



Function Menu

2018

Platter Menu

Platters serve 8 – 10 people

Asian Style Platter - \$90

- Dim Sims
- Spring Rolls
- Samosa
- Prawn Twist
- Nam Jim sauce

Sandwich Platter - \$75

- Selection of cocktails sandwiches and crudities

Seafood Platter - \$125.00

- Smoked salmon
- Fish gluons
- Calamari
- Prawns
- Tartare Sauce

Chefs Charcutier Platter- \$110.00

- A selection of locally cured meats and olives
- Garlic Baked Crostini and dips

Cheese and Fruit Platter - \$100.00

- Selection of international cheeses
 - Local fruit
 - Biscuits
 - Quince jam
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Grazing Table

Per Person \$30.00

Consisting of:

- Breads / Crackers
- Cheese boards
- Seafood boards
- Olives
- Charcutier boards
- Roasted Nuts
- Small Cakes
- Fresh Fruit
- Smoked Ham

Add

Hot calamari bamboo boats \$7.00
Rare beef Thai salad \$7.00
Hot chicken noodle box \$7.00

Custom Functions

Can't find what your looking for?

Talk to us about our options. We are happy to help and plan a menu to suit your taste and budget.

Hot & Cold Buffet

Buffet 1 - \$38.00 per person

- Roast pork
- Honey and soy chicken
- Baked barramundi
- Roast potatoes and vegetables
- Gravy and condiments
- Fresh Bread
- Pavlova with cream and berries

Buffet 2 - \$58.50 per person

- Roast rib of beef
 - Yorkshire pudding
 - Chicken wrapped in prosciutto
 - Oven baked salmon with a lemon butter sauce
 - Roasted kipfler potatoes and seasonal vegetables
 - Garden salad
 - Savoury rice salad
 - Pasta salad
 - Greek Salad
 - Tomato and mozzarella salad
 - Bread and condiments
 - Burnt caramel panna cotta with buttered popcorn and bitter chocolate sauce
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Alternate Drop Menu

Minimum 20 people Maximum 50 People

Choose 2 from each selection

1 Course \$35.00

2 Course \$45.00

3 Course \$52.00

Entrée

Rare Thai beef salad, angel hair noodles and nam jim dressing

Smoked salmon, caper and dill crème fresh, rocket and charred garlic crostini

Avocado, pumpkin, beetroot and fetta salad

Lemon pepper calamari, tartare sauce and salad leaves

Mushroom risotto cake, lemon oil and micro herbs.

Mains

Eye fillet – cooked medium, potato crush, fresh seasonal vegetables and a red wine jus

Grilled crispy skin salmon, creamy mashed potatoes, broccolini and lemon butter sauce

Oven baked Lilydale chicken supreme, sherry vinegar reduction, with a timbale or rice and wilted spinach

Braised pork belly, garlic roasted kipfler potatoes, apple cider jus and fresh greens

Roasted lamb rump, potato bake, rosemary and garlic jus, fresh seasonal vegetables

Dessert

Lime and ginger panna cotta

Burnt caramel parfait, popcorn three ways and bitter chocolate sauce

Chilled rice pudding, tropical fruit skewer, vanilla sabayon

House baked pavlova, fresh berries and raspberry coulis

Bread 'n' butter pudding, vanilla bean ice cream
