

FUNCTION MENU ONE

Minimum of 30 people

1 COURSE	\$25.00
2 COURSE	\$30.00
3 COURSE	\$35.00

ENTREE

Choice of 2, to be served alternately

Roast Pumpkin & Sweet Potato Soup

Cream of Chicken & Spring Vegetable Soup

Satay Chicken Tenders

served on fragrant jasmine rice

Penne Pasta

tossed with an all day simmered tomato napoli sauce

Juicy Prawn Cocktail

served on baby cos leaves and thousand island dipping sauce



MAIN COURSE

Choice of 2, to be served alternately

Herb & Seeded Mustard Rubbed Roast Beef

served on mashed potato with a red wine demi glaze

Garlic & Rosemary Studded Roast Leg of Lamb

served on mashed potato with a rosemary & mint demi glaze

Chicken Breast Mignon

grilled & served on mashed potato & topped with a traditional hollandaise sauce

Grilled Barramundi Fillet

topped with a coriander, lime & mango salsa

Chicken Breast

stuffed with leek, roasted pumpkin and tasty cheese, topped with a creamy basil pesto sauce

Slow Roasted, Spiced Lamb Shank

with a reduced port wine sauce

DESSERT

Choice of 2, to be served alternately

Homemade Lemon Meringue Pie

with citrus glaze and double cream

Homemade Chocolate Mousse

served parfait style with double cream & chocolate shavings

Red Velvet Cake

served with a mixed berry coulis

Seasonal Fruit Cake

with double cream & a chocolate dipped strawberry

Chocolate Mud Cake

served with a warm chocolate fudge sauce & double cream

- All meals are served with a selection of fresh, seasonal vegetables

- A tea & coffee station will be available for your guests to utilise throughout the night

FUNCTION MENU TWO

Minimum of 30 people

1 COURSE	\$30.00
2 COURSE	\$36.00
3 COURSE	\$42.00

ENTREE

Choice of 2, to be served alternately

Warm Marinated Thai Beef Salad

with crispy asian greens and a sweet chili & coriander dressing

Creamy Garlic Prawns

served on fragrant jasmine rice

Warm Char-Grilled Vegetable Bruschetta

with balsamic glaze

Warm Lamb, Pumpkin & Fetta Frittata

with a wild rocket salad

Penne Pasta

tossed with bacon, mushrooms and baby spinach in a creamy white wine sauce

MAIN COURSE

Choice of 2, to be served alternately

Porterhouse Steak

char-grilled & served with your choice of sauce:

- sauteed mushroom & leek sauce
- classic dienne sauce
- creamy green peppercorn sauce
- garlic & fresh herb butter

Garlic, Lemon & Olive Oil Marinated Chicken Breast

stuffed with fresh basil, leeks & tasty cheese, served on mashed potato & a rich tomato provencale sauce

Chicken Breast

stuffed with seasoned ricotta, baby spinach and pine nuts, wrapped in fresh basil leaves and prosciutto and topped with hollandaise sauce

Garden Fresh Herb Crusted Lamb Cutlets

served with a cucumber and mint yoghurt

Chicken Filo

chicken, bacon & prawns in a creamy garlic sauce wrapped in crispy filo pastry

Grilled Salmon Fillet

served with lemon caper butter sauce

Grilled Scotch Fillet of Pork

served with an apple, pear, and ginger chutney

DESSERT

Choice of 2, to be served alternately

Homemade Lemon Tart

served with citrus glaze & double cream

Oreo Cheesecake

cold set cheesecake, crumbled oreo biscuits and double cream

Chocolate Delight Slice

chocolate biscuit layered with chocolate ganache and chocolate mousse served with double cream

Raspberry Bavaois

coconut base layered with raspberry mousse and raspberry jelly served with double cream



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FUNCTION MENU THREE

Minimum of 30 people

1 COURSE \$45.00 | 2 COURSE \$52.00 | 3 COURSE \$60.00

ENTREE

Choice of 2, to be served alternately

Creamy Duck Breast Risotto

with leeks, baby spinach leaves, toasted almonds & fresh sage, finished with freshly shaved parmesan cheese

Spice Lamb Cutlet

served with a cucumber and mint salad and garlic yoghurt

Crispy Skin Pork Belly

served on a spiced apple puree with a pear cider glaze

Salt and Pepper Chicken

crispy fried salt and pepper chicken pieces served on a rocket salad topped with a garlic aioli

Crispy Fried Ravioli

Fried three cheese ravioli served with a mascarpone and tomato relish

Chicken Cigars

golden filo pastry filled with chicken, charred asparagus & brie cheese, drizzled with hollandaise sauce

MAIN COURSE

Choice of 2, to be served alternately

Aged Eye Fillet Tenderloins

char-grilled & served on a buttery sweet potato mash with a reduced port wine demi glaze

Traditional Veal Scallopine

with sauteed leeks & swiss mushrooms in a reduced cream sherry & sage sauce served on a creamy garlic potato mash

Char-Grilled Lamb Rump

in rosemary, garlic & citrus infused olive oil, served on potato mash with a braised beetroot and red wine demi glaze

Vegetarian Lasagne

layers of roasted & char grilled vegetables, pasta sheets, béchamel sauce and tasty cheese

Plump Chicken Breast

stuffed with triple brie cheese and steamed leeks, then rubbed with a fresh basil pesto and served in filo pastry with hollandaise sauce

Atlantic Salmon

pan fried salmon fillet served on crunchy Asian greens, thin hokkien noodles, topped with a sweet Thai dressing

DESSERT

Choice of 2, to be served alternately

Chocolate Fondant

decadent chocolate cake filled with chocolate ganache and served with double cream

Caramel Popcorn Log

rice crispy base topped with caramel mousse, white chocolate and caramel popcorn

Pistachio & Raspberry Dome

coconut base topped with a rich chocolate mousse with a raspberry pistachio centre

Lime Cremeux

chocolate biscuit base filled with lime curd & a thin layer of white chocolate

Salted Caramel Tart

chocolate tart shell filled with salted caramel, topped with chocolate ganache

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