



Cocktail Menu

Thai chicken & mushroom tartlets
Lamb kofta skewers
Sundried tomato, pesto & bocconcini calzones
Mini chicken & mushroom pies
Mini beef & red wine pies
Curried vegetable fillos
Semi-dried tomato & fetta mini quiches
Mini sausage rolls
Chicken macadamia savoury balls
Pumpkin arancini balls
Chicken satay puffs
BBQ pork puffs
Tandoori lamb samosas
Vegetable samosas
Cajun chicken skewers
Grilled garlic prawn skewers
Peking duck spring rolls
Spinach & ricotta pastizzis
Steamed pork dumplings
Assorted sushi roll bites

\$75.00 per platter

Each platter is sufficient for approx 8 people

Banquet Menu

Minimum of 20 guests

Soup

Choice of 2 served on an alternate basis

Cream of pumpkin
Garden vegetable
Potato & bacon
Chicken & sweet corn
French onion

Entrée

Choice of 2 served on an alternate basis

Prawn & avocado salad
Served with a lime mayonnaise
Chicken caesar salad
With grilled chicken
Salmon delight
Brie cheese wrapped in smoked salmon, crumbed & lightly fried
Cajun chicken skewers
On a bed of rice served with minted yoghurt
Baked vegetable gnocchi
Napoli, pesto & roasted vegetables, topped with cheese & baked
Peking duck spring rolls
Served with plum sauce

Main course

Choice of 2 served on an alternate basis

Roast sirloin
Thick cut served with roast potatoes & steamed vegetables
Herb chicken schnitzel
A parmesan & herb encrusted chicken breast served with garlic aioli, chips & salad
Grilled pork cutlet
Topped with red capsicum relish, served on a bed of mash with steamed vegetables
Atlantic salmon steak
Salt & pepper dusted then grilled, served on a rocket salad with a lime vinaigrette
Moroccan vegetable parcel
Fresh vegetables roasted in Moroccan spices, wrapped in filo pastry with cous cous
then oven baked, served with minted yoghurt
Chicken & garlic prawn kiev
Chicken breast filled with garlic prawns, crumbed then lightly fried,
served with chips & salad

Dessert

Choice of 2 served on an alternate basis

Brandy snap basket
With mixed berries & ice cream

Sticky date pudding
With caramel sauce & ice cream

Apple crumble
With ice cream

Gourmet ice cream trio

Lemon & passionfruit tart
Served with fresh whipped cream

Pricing

Soup & main \$30.50

Main & dessert \$32.00

Entrée & main \$34.50

Soup, main & dessert \$38.00

Entrée, main & dessert \$42.00

Beverage options

Option one – bar tab

We can operate your choice of drink selections up to the value you nominate. Our staff will ensure this level is observed.

Option two – set price

If you prefer we can offer you a set price which includes heavy & light tap beer, bottled chardonnay, semillon sauvignon blanc, shiraz, merlot, cabernet merlot & sparkling wines, also soft drinks & orange juice.

\$36.00 per person for a duration of 4 hours

\$45.00 per person for a duration of 5 hours

Option three – regular bar

Drinks purchased individually when ordered