

# FUNCTION MENU ONE

Minimum of 40 people

<b>1 COURSE</b>	<b>\$25.00</b>
<b>2 COURSE</b>	<b>\$30.00</b>
<b>3 COURSE</b>	<b>\$35.00</b>

## ENTREE

Choice of 2, to be served alternately

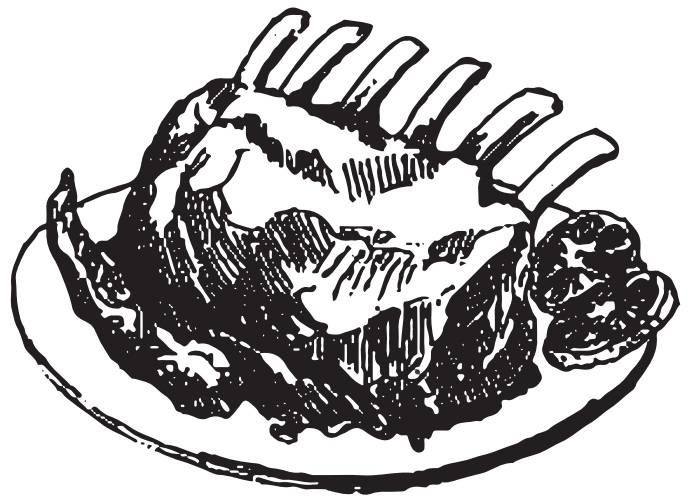
**Roast Pumpkin & Sweet Potato Soup**

**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 Salad**  
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 40 people

<b>1 COURSE</b>	<b>\$30.00</b>
<b>2 COURSE</b>	<b>\$36.00</b>
<b>3 COURSE</b>	<b>\$42.00</b>

## 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 roquette 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



- 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 THREE

Minimum of 40 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

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

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