



CARVERY MENU

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

Minimum 40 people

PLEASE SELECT FROM THE FOLLOWING OPTION PACKAGES:

- **\$30** per person/**\$18** per child: 3 MAINS, 2 SIDES/SALADS, 1 DESSERT (Minimum 25 Guests)
- **\$33** per person/**\$21** per child: 4 MAINS, 3 SIDES/SALADS, 1 DESSERT (Minimum 25 Guests)
- **\$35** per person/**\$23** per child: 5 MAINS, 4 SIDES/SALADS, 2 DESSERTS (Minimum 50 Guests)

PRICES APPLY FOR CHILDREN 3 YEARS – 12 YEARS

NO CHARGE FOR CHILDREN 3 YEARS 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



BANQUET MENU

- \$45 3 course Entrée, Main and Dessert**
\$38 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
- ❖ **Mushroom, Pumpkin and Pinenut Arancini (V)**
Served with paprika aioli and petit salad
- ❖ **Tempura prawn**
With avocado salsa and chipotle mayonnaise
- ❖ **Lemon Pepper Chicken and Bacon Salad**
with cherry tomato, avocado and ranch dressing
- ❖ **Satay Chicken Skewers (GF)**
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 Porterhouse Steak (GF)**
Served with chips, salad and pepper gravy.
- ❖ **Slow Cook Lamb Shoulder**
With vegetable couscous, mint yogurt and salsa verde
- ❖ **Maple Glazed Pork Cutlet (GF)**
With crushed herb potatoes, grilled vegetable, apple chutney and gravy
- ❖ **Bacon Wrapped Chicken Breast (GF)**
With mash potato, sauteed baby spinach and creamy mushroom sauce
- ❖ **Beef Lasagne**
served with chips and salad and Napoli sauce
- ❖ **Pan Fried Salmon Fillet (GF)**
With rosti potato, green beans and caper beurre blanc

DESSERTS

- ❖ Fresh Fruit Salad served with Whipped Cream (G)
- ❖ Vanilla and honey panna cotta with almond praline and berry compote (GF)
- ❖ Sticky Date Pudding with Caramel Sauce and Vanilla Ice-Cream



COCKTAIL MENU

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

\$18 per person - please select 4 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)
- ❖ Fish Goujons
- ❖ Prawn Twisters
- ❖ Smokey B.B.Q Meat Balls
- ❖ Chicken Satay Sticks

\$25 per person - please select 6 options

- ❖ Fish Cakes
- ❖ Tempura Prawn
- ❖ 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
- ❖ Mini Roast Veg Bruschetta with Feta (V)
- ❖ Vegetable Arancini

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