

\$35 Per head

Vegetarian options available

Bread rolls with side butter

Canape plate

Canape plate of mini bruschetta, prawn twister, beer battered cocktail fish, prawn cutlets, salt & pepper calamari

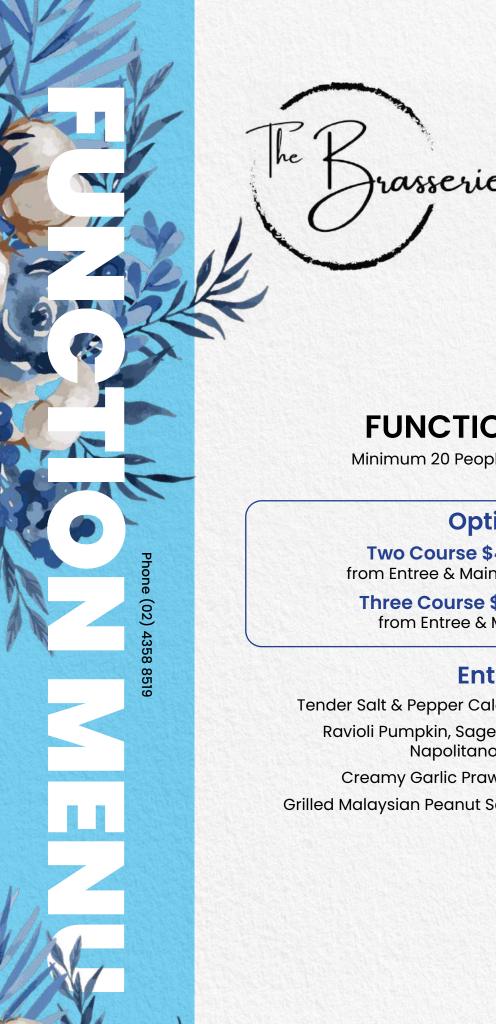
Alternating main

Grilled barramundi, garden salad, beer battered chips Mixed roast of baked ham, turkey and lamb with roasted potatoes, pumpkin, steamed vegetable (GF)

Alternating dessert with vanilla ice cream

Pavlova topped with fresh cream & seasonal fruit (GF)
Sticky date pudding with butter scotch caramel sauce
Coffee & tea station





FUNCTION MENU

Minimum 20 People. Alternate Drops

Options

Two Course \$45 per person from Entree & Main or Main & Dessert.

Three Course \$60 per person from Entree & Main & Dessert.

Entrée

Tender Salt & Pepper Calamari & Crispy Slaw (GF)

Ravioli Pumpkin, Sage and Fetta served in a Napolitano Sauce (V)

Creamy Garlic Prawns & Steamed Rice

Grilled Malaysian Peanut Satay Chicken Skewers (GF)







Grilled or Battered Australian Barramundi Chips & Salad Crispy Skin Salmon, garlic mash, Char Grilled Broccoli in Paris Butter (GF)

Scotch Fillet, Potato puree with Creamy Mushroom & Bacon & Saute Green Beans (GF)

Aromatic Thai Green Curry Chicken & Fragrant Jasmine Rice (GF)

Grilled Chicken Breast Topped with Grilled Prawns & Hollandaise

Sauce on Creamy Mash and wilted Silver beet. (GF)

Desserts

Creamy Coconut Panna Cotta (GF)
Sticky Date & Fig Pudding with butterscotch sauce
Lemon & Lime Tart with Berry Compote
Pavlova, fresh Cream, Seasonal Fruit & berries (GF)
Baked New York Cheesecake with berry compote







Fresh bread rolls and butter

Choose 3 salads

Chat potatoes with creamy seeded mustard, crispy bacon and shallots

Vegetarian fried rice asian style

Garden salad of mixed leaf, tomato, cucumber and spanish onions

Traditional creamy coleslaw

Steamed seasonal vegetables

Choose 2 for \$30 per person, 3 for 40 per person, 4 for \$50 per person

BBQ chicken breast with salsa verde (GF)

Panko crumbed chicken schnitzels

Old fashioned battered barramundi

Huon salmon fillets with citrus butter (GF)

Sirloin steak with red wine jus (GF)

Thai green curry chicken (GF)

Vegetable penne in basil pesto sauce (V)

Dessert Bar for \$8 per person

A self-service, selection of handmade dessert bar for you and your guests to enjoy with tea and coffee







APPROX. 45 ITEMS PER PLATTER

24 hours Notice required

Platter N0.1 \$100

Beer Battered Cocktail Fish, Prawn Cutlets, Salt & Pepper Calamari

Platter N0.2 \$100

Chicken Arancini Rice Balls, Peanut Satay Skewers, Vegetarian Spring Rolls

Platter N0.3 \$90

Assorted Gourmet Mini Pies, Sage Pork Sausage Rolls, Potato Wedges

Platter N0.4 \$100

Mini Slider Burgers, 30 Pcs per platter

Grilled chicken Breast with Aioli
100% Beef Patti, Bacon & Cheese, BBQ Sauce

Platter N0.5 \$80

MFresh Sandwiches, Approx. 48 Triangles

Creamy Curried Egg & Lettuce
Honey Baked Ham, Cheddar, Sliced Tomato
Grilled Chicken Breast, Lettuce and Aoili
Served with tea and coffee







Platter N0.6 \$95

Mini Quiches

Bacon & Cheese, Spinach & Fetta, Chicken & Asparagus

Platter NO. 7 \$70

Dips Platter

Three variety House made Gourmet Dips, Crudities & Selection of Crackers

Platter N0.8 \$150

Charcuterie Platter

An array of cured and smoked cold meats, cheese, pate, dried fruits, nuts, baguette bread, crackers for your guests to graze on

Platter N0.9 \$100

Fruit Platter

Slices of Different seasonal Melons, Stone Fruits and Berries

Platter N0.10 \$100

Dessert Board

An array of House made Petit Fours-Tartlets and slices

