



DELUXE CANAPES

Choice of 5 - \$25

Choice of 7 - \$30

Choice of 9 - \$40

DELUXE CANAPES - HOT

- Fried salt & pepper squid, roast garlic & lime aioli (5)
- Potato spun prawns, Spanish sofrito sauce (2)
- Peking duck spring rolls, soy & ginger dressing (1)
- Buttermilk southern fried drumettes, chipotle mayo, shallots (1)
- Chicken & pork chorizo paella croquettes, salsa verde (2)
- Grilled garlic marinated mushroom & haloumi skewer, basil oil (1)
- Asian spiced sticky pork belly, burnt mandarin & black vinegar dressing (5)
- Deluxe beef pie, potato & mushy peas (2)
- Roast pumpkin & goats cheese tartlet, rocket salad, balsamic (2)
- Grilled Greek style lamb kofta, spiced garlic yogurt dressing (2)
- Malaysian marinated chicken skewers, peanut satay (1)
- Thai spring rolls, Nam Jim sauce (1)
- Mongolian sesame crusted meatball, sticky lemongrass dressing (2)

DELUXE CANAPES - COLD

- Miso cured salmon, Japanese seaweed salad (2)
- Grilled chorizo & confit tomato bruschetta, rocket pesto (2)
- Mixed Dragon sushi, light soy dipping sauce (2)
- Crispy corn fritter, chilli jam (1)
- Marinated chicken tartlet, brie & smoked avocado salsa (2)
- Prawn cocktail, iceberg lettuce, Marie Rose sauce (2)
- Rare wagyu beef on croute, tomato relish & baby herbs (2)
- Roasted lamb crostini, bubba ganoush & balsamic pearls (2)
- Peking duck on croute, burnt mandarin & watercress salad (2)

ADD EXTRA SUBSTANTIAL CANAPES - one per person, extra \$6.00

- Mini wagyu beef burger, onion relish & burger sauce
- Mini southern fried chicken burger, slaw & siracha mayo
- Mini sticky pulled pork bah mi, slaw & chilli jam
- Beer battered fish & chips, tartare sauce
- Buttermilk southern fried tenders, ranch dressing
- Asian chicken stir-fry noodle box





PLATTERS

COLD PLATTERS - serves 10 people

- Mixed sandwich platter (40 triangles) \$100
- Mixed Gourmet wrap platter (20 half wraps) \$150
- Mixed sushi platter (10) \$130
- Australian selection cheese board - fruits & crackers \$130
- Seasonal fruit platter \$100
- Grazing board selection - cured meats, dips, olives cheese, fresh fruit & breads \$25 per person - minimum 20 people

DESSERT/PETIT FOUR PLATTER

chefs selection of 40 pcs \$120

- Profiteroles , chocolate brownie, mini cakes, mini slices, mini tarts

HOT PLATTERS - serves 10 people

- Spinach & cheese triangles (15), cocktail spring rolls (30), 4 cheese arancini (15), beef party pies (15), honey soy chicken wings (15) \$120
- Salt & pepper squid (30), cocktail fish (15), duck spring rolls (15), 4 cheese arancini (15), marinated chicken skewers (15) \$140
- Kids platter - chicken nuggets (10), beef party pies (10), party sausage rolls (10), fish cocktails (10), chips \$110
- Mini quiche platter - Mini quiche (30) \$130
- Vegetarian platter- Cocktail spring rolls (30), spinach & cheese triangles (15), 4 cheese arancini (15), marinated mushroom & capsicum skewers (15) \$120
- Gluten Free Platter - Honey soy pork belly bites (15), pumpkin arancini (15), beef meatballs with aribiata sauce (15), marinated chicken wings (15) \$160



BANQUET MENU

Choose 2 - \$55

Choose 3 - \$70

- Bread rolls & butter

ENTREE - Choose 2 or 3

- Three cheese & green onion arancini, chipotle mayo
- Fried marinated squid, hummus, za'atar & baby herbs
- Thai beef salad, marinated sirloin strips, mixed lettuce, tomato, cucumber, shallots.
- Spanish grilled lamb souvlaki, warm pearl cous cous salad, tzatziki dressing
- Marinated chicken skewer, sticky Asian black vinegar dressing & coriander
- Beetroot & vodka cured salmon, warm pickled salad & pistachio crumb
- Marinated beef skewer, middle eastern cous cous & mint yogurt
- Capsicum & haloumi skewers, spiced pumpkin puree, basil oil
- Mexican salmon salsa on corn cracker, smoked avocado mousse & pico de galo

