

FUNCTION CATERING PACKAGE.



FINGER FOOD

MENU

\$16.50 per person

- Mixed Sandwiches (1/2pp)
- Mini Spring Rolls (1pp)
- Cocktail Party Pies (1pp)
- Sausage Rolls (1pp)

\$20 per person

- Mixed Sandwiches (1/2pp)
- Mini Spring Rolls (1pp)
- Cocktail Party Pies (1pp)
- Sausage Rolls (1pp)
- Chicken Skewers (1pp)
- Fish Cocktails (1pp)

\$25 per person

- Mixed Sandwiches (1/2pp)
- Mini Spring Rolls (1pp)
- Cocktail Party Pies (1pp)
- Sausage Rolls (1pp)
- Chicken Skewers (1pp)
- Fish Cocktails (1pp)
- Panko Crumbed Prawn Cutlets (2pp)
- Spinach & Ricotta Pastizzi (1pp)
- Fruit Platter *or* Assorted Cake Platter (1 Between 25 people)

Minimum of 30 people. Includes condiments & tea/coffee.



ALTERNATE DROP

M E N U

Two Course

\$42 per person

Select any two items from each course

Includes Linen & Bread Roll

Three Course

\$49 per person

Dietary & Children's meals available on request. Function T's & C's Apply.

ENTREE

Crispy Salt & Pepper Calamari

Asian Salad, Garlic Aioli & Lemon

Vietnamese Beef Salad

Asian Herbs, Peanuts & Rice Vermicelli

Zaatar Crusted Lamb Skewers

Couscous, Pomegranate, Chargrilled
Vegetables & Mint Raita

Roasted Jap Pumpkin

Spinach, Edamame Beans, E-Shallots,
Heirloom Cherry Tomatoes, Feta &
Pepita Seeds

Smashed Avocado & Tomato Bruschetta

Basil, Toasted Sourdough, Olive Oil &
Italian Glaze

Smoked Salmon

Baby Cos, Crispy Bacon, Parmesan,
Croutons, Boiled Egg & Anchovy
Dressing

DESSERT

White Chocolate & Passionfruit Crème Brulee

Fresh Berries

Sticky Date Pudding

Butter Scotch Sauce, Vanilla Ice Cream
& Chocolate Wafer

MAIN COURSE

Free Range Chicken Supreme

Kumara Mash, Broccolini, Roasted Vine
Ripened Tomato & Red Wine Jus

Grilled Tasmanian Salmon

Roasted Kepler Potato, Asparagus
Spears, Tomato Salsa & Citrus Beurre
Blanc

Grain Fed Scotch Fillet (250gm)

Potato Gratin, Seasonal Steamed Greens
& Red Wine Jus

Twice Cooked Pork Belly

Celeriac Puree, Broccolini & Red Wine
Jus

June Lamb Rump

Snow Peas, Sweet Potato Mash, Tzatziki,
Pomegranate, Rosemary Shiraz Jus

Confit Duck Leg

Blueberry Cheesecake

Mixed Berries Compote

Pavlova

Passion Fruit Coulis & Seasonal Fruits





BUFFET MENU

\$36 Per Person

Choose 3 Sides, 2 Mains
and 2 Desserts

Includes

Includes Table Linen, Bread
Roll & a Tea/Coffee Station

\$39 Per Person

Choose 5 Sides, 3 Mains
and 3 Desserts

Dietary meals available on request. Function T's & C's Apply.

SIDES

- Greek Salad
- Potato Salad
- Chicken & Five Bean Salad
- Pasta Salad
- Antipasto Platter
- Beer Battered Fries
- Garlic Roast Potato
- Steamed Vegetables
- Roast Vegetables
- Steamed Rice

MAINS

- Traditional Butter Chicken
- Stir Fried Chicken &
Vegetables
- Vegetarian Pasta Bake
- Roast Pork or Beef
- Beef or Vegetable Lasagne
- Honey Baked Double
Smoked Ham

DESSERTS

- Assorted Cake Platter
- Fruit Platter
- Cheese Platter
- Cheesecake or Mud Cake
- Pavlova & Ice Cream
- Sticky Date Pudding

PLATTER MENU

PLATTERS

Assorted Sandwich Platter \$70 10 Sandwiches cut into quarters. Gluten free available on request.	Fish Cocktails \$70 Tartare & Lemon
Assorted Wrap Platter \$80 10 Wraps cut into quarters. Gluten Free available on request.	Mini Spring Rolls \$50 Sweet Chilli Sauce
Crumbed Chicken Tenders \$80 Garlic Aioli	Bruschetta of Heirloom Tomato \$60 Heirloom Tomato, Basil, Feta and Balsamic Glaze
Panko Crumbed Prawn Cutlets \$80 Lime Aioli	Fresh Natural Sydney Rock Oysters \$36 /doz Namjim Dressing
Cheesy Arancini Balls \$60 Garlic Aioli	Bruschetta of Rare Beef \$80 Horse Radish Mayonnaise, Chronicon and Micro Herbs
Lamb Skewers \$110 Tzatziki Dipping Sauce	Mascarpone & Smoked Salmon Bruschetta \$80 Dill & Fried Capers
Chicken Souvlaki \$90 Aioli	

30 pieces per platter

PIECES

Sliders \$6.50 ea Beef, Chicken or Pulled Pork	Panko Coated Calamari Rings \$2.50 ea
Assorted Sushi Rolls \$8.00 ea Cut into 6 pieces. Minimum of 10, cut into 6.	Asian Style Chicken Wings \$3.00 ea

Minimum order for 30 pieces.

EXTRAS

Wedges \$35 Sweet Chilli Sauce & Sour Cream	Cake Platter \$80 Assorted Cakes
Beer Battered Chips \$35 Aioli	Fruit Platter \$80 Assorted Seasonal Fruit
Assorted Cheese Platter \$80 Crackers, Dried Fruit & Nuts	



MORNING / AFTERNOON TEA

TEA & COFFEE

\$3.30pp

One Round of Tea &
Coffee

\$5pp

Tea, Coffee & Assorted
Biscuits

\$8pp

Continuous Tea & Coffee

MORNING OR AFTERNOON TEA

\$10 per person package

Includes Tea & Coffee, Assorted Biscuit Platter and your choice of one of the following:

House Made Scones with Jam & Cream

Assorted Slices

Assorted Muffins

Croissants

Danish Pastry

Banana Bread