



Function Menu
2019

Alternate Drop Menu

Minimum 20 people
Choose 2 from each selection

2 Course \$45.00

3 Course \$55.00

ENTRÉE

Rare Thai Beef salad, Angel Hair noodles & Nam Jim dressing

Noosa Earth Arancini, Lemon Emulsion & Micro Herbs

Melon Melody, Prosciutto Roses & Oven Baked Brittle Shards

Bocconcini & Heirloom Tomato plate with Truffle oil

Salmon & Prawn Rillettes, Salsa Verde & Lemon Salad

MAINS

Eye Fillet cooked medium, Potato Crush, Fresh seasonal vegetables & Red wine jus

Grilled Crispy skin Salmon, Rosemary Roasted Chats, Wilted Greens, Salsa Verde

Braised Pork Belly, Apple Cider reduction, Braised apple, Red Cabbage, Boulangère Potatoes

Oven Baked Lilydale Chicken Supreme, Sherry vinegar reduction with a timbale of rice &

Wilted Spinach

4 Bone rack of Lamb, served pink, Dauphinoise Potatoes, Seasonal vegetables & Thyme Jus

DESSERTS

Lime & Ginger Panna Cotta

Burnt Caramel Parfait, Popcorn Three Ways & Bitter Chocolate sauce

Chilled Rice Pudding, Tropical Fruit Skewer, Vanilla Sabayon

House Baked Pavlova, Fresh Berries, Raspberry coulis

Bread n Butter Pudding, Vanilla Bean Ice Cream



Canape Menu

Choice of 3 \$15.00 per person

Choice of 4 \$19.00 per person

Choice of 5 \$22.00 per person

Calamari skewers

Pumpkin & fetta frittata

Confit beetroot tarts chevre

Honey and soy chicken skewers

Smoked salmon served on dill scones

Lemon and thyme arancini

Vegetarian nori rolls

Seafood nori rolls

Chicken nori rolls

Spring rolls dipping sauce

Duck rice paper wraps

Macadamia crumbed barramundi fillets

Onion ring cheese burger

Katifi wrapped prawns

Crumbed olives

Prosciutto wrapped stuffed jalapenos

Chicken parmi balls

Chilli and garlic bread, grilled goat's cheese

Lamb Kofta

Buffet Selector

Buffet Selector – Create your own buffet with as many options as you like. Price is per person for each item added.

SALADS

4 SALADS	\$15
5 SALADS	\$20

- Green salad
- Coleslaw
- Potato salad
- Rice salad
- Cous cous salad
- Rissoni salad
- Greek salad
- Pasta salad
- Pumpkin feta & beetroot
- Grilled pear, walnut & rocket
- Tomato & mozzarella

MAINS

Beef lasagne	\$18
Roast pork with crackle	\$18
Roast lamb	\$18
Honey glazed ham	\$20
Roast beef with Yorkshire puddings	\$20
Baked barramundi with macadamia butter	\$20
Chicken supreme with red wine jus	\$20
Braised beef cheeks	\$22
Grilled salmon fillet with lemon butter	\$24

All mains come with potatoes and seasonal vegetables

DESSERTS \$10

Pavlova, sweetened cream & berries
Chocolate brownie, fresh raspberries and coulis
Bread n butter pudding
Sticky date pudding with caramel sauce

Platter Menu

Platters serves 5 people

Asian Style Platter - \$40

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

Sandwich Platter - \$40

- Selection of cocktails sandwiches and crudities

Seafood Platter - \$65

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

Chefs Charcutier Platter- \$55

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

Cheese and Fruit Platter - \$50

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

Dessert Platter - \$50

- A selection of handmade pastries and cake
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Grazing Table

Per Person \$35.00

Consisting of:

- Breads / Crackers
- Cheese Boards
- Smoked Salmon Boards
- Oysters
- Olives
- Smoked and Cured Meat Boards
- Roasted Nuts
- Small Cakes
- Fresh Fruit
- Smoked Treats
- Crudities and Dips

Add

Lemon Pepper Calamari	\$7.00
Chicken Noodle Box	\$7.00
Lamb Kofta Minted Salad	\$7.00
Beef Kebab	\$7.00

Party Menu

FINGER FOOD

\$20 per head

- Sausage rolls
- Mini pies
- Pizza slices
- Crumbed prawns
- Potato wedges

PARTY BUFFET

\$25 per head

- Chicken curry
- Chilli con carne
- Rice
- Pappadums
- Green salad
- Potato wedges

Custom Functions

Can't find what you're looking for?

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