

PLATTERS MENU

PARTY \$80

Party Pies
Sausage Rolls
Vegetable Spring Rolls (V)
Cocktail Fish

GOURMET \$90

Mini Chicken Kiev
Cheeseburger Spring Rolls
BBQ Meatballs
Prawn Twisters

ASIAN \$90

Duck Spring Rolls
Prawn Twisters
Chicken Gyozas
Dim Sims (V)

FISHERMANS \$90

Cocktail Fish
Lemon Pepper Squid (GF)
Panko Crumbed Prawns
Thai Fish Cakes

VEGETARIAN \$90

Spinach & Ricotta Triangles (V)
Vegetable Spring Rolls (V)
House Arancini (V)
Vegetarian Empanadas (V)

GLUTEN FREE \$90

Moroccan Lamb Skewers (GF)
BBQ Meatballs (GF)
Buffalo Chicken Wings (GF)
Falafel (GF)(V)

SUB SANDWICHES \$100

(Select One Type Per Platter)

Asian Pork & Slaw
Chicken Parmigiana
Falafel Tabbouleh & Aioli

KIDS \$10 PER HEAD

Party Pies
Sausage Rolls
Nuggets
Chips

DESSERT \$80

Assorted Chef's Selection Of
Desserts

CHEESE PLATTER \$120 (10-20 PAX)

Chef's Selection Of Premium
Cheeses, Cured Meats,
Seasonal Fruits, Grilled
Antipasto, House Dips, Breads &
Crackers

EACH PLATTER SERVES BETWEEN 6 TO 8 PEOPLE

MORNING TEA OPTIONS

SANDWICH \$30

(Select One Type Per Platter)

Ham, Cheese, Tomato & Seeded Mustard

Grilled Chicken, Lettuce & Ranch

Deviled Egg & Lettuce

SCONES \$2.50 PER HEAD

Selection of Scones Strawberry Jam & Chantilly Cream

DANISHES \$3 PER HEAD

Chef's Selection of Mixed Danishes

FRUIT \$3 PER HEAD

Chef's Selection of Seasonal Fruits

CHEESE & ANTIPASTO GRAZING TABLES

30pax \$420

50pax \$550

60 - 80pax \$820

80 - 100pax \$960

Chef's Selection of Premium Cheeses, Cured Meats, Seasonal Fruits,
Grilled Antipasto, House Dips, Breads & Crackers

CANAPÉS MENU

CANAPÉ

Min 30pax

SELECTION

3 for \$14

5 for \$18

8 for \$30

| HOT | COLD |
|---|---|
| Texan Beef Brisket & Tomato Relish En Croute (DF) | Smoked Salmon Mousse On Cucumber Rounds |
| Asian Style Pulled Pork Lotus Leaf Bun | Prawn Cocktail Spoons (GF) |
| Red Duck Curry Mini Cob Loaf With Pickled Vegetables | Mexican Chicken & Guacamole Tortilla |
| Paprika King Prawn & Pineapple Skewers (GF, DF) | Orange Chicken Lollipops |
| Scallop & Mango, Chilli Salsa Spoons (GF, DF) | Rockmelon, Labna & Prosciutto Skewers (GF) |
| Teriyaki Chicken Wings (GF) | Chickpea & Sweet Potato Fritter Topped With Beetroot Relish |
| Tuscan Lamb Meatballs (GF) | Moroccan Hommus With Carrot & Celery Sticks (GF) |
| Pizza Arancini (V) | Mediterranean Vegetable Frittata (V) |
| Pumpkin, Caramelised Onion & Feta Tart (V) | Caprese Crostini (V) |
| Goats Cheese, Thyme, Spinach & Field Mushroom Vol-au-vent (V) | Olive Tapenade & Beetroot Tart (V, DF) |

BUFFET MENU

ROAST BUFFET \$25

PROTEINS

Please Pick 2 Proteins

12 Hour Slow Roasted Beef Brisket
Fennel Infused Slow Cooked Pork
Minted Moroccan Lamb
Lemon & Herb Oven Baked Chicken

SIDES

Roasted Vegetables
Steamed Vegetables
Accompanying Sauces

Served With Complementary Dinner Roll & Butter

CURRY BUFFET \$20

Please Select 3 Types Of Curry

| BEEF | CHICKEN | VEGETABLE |
|----------|--------------|---------------|
| Korma | Butter | Dahl |
| Madras | Mango | Alu Gobi |
| Vindaloo | Tikka Masala | Mediterranean |

