

Function Menu Options

Two course set menu

- > Soup and main course - \$38.00 per person
- > Entrée and main course - \$41.00 per person
- > Main course and dessert - \$40.00 per person

Two course set menu includes:

- > Freshly baked dinner rolls
- > Freshly brewed coffee and assorted tea
- > Vegetarian option
- > Platter of steamed seasonal vegetables served with main course [per table]

Three course set menu

- > Soup, main course and dessert - \$49.00 per person
- > Entrée, main course and dessert - \$52.00 per person

Three course set menu includes:

- > Freshly baked dinner rolls
- > Freshly brewed coffee and assorted tea
- > Vegetarian option
- > Platter of steamed seasonal vegetables served with main course [per table]

Upgrade Options

- > 50/50 servings - \$1.50 per person, per course
- > Chef's selection of 4 canapés [hot and cold] – served on arrival [30 minute duration] - \$8.00 per person
- > Petit fours - \$2.00 per person

Minimum 10 persons

Soup

- > Thai roasted pumpkin soup with coconut cream and coriander
- > Roasted Roma tomato and basil soup, topped with a pesto crouton
- > Cream of mushroom soup
- > Curried cream of cauliflower soup finished with dill infused cream fraiche
- > Cream of chicken soup infused with blue cheese and toasted almonds
- > Hearty minestrone soup
- > Rich mixed seafood chowder
- > Red lentil soup with root vegetables

Entree

- > Seared scallops served on chorizo and spiced avocado salsa
- > Seafood timbale with vodka mayonnaise, wrapped in smoked salmon with a baby caper and lemon dressing
- > Marinated chargrilled squid tossed through a wild rocket, bean and chilli salad
- > Pernod poached prawn cutlets accompanied by a salad of shaved fennel, orange and apple
- > Prosciutto wrapped chicken fillet sliced on a green bean, cherry tomato and olive salad
- > Smoked duck breast with beetroot puree, toasted pistachio and beetroot shoot salad
- > Crumbed lamb morsels accompanied by a warm pea puree and beetroot dressing
- > Warm marinated lamb loin, served on a salad of Iranian cous cous, olive and preserved lemon
- > Crisp baby cos salad with pancetta, anchovies and garlic croutons in Caesar dressing, topped with a warm poached egg
- > Roma tomato salad with roasted pumpkin, basil, bocconcini cheese and red wine dressing
- > Roasted beetroot carpaccio with crisp rocket salad and fetta, and basil pesto spring roll
- > Roasted capsicum and pumpkin timbale filled with creamed goat's cheese, dressed with capsicum and olive reduction

Main course

- > Grilled barramundi fillet on smoked trout croquette with shaved fennel, chive and caper butter sauce
- > Baked Tasmanian salmon served on Mediterranean risotto with wild rocket dressing
- > Pan fried blue eye cod on lentils and green beans, with preserved lemon and olive salsa
- > Lemon thyme marinated poussin with blue cheese infused soft polenta and buttered green beans
- > Chicken breast filled with brie, prosciutto and semi dried tomatoes with gratin potatoes and baby vegetables
- > Pan fried duck breast served on wok tossed broccolini, with Asian chicken dumplings and ginger soy jus
- > Roasted lamb rack with herb crust, served with mixed capsicum and olive casserole and rosemary jus
- > Moroccan spiced lamb loin accompanied by chick pea, chorizo and vegetable ragout
- > Parmesan crusted veal cutlet with caramelized pumpkin, fried gnocchi and redcurrant jus
- > Porterhouse steak served medium with a crisp rosti potato, selection of sautéed mushrooms and green peppercorn sauce
- > Grilled eye fillet steak with parsnip puree, balsamic glazed baby onions and buttered baby carrot
- > Pork loin medallions with wilted spinach, caramelised apple and rich seeded mustard jus

All meals accompanied with steamed seasonal vegetables [per table]

Dessert

- > Passionfruit tart with vanilla yoghurt sorbet
- > Ginger crème brulee with compote of blood plums and rhubarb
- > Honey yoghurt bavarois with sweet fig compote
- > Passionfruit and banana pudding served with warm vanilla custard
- > Vanilla panna cotta with raspberry coulis and mixed berries
- > New York cheesecake served with caramelised pineapple and ginger infused anglaise
- > Chocolate mousse tart topped with meringue and white chocolate sauce
- > Shortbread tart filled with tangy lemon curd
- > Seasonal fruit plate served with raspberry sorbet
- > Selection of Australian cheeses served with quince paste, dried fruits and lavosh breads

Vegetarian Options

Entrée

- > Zucchini and basil soup with crisp garlic croutons
- > Toasted olive sour dough served with goat's cheese and balsamic glazed pumpkin
- > Baby spinach salad with fetta, pine nuts, semi dried tomatoes and roasted beetroot
- > Polenta tart filled with sautéed field mushrooms, served with wild rocket
- > Udon noodle salad with crisp vegetables, fried tofu and cashew nuts with chilli dressing
- > Roma tomato salad with roasted pumpkin, basil, bocconcini cheese and red wine dressing
- > Roasted beetroot carpaccio with crisp rocket salad and fetta and basil pesto spring roll
- > Roasted capsicum and pumpkin timbale filled with creamed goat's cheese, dressed with capsicum and olive reduction

Main Course

- > Chick pea, bean and vegetable casserole with toasted sour dough
- > Red onion and goat's cheese tart with wild rocket salad
- > Vegetable Thai green curry served with steamed rice, riata and roti bread
- > Blue cheese infused soft polenta and wild mushroom ragout
- > Pea and asparagus risotto finished with shaved parmesan cheese
- > Wok tossed rice noodles with crisp Asian vegetables, cashew nuts and sweet soy sauce