



CARVERY MENU 2018

Minimum 40 people

\$44 pp Child under 12yrs \$16.50 pp

3yrs and under FREE

SOUP

Select one of the following;

Chicken & Sweet Corn (G)

Italian Style Minestrone (G) (V) (No pasta added)

Cream of Vegetable (G) (V)

Tomato and Basil (G) (V)

Chunky Beef Noodle

Cream of Pumpkin and Sweet Potato (G) (V)

CARVERY

Select two of the following;

Roast Leg of Lamb (G)

Roast Loin of Pork (G)

Roast Porterhouse (G)

Roast Chicken Drumstick (G)

SALADS & COLD CUTS

Select three of the following;

Garden Salad (G) (V)

Potato and Crispy Bacon Salad (G)

Chicken Hawaii Salad (G)

Crunchy Two Slaw Salad (G) (V)

Caesar Salad with Boiled Egg

Assorted selection of Cold Cuts

SIDES

All included

Herb Roasted Potatoes (G) (V)

Assorted Roasted Diced Vegetables (G) (V)

All accompanying Gravies and Condiments (G)

DESSERTS

Select three of the following;

House Made Chocolate Mousse (G)

Apple and Rhubarb Crumble (G)

Assorted Cakes

Sticky Date Pudding with Caramel Sauce

Fresh Fruit Salad with Cream (G)

Pavlova with Cream and Seasonal Fruits



BUFFET MENU 2018

Minimum 40 people

PLEASE SELECT FROM THE FOLLOWING OPTION PACKAGES

\$27.50 per person/\$18 per child: 3 MAINS, 2 SIDES/SALADS, 1 DESSERT..... (Minimum 25 Guests)

\$29.50 per person/\$21 per child: 4 MAINS, 3 SIDES/SALADS, 1 DESSERT..... (Minimum 25 Guests)

\$31.50 per person/\$23 per child: 5 MAINS, 4 SIDES/SALADS, 2 DESSERTS..... (Minimum 50 Guests)

PRICES APPLY FOR CHILDREN 3YEARS – 12 YEARS

NO CHARGE FOR CHILDREN 3YEARS AND UNDER

SOUP Please add \$5.00 per person for Soup

*Select one per person

Chicken & Sweet Corn (G)

Italian Style Minestrone (G) (V)

Cream of Vegetable (G) (V)

Tomato and Basil (G) (V)

Chunky Beef Noodle

Cream of Pumpkin and Sweet Potato (G) (V)

MAINS

Beef Lasagne

Vegetable Fried Rice (G)

Savoury Rice (Mild Spicy) (V – made to Order)

Chicken Nuggets and Chips

Crumbed Calamari

Poached Fish (G)

Butter Chicken (G)

Lamb Korma

B.B.Q. Pork Ribs

Vegetarian Singapore Noodles (G) (V) (Rice Stick Noodles) (EGG FREE)

Beef Goulash

Beef Stroganoff

Stir Fry Beef

Stir Fry Chicken

Stir Fry Prawn (add \$4 pp)

Lamb Cutlets (add \$4 pp) (G)

Poached Salmon (add \$4 pp) (G)

Grilled Barramundi with wine sauce

SIDES & SALADS

Herb Roasted Potatoes (G)

Assorted Roasted Diced Vegetables (G)

All accompanying Gravies and Condiments (G)

Garden Salad

Potato and Crispy Bacon Salad

Chicken Hawaii Salad

Crunchy Two Slaw Salad

Caesar Salad with Boiled Egg

DESSERTS

House Made Chocolate Mousse (G)

Apple and Rhubarb Crumble (V)

Assorted Cakes

Sticky Date Pudding with Caramel Sauce

Fresh Fruit Salad with Cream (G) (V)

Pavlova with Cream and Seasonal Fruits



COCKTAIL MENU #1 2018

PLEASE SELECT FROM THE FOLLOWING OPTION PACKAGES
THE AMOUNT OF FOOD SERVED WILL BE APPROPRIATE TO PER HEAD NUMBERS
ALL SAVOURY SELECTIONS WILL COME WITH APPROPRIATE SIDE SAUCES