Curries Served With Fragrant Steamed Rice & Papadums

PASTA BUFFET \$20

Please Select 3 Types Of Pasta

| BEEF | CHICKEN | VEGETABLE |
|------------|-----------|--------------------------|
| Bolognese | Carbonara | Ratatouille |
| Ragout | Aurora | Mushroom & Thyme Alfredo |
| Stroganoff | Buffalo | Pumpkin, Pea & Pesto |

Served with a complimentary garlic bread

ALT DROP MENU

LOW TIER MENU

ENTREE / MAIN \$37

ENTREE / MAIN / DESSERT \$45

ENTREES

ZUCCHINI, CORN & LEMON FRITTER (GF) (V)

Zucchini, corn & lemon fritter topped with a Greek peppered yoghurt

THREE CHEESE ARANCINI (V)

House made three cheese arancini topped with a tomato bush relish

BBQ BEEF BRISKET

Slow braised BBQ beef brisket & caramelised onion en croute

HONEY SOY CHICKEN WINGS

Crispy glazed honey & soy chicken wings

MAINS

SIRLOIN STEAK (GF)

Grilled sirloin served on potato hash, steamed green beans, topped with a Californian butter

LEMON & HERB CHICKEN BREAST (GF)

Pan seared lemon & herb marinated chicken breast served on fresh roasted Tuscan vegetables

BARRAMUNDI FILLET (GF)

Crispy skinned barramundi fillet served on a pea, asparagus, lemon & Parmesan risotto, topped with caramelised lemon twirls

CHICKEN & SMOKED CHORIZO FETTUCCINE

Chilli chicken & smoky chorizo tossed through fettuccini pasta served with a rich house made tomato salsa di rosa

SPINACH & RICOTTA FILO (V)

House made spinach & ricotta filo served with a chef's salad

ALT DROP MENU

LOW TIER MENU • CONTINUED

DESSERTS

DARK CHOCOLATE MOUSSE (GF)

Rich dark chocolate mousse topped with fresh raspberries

VANILLA BEAN PANNA COTTA (GF)

House made vanilla bean panna cotta served with a mixed berries coulis

STICKY DATE PUDDING

Sticky date pudding topped with butterscotch sauce & ice cream.

ALT DROP MENU

HIGH TIER MENU

ENTREE / MAIN \$50

ENTREE / MAIN / DESSERT \$60

ENTREES

PUMPKIN & THYME ARANCINI (V)

Roast pumpkin & thyme arancini served with a roasted capsicum & garlic aioli

PORK & GINGER RAVIOLI

Pork & ginger ravioli served in an Asian style soy broth

TANDOORI CHICKEN

Tandoori chicken skewers served with a house pickled slaw

HOUSE FALAFEL (V)

Falafel, rocket, watermelon & feta salad topped with a red wine & balsamic vinegar reduction

BRUSCHETTA

Rockmelon, goats cheese & prosciutto bruschetta

BOCCONCINI

Crumbed baby bocconcini served with a spicy tomato dipping sauce

MAINS

OVEN ROASTED LAMB RUMP (GF)

On roasted sweet potato, heirloom baby onions & tomatoes topped with mint jus

COLA BRAISED BEEF RIB (GF)

Served on Paris mash & broccolini

DUKKAH CRUSTED SALMON (GF)

Served with baby pea & lemon risotto topped with a dill yoghurt dressing

BEEF TENDERLOIN (GF)

Served with truffle gratin & buttered green beans topped with wild mushroom jus

ALT DROP MENU

HIGH TIER MENU • CONTINUED

SPICE RUBBED DUCK (GF)

Served with confit Kipfler potatoes, braised red cabbage, mixed berry compote

PORTUGESE CHICKEN BREAST (GF)

Pan seared Portugese chicken served on tomato & Spanish chorizo paella

VEGETARIAN GNOCCHI (GF, V)

House made potatoe gnocchi served with roasted pumpkin, baby peas, spinach & goats cheese veloute

DESSERTS

BROWNIE (V)

Choc fudge brownie topped with ganache & ice-cream

PAVLOVA (GF, V)

Light Itallian meringue topped with chantilly cream, kiwi fruit, passionfruit & strawberries

CRÈME BRÛLÉE (GF, V)

White chocolate & vanilla bean crème brûlée served with biscotti