicy crumbed chicken wings with ranch dipping sauce
- Greek style lamb skewers with tzatziki
- Panko crumbed prawns
- Mini beef burgers
- Rare Thai style beef with cucumber and coriander
- Meal in a box, Caesar salad

### **\$23 per person**

- Prawn twists
- Satay chicken skewers
- Mini brushcetta with balsamic glaze
- Greek style lamb skewers with tzatziki
- Salt and pepper squid with aioli
- Spanakopita- individual feta and spinach filo pastry
- Meal in a box beef hoikken noodle stir fry
- Meal in the box, chicken Caesar salad

### **\$28 per person**

- Prawn twists
- Salt and pepper squid with aioli
- Grilled king prawns with lemon chili oil
- Grilled scallops with sesame and dried onion
- Smoked chicken and mango salsa on baked sour dough
- Coconut tempura prawns
- Individual Slow roasted lamb and feta tarts with balsamic
- Assorted sushi with Wasabi mayonnaise
- Fresh shackled oysters with lemon

## **Function menus**

### **Plated Roast Menu**

**\$12.50 per person**

Choice of :

- Seasoned roast Beef
- Sweet roasted lamb
- Crispy skinned chicken
- Succulent roast pork

*(All served with roasted potatoes and pumpkin, Gravy and seasonal vegetables)*

### **Add desserts \$5**

Choice of :

- Butterscotch crepes with vanilla ice cream
- Sticky date pudding, warm butterscotch sauce and Chantilly whipped cream
- Baked berry cheese cake with king island double cream
- Individual Pavlova with passion fruit coulis & fresh fruit

**Platter Menus**

**Antipasto Platter \$45**

- Roasted Capsicum
- Hungarian salami
- Assorted Dips
- Turkish Bread
- Sun dried Tomatoes
- Kalamata Olives
- Feta cheese

**Party platter \$25 (choice of 4)**

- Chicken gougons
- Calamari rings
- Mini spring roll
- Curry puffs
- Vegetable samosa
- BBQ meat balls

**Gourmet Cheese Platter \$ 40**

- King Island Brie
- Roaring 40's Blue Cheeses
- Sealbary Cheddar
- Assorted Crackers and Crisp Breads
- Dried and Fresh Fruit

**Assorted Fresh Cut Sandwich Platter \$40**

(10 sandwiches)

**Assorted sandwiches with warm fresh pastries \$10 pp**

*(Add tea and coffee \$3 pp)*

**Function Menu A**

**\$22pp**

**Minimum 20 people  
Alternate Plate  
Breads and Salads for table**

Garlic Turkish bread

***Main Courses (Please select two)***

Chicken schnitzel Parmigiana with double smoked ham, cheese, tomato and basil sauce & chips

