



Function Menu
2020



Alternate Drop Menu

Minimum 20 people
Choose 2 from each selection

2 Course \$45.00

3 Course \$55.00

ENTRÉE

Coconut fired prawns with a chilli, lime and coriander salad

Lemon and thyme arancini with a house made aioli

Caprese Salad – Buffalo mozzarella, heirloom tomatoes and basil

Melody of melon pearls, prosciutto and prosciutto shards

MAINS

Lamb rump served with roast potatoes, greens and a thyme jus

Salmon fillet lightly poached with kipfler potatoes, greens and a lemon emulsion

Chicken supreme in a sherry vinegar reduction served with mash and greens

Pan fried eye fillet – served medium with sweet potato mash, leeks and a peppercorn gravy

DESSERTS

Warm chocolate brownie with dark chocolate ganache and Oreo dusted vanilla ice-cream

Vanilla bean panna cotta

Cheese plate

Berry and yoghurt mousse



Buffet 1

\$35 per person

Minimum of 20 people

- Bread station
- 4 Delicious Salads
- House Baked Ham

Hot Food

- Braised honey soy chicken thighs
- Grilled barramundi in a macadamia butter sauce
- Roasted chat potatoes
- Roast vegetable selection

Dessert

- Fresh fruit pavlova



Buffet 2

\$44 per person

Minimum of 20 people

- Bread station
- 5 Delicious Salads
- House Baked Ham

Hot Food

- Braised honey soy chicken thighs
- Poached salmon fillet
- Roasted chat potatoes
- Roast vegetable Selection

Dessert

- Fresh fruit pavlova
- Warm chocolate brownie served with Oreo dusted vanilla ice-cream



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



Forked Foods Menu

Pre-Function Boards (serves 10 people) \$75

A mixture of Chefs Charcutier, Cheese and Fruit and Asian Tastes
served on our large wooden boards

Noodle Boxes \$14 per box

Raman Noodles
Butter Chicken and Rice
Vegetable Stir Fry
Fish 'n' Chips
Lemon Pepper Calamari and Chips

Finger Food

3 for \$10 per person
5 for \$17.50 per person
(minimum of \$25 people)

Spiced Chicken Wings
Rice Paper Wraps
Nori Rolls
House made Sausage Rolls
Mushroom Arancini
Mixed Asian Tastes
Lamb Kofta
Crostini
Chicken Parmigiana Balls
Cream Cheese Filled Jalapeños Wrapped in Prosciutto
Macadamia Crumbed Fish Goujons



Canape Menu

Pre-Function Boards (serves 10 people) \$75

A mixture of Chefs Charcutier, Cheese and Fruit and Asian Tastes
served on our large wooden boards

\$1.50 each piece per person
(minimum of 25 people)

Beetroot Confit and Whipped Goats Curd Tartlet

Smoked Salmon and Caper Rosette

Mini Bruschetta with Buffalo Mozzarella

Mini Caesar Salad

Pear and Prosciutto

Rare Thai Beef Cup

Quiche Lorraine

Swordfish Ceviche



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



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.