

FUNCTION MENU

Phone (02) 4358 8519



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)

FUNCTIONS MENU

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Main Meals

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

BUFFET MENU

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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

PLATTERS MENU

Phone (02) 4358 8519



APPROX. 45 ITEMS PER PLATTER

24 hours Notice required

Platter NO.1 \$100

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

Platter NO.2 \$100

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

Platter NO.3 \$90

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

Platter NO.4 \$100

Mini Slider Burgers, 30 Pcs per platter

Grilled chicken Breast with Aioli

100% Beef Patti, Bacon & Cheese, BBQ Sauce

Platter NO.5 \$80

MFresh Sandwiches, Approx. 48 Triangles

Creamy Curried Egg & Lettuce

Honey Baked Ham, Cheddar, Sliced Tomato

Grilled Chicken Breast, Lettuce and Aioli

Served with tea and coffee

PLATTER MENU

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Platter NO.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 NO.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 NO.9 \$100

Fruit Platter

Slices of Different seasonal Melons, Stone Fruits and Berries

Platter NO.10 \$100

Dessert Board

An array of House made Petit Fours- Tartlets and slices

CHRISTMAS MENU

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\$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