MAINS - Choose 2 or 3

- Baked marinated barramundi, lemon butter sauce
- Baked herb marinated roasted leg of lamb
- Portuguese style boneless chicken, peri peri sauce
- Mustard crusted slow roasted beef, red wine jus
- Roast pork, apple compote
- Spinach & ricotta cannelloni, rich tomato sauce
- Eggplant & zucchini parmigiana, sugo sauce
- Korean fried chicken, gochujang sauce
- Tuscan braised beef in red pepper & green olive sauce
- Creamy mustard braised chicken
- Sweet & sour pork
- Honey chicken
- Spanish style chicken paella

SIDES - Choose 5 from below

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| • Potato gratin | • Green beans, sage butter |
| • Baked potatoes - 2 pieces | • Fresh garden salad |
| • Herb chats potatoes - 2 pieces | • Moroccan roast vegetable & chickpea salad |
| • Mixed seasonal vegetables | • Teriyaki rice noodle salad |
| • Rice pilaf | • Lentil & taboull salad |
| • Creamy mash potato | • Greek salad |
| • Steamed rice | • Caesar salad |
| • Baked pumpkin | |
| • Grilled corn on the cob | |





PREMIUM DINING PACKAGES

Served alternate choose two from each

2 course - \$50

3 course - \$65

Addition of bread roll & butter \$2 per person

ENTREE

- Three cheese & green onion arancini, chipotle mayo
- Fried marinated squid, hummus, za'atar & baby herbs
- Thai beef salad, pan seared marinated sirloin strips, mixed lettuce, tomato, cucumber, shallots
- Spanish grilled lamb souvlaki, warm pearl cous cous salad, tzatziki dressing
- Marinated chicken skewer, sticky Asian black vinegar dressing & coriander
- Beetroot & vodka cured salmon, warm pickled salad & pistachio crumb
- Marinated beef skewer, middle eastern cous cous & mint yogurt
- Capsicum & haloumi skewers, spiced pumpkin puree, basil oil
- Mexican salmon salsa on corn cracker, smoked avocado mousse & pico de galo

MAINS

- Marinated charred barramundi, crushed chats & warm bean salad, basil oil
- Pan seared marinated chicken supreme, colcannon mash, broccolini roast chicken jus
- Grilled slow cooked scotch fillet, potato gratin, greens, red wine & thyme jus
- Spinach & ricotta cannelloni, roasted tomato sugo, watercress salad
- Baked chicken Kiev, wild mushroom risotto & chive oil
- Pan seared salmon, warm roasted chorizo & chat salad, confit garlic aioli

DESSERTS

- Black forest cake, cherry jam, chocolate soil, mascarpone
- Chocolate salted caramel tart, chantilly cream
- Salted caramel macaron tart, hazelnut praline
- Deconstructed Lemon meringue tart, Chantilly cream
- Apple crumble doughnut, brandy anglaise, pistachio pashmak
- Passionfruit sable, blood orange sorbet





CHRISTMAS MENU

Served alternate choose two from each
2 course \$50 per person

Addition of bread roll & butter \$2 per person

MAINS

- Traditional trio Christmas roast, roast turkey, pork & ham, roast potato, pumpkin, seasonal vegetables & gravy
- Macadamia & herb crusted barramundi, crushed chats & broccolini lemon butter sauce
- Pan seared marinated chicken supreme, truffle & chive mash, broccolini roast chicken jus
- Slow cooked beef cheek, potato puree, green beans, red wine jus
- Spinach & ricotta cannelloni, green leaf salad

DESSERTS

- Christmas pudding, brandy custard & ice cream
- New York cheesecake, berry compote & Chantilly cream
- Pavlova, fresh cream, mixed fresh fruit & berries, passionfruit & mint
- Fruit plate selection of seasonal fresh fruit & berries





EVENTS AND PRESENTATIONS

Select 2 dishes to be served alternate

1 Course - \$25

2 Course - \$32

Addition of bread roll & butter \$2 per person

MAINS

Roast Beef with roast potato, pumpkin, seasonal greens & gravy
Roast Pork with roast potato, pumpkin, seasonal greens & gravy
Roast Chicken with roast potato, pumpkin, seasonal greens & gravy
Chicken Schnitzel with chips, salad & gravy
Battered Fish with chips, salad & tartare

DESSERT

Sticky Date Pudding with butterscotch sauce & cream
Cheesecake with cream
Chocolate Mud Cake with cream
Traditional Carrot Cake with cream

Upgrade to ice cream with any dessert \$2 per person

