

# Function Room Menus and Pricing

## Finger Food Menu

\$50.00 per platter

Each platter has approximately 25 pieces

### Mixed Platter of Freshly Made Club Sandwiches

#### Peking Duck Wantons

Peking duck mixed with water chestnuts and spring onions in a crispy wonton skin

#### Homemade Sausage Rolls

#### Chilli Pork & Cashew Gyozas

A Japanese dim sim with filled with a combination of pork, cashew nuts spring onion and water chestnuts

#### Moroccan Lamb & Pinenut Puffs

Moroccan spiced lamb and pine nuts in a puff pastry

#### Vegetable Curry Puffs (Vegan)

Fresh vegetables flavoured with mild curry wrapped in puff pastry

#### Vegetable Samosas (Vegetarian)

Lightly curried vegetables in a yoghurt pastry

#### Thai Fish Cakes

Fish patties flavoured with lemongrass, sweet basil, coriander and a hint of chilli

#### Crab, Cream Cheese & Coriander Springrolls

Crab meat and fresh coriander folded through cream cheese with a hint of lemon and chilli

#### Polpettinis

A classic Italian flavoured meatball with a blend of veal, mushroom and fresh herbs

#### Smoked Ham, Fetta & Pesto Calzones

Traditional blend of ham, fetta cheese and basil pesto wrapped in a pizza base

#### Smoked Chicken Quesadillas

Lightly smoked chicken and tomato salsa in a crispy yellow corn tortilla pastry

#### Spinach & Pinenut Felafel (Vegan)

Lebanese style patty made with chickpeas, spinach, pine nuts and spices

#### Ricotta & Tomato Involtinis (Vegetarian)

A classic Italian combination of ricotta cheese, tomato, fresh herbs and black olives folded in a pizza style dough

The Function Room is available until 1 am.

The hotel is open until 4am for any guests wishing to remain after the function.

A full bar is provided and drinks are charged on consumption, or you may wish to put money over the bar.

## Two & Three Course set Menu

### Entrees

Minestrone Soup

Smoked Salmon Salad

Mixed leaves, capers, Spanish onion & wholegrain mustard mayonnaise

Prawn & Avocado Salad

Grilled tiger prawns & avocado served on mixed leaves with a lime mayonnaise

Satay Chicken Skewers

Served on a bed of rice

Moroccan Vegetable Crepe

Fresh vegetables roasted in Moroccan spices wrapped in a traditional French crepe

### Main Courses

Roast Beef

Roast fillet of beef accompanied with roast potatoes, roast pumpkin & vegetables

Chicken Breast

Chicken breast filled with smoked salmon & brie, oven baked  
& topped with a creamy leek sauce

Chargrilled Scotch Fillet

Scotch fillet chargrilled to your liking served with seasonal vegetables

Atlantic Salmon Steak

Grilled salmon steak served on a bed of mash with seasonal vegetables

Spinach and Mushroom Filo Parcel

Spinach & mushrooms wrapped in filo pastry, oven baked  
& served with mushroom sauce

### Desserts

Pecan pie

Served with whipped cream

Brandy snap basket

With mixed berries & ice cream

All meals served with fresh bread rolls

2 Courses \$30.00

Choose 3 selections from Mains and 2 selections from  
either Entrées or Desserts

3 Courses \$35.00

Choose 3 selections from Mains and 2 selections from  
Entrées and Desserts

Tea or coffee with mints extra \$2.00 per person