



GOLD MENU

3 COURSES \$58pp

2 COURSES \$48pp

Served with bread rolls and butter

ENTREE

Crystal Bay prawn tian

with avocado and fennel salad, citrus and crispbread

Tomato and basil infused Israeli cous-cous

with roasted garlic and crisp kale

Baked pancetta tomato and herbed ricotta tart

Shredded slow smoked pork

with a rocket and citrus salad (G/F)

Roasted field mushroom stuffed

with smoked capsicum, zucchini and feta cheese,
topped with basil pesto (G/F)(V)

MAIN

Beef fillet

topped with garlic and herb butter (G/F)

Slow cooked scotch fillet steak

with roasted vegetables and herb pan jus (G/F)

Slow cooked pork belly

with a pink pepper and cider jus (G/F)

Stuffed Chicken breast

with sundried tomatoes and basil cream sauce (G/F)

Ratatouille

filled red pepper, slow roasted and served with basil cream (G/F)(V)

DESSERT

Lemon and lime citrus tart

served with a basil syrup

Mud cake

served with white chocolate cream (G/F)

Orange citrus torte

with chocolate ganash

White chocolate and raspberry baked cheesecake

served with freshly whipped cream

Apple & rhubarb crumble

with cream

Choose 2 options for each course on alternative serve

Some of our dishes may contain allergens. Please advise your Event Coordinator of any allergies or intolerances



SILVER MENU

3 COURSES \$55pp

2 COURSES \$45pp

Served with bread rolls and butter

ENTREE

Goats cheese and caramelised onion tart
with roast cherry tomatoes and balsamic glaze (V)

Tandoori chicken thigh
on braised basmati rice and cucumber raita (G/F)

Salmon gradvalax
with fried capers, crispbread and celeriac remoulade

Traditional caesar salad
of cos lettuce, grilled bacon, herbed croutons, parmesan and creamy caesar dressing

Asian style slow cooked beef
on a bed of salad greens (G/F)

MAIN

Beef scotch fillet
with onion jam and rich jus (G/F)

Braised lamb
in tomato garlic and rosemary compote

Sticky honey infused BBQ glazed pork loin (G/F)

Chicken breast
served with garlic & shallot cream sauce (G/F)

Roast barramundi fillet
with crushed chats, asparagus, capers and salsa verde (G/F)

Roasted Mediterranean vegetable medley
with field mushroom, rich tomato sauce and fried basil (G/F)(V)

DESSERT

Sticky date pudding
with butterscotch sauce and cream

Lemon lime tart
with orange zest coulis

Traditional pavlova
topped with mixed berries and passionfruit syrup (G/F)

Flourless chocolate torte
with whipped cream and strawberries (G/F)

White chocolate and raspberry baked cheesecake
served with freshly whipped cream

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BUFFET MENU

Selection of fresh bread rolls including white whole meal and multigrain

ROASTS

Chicken saltimbocca fresh chicken pieces
marinated with sage served with crispy pancetta

Garlic and rosemary rubbed lamb leg
served with minted peas and rosemary jus

Teriyaki basted barramundi
on a bed of Asian greens with fried shallots and baby corn

Slow roasted pork shoulder
with baked apple and crispy crackling

BAKED AND BRIASED

Braised beef bourginion
with new potatoes and roasted eschallots

Chicken cacciatore on the bone
with a rich tomato and basil sauce

Lasagne
Rich beef, creamy béchamel and golden cheese topping

VEGETABLES

Selection of fresh steamed vegetables tossed
with butter fresh herbs

Medley of roasted vegetables
including carrot, sweet potato, pumpkin and chats

Potato bake
creamy potato slices layered with onion and cheese

Mediterranean vegetable lasagna
with Napoli sauce, basil and melted mozzarella

Further options available on next page...

(Minimum of 30 people)

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BUFFET MENU

SALADS

Fresh mixed leaf salad topped
with Roma tomatoes, cucumbers and Spanish onion

Seeded mustard dressed chat potatoes
with crispy bacon and shallots

Napolitano coated penne pasta salad
with roasted tomatoes and basil

Greek Salad
marinated fetta and olives tossed with capsicum,
cucumber and onion with rocket

Braised Moroccan couscous
with roasted peppers, parsley and lemon

DESSERT

A selection of cakes and mixed slices.

BUFFET 1 \$45pp

1 roast selections

2 baked and braised selections

2 salad and/or vegetable selections

Desserts

ADDITIONAL SELECTIONS ALSO AVAILABLE ON REQUEST

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COLD PLATTERS

Cheese Platter \$70

Variety of vintage cheeses from Mersey Valley; Cheddar to King Island Brie and Danish Blue with a medley of dried fruits, crackers and lavosh

Antipasto Platter \$50

Antipasto platter with selection of marinated vegetables, fetta, olives, cold cuts and crisps

Party Platter \$50

Variety of cheeses, vegetable crudites, cabanossi, house-made dip and water crackers

Fruit Platter \$40

Variety of seasonal fruits

(Suitable for 20-30 people)

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HOT PLATTERS

Hot Platter 1 \$30

40 pieces

Marinated chicken drumettes

Hot Platter 2 \$40

60 pieces

Mini vegetarian spring rolls, mini cocktail samosa, chilli meat balls and mini dim sims with soy and sweet chilli dipping sauce

Hot Platter 3 \$70

40 pieces

Mini sausage rolls, party pies and quiches

(Suitable for 8-10 people)

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