



## PLATTERS

### COLD PLATTERS

- 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**
- Grazing board - Cheese board, fruits, crackers, cured meats, dip & olives **\$180**
- Seasonal fruit platter **\$100**
- Dessert platter - Chefs selection of cakes & slices (40pcs) **\$120**

### MIXED HOT PLATTERS

- 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 (20), beef party pies (10), party sausage rolls (10), fish cocktails (10), chips **\$110**
- 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 arrabbiata sauce (15), marinated chicken wings (15) **\$160**

### HOT PLATTERS

- Party pies (20pcs) **\$60**
- Party sausage rolls (20pcs) **\$60**
- Cocktail fish (20pcs) **\$60**
- Spinach & cheese triangles (30pcs) **\$60**
- Honey soy chicken wings (30pcs) **\$60**
- Party Pies (45pcs) **\$120**
- Party sausage rolls (45pcs) **\$120**
- Cocktail fish (45pcs) **\$120**
- Spinach & cheese triangles (60pcs) **\$120**
- Honey soy chicken wings (60pcs) **\$120**
- Beef sliders (30pcs) **\$150**
- Chicken sliders (30pcs) **\$150**





## PREMIUM DINING PACKAGES

Select two dishes to be served alternate

2 course - \$50

3 course - \$65

Addition of bread roll & butter \$2 per person

### ENTREE

- Pumpkin arancini, with chipotle mayo
- Fried marinated squid, hummus, za'atar & baby herbs
- Thai beef salad, pan seared marinated beef strips, mixed lettuce, tomato, cucumber & shallots
- Marinated chicken skewer, sticky Asian 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
- Pork fennel meatballs with arrabiata

### MAIN

- Pan seared barramundi, crushed chats & warm bean salad with basil oil
- Pan seared marinated chicken supreme, colcannon mash, broccolini & roast chicken jus
- Grilled slow cooked scotch fillet, pomme puree, greens, red wine & thyme jus
- Spinach & ricotta cannelloni, roasted tomato sugo & watercress salad
- Pan seared salmon, warm risoni capsicum salad & salsa verde

### DESSERT

- Black forest cake, cherry jam, chocolate soil & mascarpone
- Chocolate salted caramel tart & chantilly cream
- Lemon meringue tart & chantilly cream
- Baked new york cheesecake, & white chocolate raspberry ice cream
- Vanilla bean panacotta & berry coulis





## CHRISTMAS MENU

Select two dishes to be served alternate  
2 course \$50 per person

Addition of bread roll & butter \$2 per person

### MAIN

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

### DESSERT

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





**MENU**  
FUNCTIONS

**EVENTS AND  
PRESENTATIONS**

Select two dishes to be served alternate  
1 Course - \$25  
2 Course - \$32

Addition of bread roll & butter \$2 per person

**MAIN**

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  
Beef sausages served with mash potato, peas & gravy

**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

