

\$45 DINNER MENU

**2 courses, including a glass of sparkling on arrival
Meals served alternately**

ENTREE

Mushroom ravioli with creamy leek sauce,
rocket salad and walnut dressing

Tomato and Basil Bruschetta

MAIN

Crispy skin ocean trout with celeriac remoulade and rocket salad

Corn fed chicken supreme with oven roasted pumpkin and jus

DESSERT

Vanilla panna cotta with berry compote and almond toast

Warm triple chocolate brownie with Chantilly cream and candied peel

\$55 DINNER MENU

**3 courses, including a canapé and glass of sparkling on arrival
Meals served alternately**

ENTRÉE

Thai crab salad, baby endive, cos hearts, crispy eschallot
and nam jim dressing

Warm semi dried tomato and goats cheese tartlet with rocket
and aged balsamic glaze

Duck breast of mushroom risotto and truffle pea puree

MAIN

Char grilled Sirloin, colcannon mash, truss tomatoes and red wine jus

Pan fried corn fed chicken supreme with oven roasted pumpkin and jus

Crispy skin Atlantic salmon, three bean salad, ricotta and lemon vinaigrette

DESSERT

Chocolate mousse, wild berry compote, almond biscotti

Crème brulée with mascarpone sorbet and orange segments

Strawberry salad, cranberry, mint and champagne granita

Coffee or Tea – served with petit-fours

\$65 DINNER MENU

**3 courses, including a canapé and glass of sparkling on arrival
Meals served alternately**

ENTREE

Freshly shucked bloody Mary oyster shot

Confit duck rillettes with vanilla mash, crostini and raspberry vinaigrette

Beef carpaccio, labna cheese, roasted kumera and petite salad

MAIN

Beef fillet with baby beets, smashed chats, asparagus
and balsamic jus

Salsa Verde crusted Barramundi with Balmain bug mousse, radicchio
and vanilla bean veloute

Roasted Chicken ballotine with truffle mousse, red cabbage and hazelnut jus

DESSERT

Ruby red grapefruit terrine, citrus mascarpone, star anise tails

Vanilla cheesecake with passion fruit syrup and pineapple coulis

Chocolate tart with candied orange peel and Chantilly cream

Coffee or Tea – served with petit-fours

BEVERAGE PACKAGES

STANDARD PACKAGE - \$30 per person

Juice, soft drink and mineral water

Local beers

House Wine – Sparkling, Chardonnay, Riesling, Shiraz Cabernet

DELUXE PACKAGE - \$35 per person

Juice, soft drink and mineral water

Local & premium beers

3 white wine selections- up to \$40 per 750ml bottle on current wine list

2 red wine selections- up to \$40 per 750ml bottle on current wine list

EXECUTIVE PACKAGE - \$40 per person

Juice, soft drink and mineral water

Local, premium and imported beers

3 white wine selections- up to \$45 per 750ml bottle on current wine list

2 red wine selections- up to \$45 per 750ml bottle on current wine list

House Spirits – Scotch, Bourbon, Vodka, Gin, Rum and Tequila

All Beverage packages are 4 hours maximum

Available for groups of 20 people or more

Wines must be selected at least one week prior date of booking

Canapés

Canapés \$3.50 per piece – Noodle Boxes \$4.95 per box
V – vegetarian VA – vegetarian available C – coeliac

- Barramundi and asparagus filo parcels
- Sydney rock oysters with spicy tomato salsa C
- Lime king prawn rice paper rolls C
- Smoked salmon and chive strudel
- Salt and pepper squid skewers
- Seared Tasmanian scallops with roasted peppers on a wafer spoon
- Portuguese Piri Piri prawn skewers C
- Thai fish cakes with mirin dipping sauce
- Oven roasted Greek style Pacific oyster with feta, spinach and bacon C
- Queensland crab with wasabi and snow pea sprout salad on wholemeal crouton
- Roasted pumpkin and mozzarella risotto balls V
- Goats cheese and roasted tomato tartlet V
- Mini Turkish pide pizzas VA
- Smoked chicken Caesar lavosh cone
- Petite beef Wellington with garlic aioli
- Spanish Kalamata olive and basil bruschetta V
- Lamb, chorizo and minted yoghurt skewers C
- Bite sized veal and mushroom involtini C
- Roasted corn fritters with wild rocket and beetroot tapenade V
- Spinach and feta filo V
- Dukkah spiced chicken skewers C
- Twice cooked pork belly with sun dried apple relish C
- Mini gourmet quiches VA
- Chipolata sausage on a roll with spicy tomato jam
- Variety of gourmet petit pies VA
- Handmade sausage rolls – chicken, beef, pork or vegetable VA
- Mixed Japanese sushi rolls C VA
- Chicken and cashew san choi bow C
- Peking duck and coconut pancakes
- Sticky Chinese BBQ pork ribs
- Hand rolled Vietnamese vegetable spring roll V
- Mini steamed pork buns
- Selection of mixed yum cha served in bamboo steamers

Mini Sweet treats

- Citrus tart
- Baked cheesecake
- Rich chocolate brownie
- Chocolate mud cake C
- Mini gelato cones
- Portuguese tarts
- Chocolate dipped strawberries C
- Profiteroles
- White chocolate mousse with raspberry jelly C
- Baileys crème brulée C

Noodle Boxes

- Moroccan style lamb with Jasmine rice
- Portuguese chicken with tomato cous cous
- Stir fried Asian vegetable with Hokkien noodles
- Thai beef salad with vermicelli noodles C
- Beer battered flathead fillets with chunky fries

BREAKFAST OR BRUNCH SET MENU

\$29 per Guest

Minimum of 10 guests

Sparkling wine on arrival

Apple, orange, pineapple or tomato juice
(unlimited)

Choice of tea or espresso coffee

Selection of toast with condiments

Choice of Main

Buttermilk pancakes with berries and creamy ricotta

Eggs Benedict with ham or smoked salmon

Free range eggs – poached, fried or scrambled with pan fried mushrooms and cherry tomatoes on
toasted sourdough

English breakfast with 2 free range eggs, smoky bacon, chipolata, field mushrooms,
vine ripened cherry tomatoes, hash browns and toasted sourdough

Muesli with fruit, yoghurt and your choice of milk

Add unlimited tea and coffee for \$2 per guest
(Must be for entire booking)