



FUNCTION DINNER MENU 1

\$29.00 for 2 courses

\$36.00 for 3 courses

Soups (one choice) ~

- Creamy Pumpkin
- Chicken & Sweet Corn
- Pea & Ham
- Potato & Leek
- Tomato & Basil

Mains (choice of two served 50/50) ~

- Roast - Choice of Pork, Lamb, Beef or Chicken served with roast vegetables
- Beef Schnitzel served with mushroom gravy, chips and salad
- Chicken Parmigiana served with chips and salad
- Beef Lasagna served with chips and salad
- Beer Battered Fish served with chips and salad
- Chicken Kiev served with chips and salad
- Beef Curry served with jasmine rice and salad

Dessert (choice of two served 50/50) ~

- Apple Crumble and custard
 - Chocolate Mousse cups
 - Tropical Fruit Salad
 - Pavlova and berries
- All served with cream

Any special dietary requirements (including vegetarian) can be catered for on request

FUNCTION DINNER MENU 2

\$38.00 for 2 courses

\$46.00 for 3 courses

Entrée or Soup (choice of two served 50/50) ~

- Country Pumpkin
- Chicken & Sweet Corn
- Pea & Ham with croutons
- Salt & Pepper Calamari with lemon aoli & dressed rocket
- Cajun Charred Lamb with Mediterranean vegetable salad & aged balsamic glaze
- Spinach & Ricotta Cannelloni with rich Napoli sauce and parmesan shards
- Tandoori Chicken Tenders with dressed mesclun and tadjiki
- Beef Rendang & Pappadums with jasmine rice

Mains (choice of two served 50/50) ~

- Mediterranean Chicken Breast with a filling of semi sundried tomato, feta and spinach wrapped in prosciutto and pesto cream
- Chicken Wellington - a succulent breast topped with a mushroom duxcel, wrapped with puff pastry and finished with a white onion gravy
- Traditional Beef Wellington - seared eye fillet with mushroom pate encased in puff pastry and a port wine sauce.
- Braised Lamb Shank in rosemary, red wine sauce on garlic mash
- Chicken Supreme filled bacon, cheese and spinach with a creamy tarragon sauce
- Crumbed Veal Medallions with pepper and basil sauce
- Atlantic Salmon with almond crust and a citrus hollandaise

Desserts (choice of two served 50/50) ~

- Apple Strudel
- Sticky Date pudding with caramel sauce and toffee shard
- Rich hot chocolate Pudding with chocolate sauce and double cream
- Lemon Tart with double cream and lightly dusted with icing sugar
- Berry Pavlova with coulis and Chantilly cream
- Cappuccino Cheese Cake finished with light dusting of cocoa and white chocolate.

Any special dietary requirements (including vegetarian) can be catered for on request

BUFFET MENU

Per Person \$35.00

minimum number 80 people

Child aged 5 - 12 \$15.00

Soup (choice of one) ~ served to your table

- Creamy Pumpkin
- Chicken & Sweet Corn
- Pea & Ham
- Potato & Leek
- Tomato & Basil

Carved Mains (choice of two of the following roasts) ~

- Beef
- Chicken
- Pork
- Lamb

Hot Dishes (choice of two of the following) ~

- Lasagna - beef or vegetarian
- Spaghetti Bolognese
- Chicken & Corn Casserole (with Rice)
- Beef & Guinness Casserole (with Rice)
- Lamb & Mint Casserole (with Rice)

Included in price is all roast vegetables, pumpkin, carrot, potato, peas, corn and gravy. Also tossed salad and condiments.

Desserts (a selection of all below) ~

- Cakes
- Fruit Salad
- Mousse
- Pavlova

FINGERFOOD PLATTER SELECTION

Oriental Platter ~ 96 portions

Springrolls, Samosas, Beef Mini Dim Sims served with sweet soy

Party Platter ~50 portions

Mini Party Pies, Sausage Rolls, Pasties served with tomato relish

Prawn Platter ~ 65 portions

Prawn on Toast, Tempura Prawns, Garlic Prawns served with lemon wedge

Seafood Platter ~ 50 portions

Thai Fish Cakes, Salt & Pepper Squid served with sweet chilli sauce

Chicken Platter ~ 50 portions

Satay Chicken Strips and Garlic Chicken Balls

Meat Platter ~ 50 portions

Moroccan Meatballs and Choriso Curls

Pizza Platter ~ 50 portions

Slices of vegetarian and meat pizzas

Vegetarian Platter ~ 50 portions

Spinach & Ricotta Triangles, Vegetarian Spring Rolls and Arancini balls.

Gourmet Sandwich Platter ~ 60 points

Selection of fresh sandwiches with a variety of fillings

Fruit Platter

Selection of seasonal fruits slices

Cake Platter

Selection of mixed cakes

Individual Gluten Free Plates - consisting of 8 items \$10.00