Marinated lamb skewers with Greek salad and mint yoghurt

Rump steak (250g) with crushed chats & jus

Chicken breast with sweet potato mash & jus

Beer battered flathead with home made tartare sauce & chips

*(Garden & potato salad for the table)*

***Add Dessert \$6 pp (Please select two)***

Butterscotch crepes with vanilla ice cream

Sticky date pudding, warm butterscotch sauce and double whipped cream

Baked berry cheese cake with king island double cream

Individual Pavlova with passion fruit coulis & fresh fruit

Add tea / coffee \$3pp

**Function Menu B**

**2 courses \$25pp – 3 courses \$30pp**

**Minimum 20 people  
Alternate Plate  
Breads and Salads for table**

Grilled garlic and herb Turkish bread

***Entrée (Please select two)***

Salt and pepper squid with lime aioli

Ricotta and baby spinach lasagna

Asian beef salad with crispy noodles

Chicken and brie filo parcels with red wine caramel

Roasted sweet potato and baby spinach salad with pine nuts

***Mains (Please select two)***

Grilled salmon with crushed chats, boc choy and basil pesto cream

Grilled lamb Slovakia with chips, salad, grilled pita bread topped with tzatziki

Sirloin steak (300 g) with beer battered chips & jus

Chicken breast stuffed with asparagus and feta cheese with chat potatoes & jus

Wild mushroom risotto with grilled haloumi cheese and shaved parmesan

***Dessert (Please select two)***

Butterscotch crepes with vanilla ice cream

Sticky date pudding, warm butterscotch sauce and double whipped cream

Double choc cheese cake with wafer biscuits

Home made tiramisu with wattle seed cream

Add tea and coffee \$3 pp

**Function Menu C**

**2 courses \$30pp – 3 courses \$35pp**

**Minimum 20 people  
Alternate Plate  
Breads and Salads for table**

Grilled garlic and herb Turkish bread

***Entrée (Please select two)***

Salt and pepper squid with lime aioli  
Chicken, roast pumpkin and rocket salad with tomato chutney  
Wild mushroom risotto  
Tempura prawns with honey, lime dipping sauce  
Prawns, Avocado, and tomato stack with lemon vinaigrette

***Mains (Please select two)***

Seared salami with chat potatoes, asparagus and basil pesto cream sauce  
Pan fried veal scallops with grilled field mushrooms, kipfler potatoes, wilted spinach, tomato and basil  
sauce  
Grilled lamb rump with potato gratin, asparagus and jus  
Sirloin steak with crushed chats, green beans topped with prawns and béarnaise sauce  
Crispy skin pork belly with scalloped potatoes, spinach and red wine caramel

***Desserts (Please select two)***

Butterscotch crepes with vanilla ice cream  
Sticky date pudding, warm butterscotch sauce and double whipped cream  
Double choc cheese cake with wafer biscuits  
Home made tiramisu with wattleseed cream

Add tea and coffee \$3 pp

**Buffet menu**

**\$20 per head**

Warm bread rolls and butter

Choice of 2 roasts:

- Crispy skinned Chicken with home made chicken gravy
- Succulent roast pork with granny smith apple sauce
- Seasoned Beef with horse radish
- Sweet roasted lamb with mint jelly

Choice of 2 salads:

- Garden salad
- Potato salad
- Creamy pasta salad
- Greek salad
- Sweet potato and rocket
- Caesar salad

Roasted potatoes and Pumpkin

Steamed seasonal veggies

Add Deserts \$6

- Tiramisu with waffier biscuits
- Chocolate mud cake with warm ganache
- Fresh Pavlova with fruit salad

## **Function menus**

### **\$30 per head**

Mixture of warm bread

Choice of 3:

- Roast chicken with home made gravy
- Succulent pork with granny smith apple sauce
- Seasoned Beef with horse radish
- Roasted lamb with mint jelly
- Rogan josh lamb curry with steamed jasmine rice
- Thai green chicken curry with pappadums
- Beef stroganoff with rice pilaf

Choice of 2 salads:

- Garden salad, Potato salad, creamy pasta salad, Greek salad, sweet potato and rocket, Caesar salad
- Roasted potatoes and Pumpkin
- Steamed seasonal veggies

Add Deserts \$6 choice of 2:

- Home made Tiramisu with wafer biscuits
- Chocolate mud cake with warm ganache
- Fresh Pavlova with fruit salad

## Cook your own BBQ

*(Chefs can be hired for all BBQ functions)*

### **Package 1**

**\$18pp**

- Warm bread rolls with butter
- Selection of condiments
- 250grm Rump
- Gourmet beef sausages
- Grilled onion
- Garden and potato salads for the table

### **Package 2**

**\$23pp**

- Warm bread rolls with butter
- Selection of condiments
- 300grm sirloin
- Gourmet beef sausages
- Grilled onion
- Jacket potato's with sour cream
- Garden and potato salad for the table

### **Package 3**

**\$25**

- Warm bread rolls with butter
- Selection of condiments
- 300grm sirloin steak
- Gourmet beef sausages
- Grilled onions
- Grilled baby octopus with lemon chili oil
- King prawn kebabs with lemon chili oil
- Garden, potato and pasta salads for the table

Tea and coffee \$3