\$15 - per person - please select x4 options

- ❖ Mini Sausage Rolls
- ❖ Gourmet Party Pies
- ❖ Mini Pizza (GF) (Pizza base can be substituted for GF)
- ❖ Assorted Mini Quiches
- ❖ Mini Dim Sims
- ❖ Mini Vegetable Spring Rolls (V)
- ❖ Vegetable Somoza (V)
- ❖ Tempura Fish Bites
- ❖ Prawn Twisters
- ❖ Smokey B.B.Q Meat Balls
- ❖ Chicken Satay Sticks

\$22 per person - please select x6 options

- ❖ Fish Cakes
- ❖ Fish Fingers
- ❖ Lemon Pepper Calamari (G)
- ❖ Panko Calamari
- ❖ Mini Falafel Balls
- ❖ Spicy Crumbed Chicken Wings
- ❖ Pastizzi Spinach & Feta (V)
- ❖ Gyoza Chicken
- ❖ Somoza Lamb
- ❖ Chicken Curry Puff
- ❖ Moroccan Beef Roll
- ❖ Involtni Roast Veg & Olives Rice Balls (V)
- ❖ Mini Chicken & Mushroom Vol-Au-Vents
- ❖ Mini Roast Veg Bruschetta with Feta (V)
- ❖ Mini Traditional Bruschetta (V)

ASSORTED SANDWICHES @ \$65 PER PLATTER

- ❖ Chicken & Avocado
- ❖ Tuna & Cheese
- ❖ Egg & Lettuce (V)
- ❖ B.L.T. (Bacon, Lettuce & Tomato)
- ❖ Triple Vegetarian (Beetroot, Avocado, Hummus, Lettuce & Tomato) (V)
- ❖ Ham, Cheese & Tomato



COCKTAIL MENU #2 2018

THE AMOUNT OF FOOD SERVED WILL BE APPROPRIATE TO PER HEAD NUMBERS
ALL SAVOURY SELECTIONS WILL COME WITH APPROPRIATE SIDE SAUCES

\$28 per person PLEASE SELECT 6 FROM THE FOLLOWING OPTIONS

- ❖ Beef Sliders
- ❖ Salt & Pepper Calamari
- ❖ Lemon Pepper Calamari (G)
- ❖ Chicken Singapore Noodles* (G)
- ❖ Beef Singapore Noodles* (G)
- ❖ Prawn Singapore Noodles* (G)
- ❖ Tempura Fish Bites
- ❖ Chicken Satay Skewers
- ❖ Prawn Twisters

*Served in noodle boxes. Rice stick noodles substituted for GF option



BANQUET MENU 2018

\$39 3 course Entrée, Main and Dessert

\$35 2 course Soup/Main or Main/Dessert

Select 2 options per course. All meals are served alternately (50/50) drop.

Vegetarian options are available on request

ENTRÉE

Lemon Pepper Squid (G)

Served with lemon, tartare sauce and salad

Chicken Risotto (G)

Pine nuts, sundried tomatoes, spinach leaves and topped with parmesan cheese

Prawn Twister

Sweet chilli mayo and a lemon, spring onion, capsicum and coriander salad

Cranberry & Pistachio Turkey Salad (G)

With onion, cucumber, tomatoes and drizzled with a cranberry dressing

Satay Chicken Skewers

Served on a bed of rice with salad

Homemade Meatballs

With a chunky Napoli sauce and topped with shaved parmesan and parsley

MAIN

Traditional Chicken Parma

With Napoli sauce, basil leaves, ham, buffalo mozzarella and served with chips and salad

Chargrilled Rump Steak (G)

Served with scalloped potatoes, green beans and gravy

Marinated Lamb Back Strap (G)

With mashed potatoes, steamed vegetables, gravy and a balsamic glaze

Cajun Spiced Pork Cutlets

Served with rocket leaves and couscous

Chicken Fillet (G)

Stuffed with ricotta cheese, semi sun dried tomatoes and spinach and served with mashed potatoes, steamed vegetables and a honey mustard sauce

Beef Teriyaki

Served with steamed rice and fresh seasoned vegetables

Grilled Salmon

Served with kipler potatoes, asparagus and a cream fraiche

DESSERTS

Fresh Fruit Salad served with Whipped Cream (G)

Cherry Ripe Chocolate Cake served with Vanilla Ice-Cream

Fruit Flan served with Ice-Cream and Chocolate Sprinkles

Sticky Date Pudding with Caramel Sauce and Vanilla Ice-Cream

Tiramisu Cake served with Ice-Cream

Wild berry Cheesecake served with Whipped Cream

Tim Tam Cheesecake served with Whipped Cream