



Canapé Menu/ Finger Food

Gourmet \$3.50each

Hot

Soft shell taco, pork ragout & sour cream

Duck & mushroom pie

Chorizo, baby squid & rosemary skewers

Pecking duck pancakes & hoisin sauce

Saffron, leek, crab risotto cakes

Char grilled polenta, asparagus & prosciutto with olive tapenade

Duck spring rolls with spiced plum sauce



Cold

Smoked ocean trout with celeriac remoulade

Blue swimmer crab, avocado & cucumber sandwich

Mini prawn sandwich, lemon pepper & dill aioli

Oysters with dressings

Prawn & avocado lettuce cups

Smoked salmon, mascarpone & watercress roulade

Prosciutto, grilled asparagus frittata



Canapé Menu/ Finger Food

Deluxe \$3.00 each

Hot

Mushroom & baby spinach risotto cakes
Saffron & leek risotto cakes
Chicken satay skewers with peanut sauce
Chickpea fritters with smoky eggplant relish
Egg dipped ham & cheese toasties
Crispy prawn wontons
Caramelised onion & pumpkin tarts
Leek & goats cheese tarts
Lamb kofta balls & spiced yoghurt dressing
Thai fish cakes with dipping sauce
Crispy chilli squid
Baby beef burger, marinated tomato & caramelised onion
Caramelised chicken ribs with BBQ sauce



Cold

Bruschetta, fresh tomato & basil with pesto & parmesan
Smoked chicken & apple lettuce cups
Duck pate with sweet onion jam
Smoked salmon & avocado lime salsa bruschetta
Sushi rolls
Smoked salmon, prawn rice paper rolls



Platter Menu

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| Mixed mini quiches (20) | \$35.00 |
| Mixed skewers, chicken satay, prawn & sweet soy, beef & honey mustard (20) | \$48.00 |
| Assorted sandwich platters with selected gourmet breads & fillings | \$40.00 |
| Grilled Turkish pide with dips | \$30.00 |
| Salad platters Choose from roasted vegetable salad, rice noodle salad, mediterranean salad or Caesar salad | \$40.00 |
| Cheese platter | \$45.00 |
| Fruit platter | \$40.00 |
| Mixed puff pastry tarts, eggplant & feta, roasted pumpkin & caramelised onion, prosciutto & goats cheese (20) | \$40.00 |
| Oysters & prawn platter with dips & sauces | \$65.00 |
| Bruschetta, fresh tomato & basil with pesto & parmesan (20) | \$40.00 |
| Mushroom & baby spinach risotto cakes platter (20) | \$40.00 |
| Marinated mixed antipasto platter | \$40.00 |
| Asian selection rice paper rolls, spring rolls, sushi rolls, dumplings with pickled ginger, wasabi & soy | \$48.00 |
| Wedges with sour cream and sweet chilli sauce | \$20.00 |
| Crispy chilli calamari | \$40.00 |
| Selection of spring rolls, dim sims, samosa | \$40.00 |
| Fish cocktails and chips with tartare sauce | \$37.00 |
| Assortment of friands (18) | \$35.00 |
| Selection mini slices | \$35.00 |
| A variety of mini cakes | \$40.00 |
| Fruit tartlets (18) | \$40.00 |

Inclusive of GST, Prices subject to change without notice



Buffet Menu

Option one \$30.00

Choice from each selection 4 entrée/salad, 1 carvery, 2 hot, 2 dessert

Option Two \$40.00

Choice from each selection 5 entrée/salad, 1 carvery & 2 hot OR 2 carvery & 1 hot, 1 seafood, 2 dessert

Option Three \$50.00

Choice from each selection 6 entrée/salad, 1 carvery & 3 hot OR 2 carvery & 2 hot, 3 seafood, 3 dessert

