

FUNCTION MENU ONE

Minimum of 40 people

1 COURSE	\$27.50
2 COURSE	\$33.00
3 COURSE	\$38.50

ENTREE

Choice of 2, to be served alternately

Roast Pumpkin & Sweet Potato Soup

Cream of Chicken & Spring Vegetable Soup

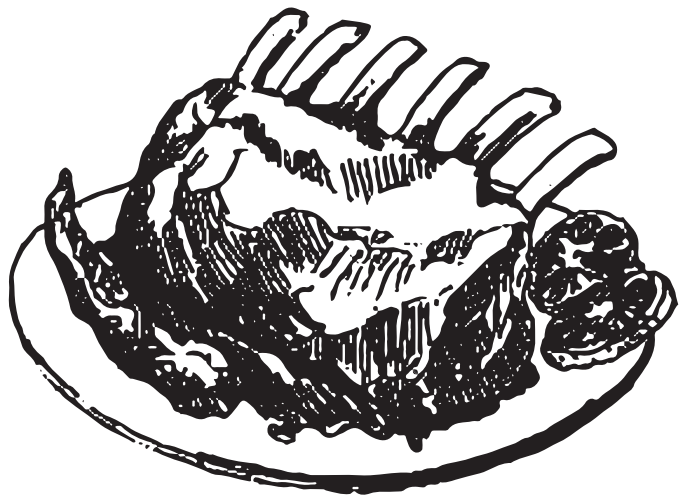
Chicken Tikka

served with coconut rice

Roast Pumpkin & Sundried Tomato Frittata

served with wild roquette salad

Chorizo & Avocado Salad



MAIN COURSE

Choice of 2, to be served alternately

Herb & Seeded Mustard Rubbed Roast Beef

served on mashed potato with red wine demi glaze

Garlic & Rosemary Studded Roast Leg of Lamb

served on mashed potato with rosemary & mint demi glaze

Chicken Breast Mignon

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

Baked Barramundi

served with tomato & roquette salad & salsa verde

Spice Rubbed Chicken Maryland

served with basmati rice & cucumber yoghurt

Twice Cooked Pork Belly

served with mash potato & housemade apple chutney

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

Berry Cheesecake

served with mixed berry compote

Seasonal Fruit Salad

with Chantilly cream

Chocolate Mud Cake

served with warm chocolate fudge sauce & Chantilly 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

1 COURSE	\$33.00
2 COURSE	\$38.50
3 COURSE	\$45.00

ENTREE

Choice of 2, to be served alternately

Warm Marinated Thai Beef Salad

with crispy Asian greens and a sweet chilli & coriander dressing

Za'atar Grilled Baby Octopus Salad

with roasted chickpeas, tomato, cucumber cos lettuce & lemon dressing

Warm Spiced Cauliflower

with roquette, cranberries, seeds, quinoa and balsamic dressing

Warm Lamb & Pumpkin Frittata

served with wild roquette salad

Tandoori Chicken

served with basmati rice, yoghurt and papadum

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

Chicken Supreme

bone in chicken breast with crisp skin with fried polenta, atop slow cooked napolitana sauce

Chicken Breast

stuffed with semi-dried tomato, olives, pine nuts and spinach rolled in prosciutto and served with rich Provençale sauce

Grilled Salmon Fillet

served with lemon caper butter sauce

Grilled Scotch Fillet of Pork

served with house apple 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 Lava Cake

served with Chantilly cream

Berry Cheesecake

served with mixed berry compote & 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

Mushroom Risotto

Creamy mushroom risotto served with roasted button mushrooms and parmesan

Spice Lamb Cutlet

served with a cucumber and mint salad and garlic yoghurt

Roasted Beetroot, Feta & Walnut Tart

served with a wild roquette salad

Sea Salt & Lemon Pepper Chicken

chicken pieces dusted with sea salt and lemon pepper seasoned flour served on a wild roquette salad with lime aioli

MAIN COURSE

Choice of 2, to be served alternately

Pepper Crusted Eye Fillet

served with beetroot, broccolini, red wine jus and kipfler potato

Roasted Kent Pumpkin

with roasted beetroot, cashew cream, chilli spiced almonds, mixed seeds and grains

Lamb Backstrap

served with balsamic roasted vegetables, salsa verde and broccolini

Atlantic Salmon Fillet

served with Asian greens, glass noodles and dark chill caramel sauce

Pork Belly

twice cooked and served with fennel, charred cabbage, apple gel and red wine jus

Harissa Spiced Chicken Maryland

with Vietnamese rice noodle salad and candied chillies

Confit Duck Leg

served with wombok, orange and cucumber salad with a citrus soy and sesame dressing

DESSERT

Choice of 2, to be served alternately

Chocolate Mousse

with hazelnut praline

Black Forest Torte

with cherry compote

Coconut Pannacotta

roasted pineapple, spiced rum caramel

Banoffee Tart

with salted caramel drizzle

Pecan Tart

with spiced roasted apple

- 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