Entrée/salad selection

Soup of the day

Roasted vegetable frittata

Thai beef salad, peanut, chilli lime dressing

Saffron & leek risotto cakes

Mixed leaf salad

Coleslaw with verjuice & fine herb mayo

Selection of antipasto

Sushi rolls & rice paper rolls, pickled ginger & wasabi

Caesar salad

Rocket & parmesan salad

Snow pea & rice noodle salad with sweet soy & ginger

Tomato & basil bruschetta

Smoked salmon, potato salad & verjuice dressing

Grilled asparagus, prosciutto, pecorino & balsamic

House smoked ocean trout, nicoise salad

Hot Selection

Fish of the day

Black lip mussels, tomato & lemon grass broth

Spicy chicken tagine

Slow roasted pork belly soy ginger broth, rice noodles

Massaman lamb curry, sweet potato & cashew nut

Spanish style chorizo & chicken paella

Chicken satay skewers

Mushroom & baby spinach risotto

Chicken coq au vin

Sweet soy marinated chicken wing

Gnouchi, coriander cashew nut pesto & marinated capsicum

Carvery Selection

Herb roasted chicken with sage & honey stuffing

Rosemary & garlic shoulder of lamb

Prime roasted rib of beef with shiraz jus

Roasted loin of pork, apple & date stuffing

Maple glazed leg of ham

Roast turkey breast cranberry & bread sauce

Seafood Selection

Tempura soft shell crab

Freshly shucked oysters with dressings

Whole cooked local prawns

Char-grilled marinated octopus

Slow poached salmon, verjuice beurre blanc

Black lip mussels, tomato & lemon grass broth

Crispy chilli calamari, snow pea & noodle salad, sweet so & ginger

Supplements market price

Lobster tail either natural, mornay, thermidor

Asian style chilli mud crab

Dessert Selection

Seasonal fruit platter

Selection of cheeses

Assortment of mini cakes & tarts

Mocha bread & butter pudding

Tiramisu

Citrus & passionfruit tart

Triple chocolate truffle

Cheesecake

Cannoli with white chocolate cream & balsamic strawberries

Mini pavlova

Coffee & kahlua meringue

Coffee & tea



\$39.50
3-course menu

Entrees

Choose two from the following;

Bruschetta of grilled sour dough, pesto, roma tomato & bocconcini

Mushroom & baby spinach risotto cakes, marinated tomatoes, fetta & rocket

House smoked ocean trout, kipfler potato, avocado, crème fraiche and ruby grapefruit.

Moroccan spiced chicken breast, grilled marinated vegetables & yoghurt dressing

Crispy chilli calamari with lemon aioli & rocket



Main Course

Choose two from the following;

Grilled sirloin of grain fed beef, rosemary & olive oil roasted potatoes, sautéed green beans & shiraz jus

Sesame crusted QLD barramundi, sweet potato puree, baby bok choy & soy miso dressing

Slow roasted chicken breast, spiced couscous, avocado salsa & yoghurt dressing

Roasted lamb rump, sweet potato galette, steamed broccolini & balsamic mint jus

Seared salmon with leek & saffron risotto & zucchini salsa



Dessert

Choose two from the following;

Citrus & passionfruit tart

Cannoli with white chocolate custard & balsamic strawberries

Dark chocolate pudding with a coffee sauce

Caramel cheesecake

Triple chocolate truffle cake

Coffee & tea

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\$43.50
3-course menu

Entrees

Choose two from the following;

Confit roasted pork belly, ginger soy broth & glass noodles

Lemon, prawn & crab risotto with a salsa verde

House smoked ocean trout, kipfler potato, avocado, crème fraiche & ruby grapefruit.

Brie & leek tart, grilled asparagus & rocket salad

Bruschetta of grilled sour dough, pesto, roma tomato & bocconcini



Main Course

Choose two from the following;

Lamb loin, parsnip puree with an eggplant relish

Slow roasted chicken breast, baby spinach & mushroom risotto with shaved parmesan

Baked barramundi, spiced couscous & avocado

Rib eye of beef, rosemary & olive oil roasted potatoes, sautéed green beans with a merlot jus

Seared salmon with potato puree, salsa verde & grilled asparagus



Dessert

Choose two from the following;

Mocha bread & butter pudding with a whiskey toffee sauce

Individual pavlova with passionfruit curd & forest berries

Chocolate fudge cake with a vanilla bean crème anglaise

Blueberry cheesecake

Coffee & tea

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\$47.50
3-course menu

Entrees

Choose two from the following;

Crispy duck salad, asian slaw & peanut, chilli lime dressing

Blue swimmer crab, avocado, grilled asparagus & lemon aioli

Goat's cheese & caramelised onion tart with apple, walnut & watercress salad

Grilled prawn skewers, snow pea & rice noodle salad with a soy ginger dressing

Gnocchi with smoked chicken, marinated capsicum, coriander & cashew nut pesto



Main Course

Choose two from the following;

Roasted prime rib of beef, caramelised potato, mushroom and onion, seeded mustard jus

Slow roasted breast of chicken, garlic parmesan mash, prosciutto wrapped asparagus with a sticky onion jus

Roast duck, fondant potato, glazed nashi pear and madeira jus

Teriyaki glazed salmon, sticky black rice, baby bok choy & pickled ginger

Baked wild barramundi, fennel, prawn crushed potato with a verjuice beurre blanc



Dessert

Choose two from the following;

Warm apple and cinnamon pudding, maple caramel

Passionfruit & citrus tart

Coffee & kahlua meringue

Cannoli with white chocolate custard & balsamic strawberries

Triple Chocolate truffle

Coffee & tea

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