



Cocktail Menu

Beer battered fish bites
Salt & pepper calamari
Sweet chilli chicken balls
Grilled garlic prawns
Vegetarian spring rolls
Cajun chicken skewers
Spinach & ricotta pastizzis
Gourmet mini pies
Moroccan beef meat balls
Homemade mini sausage rolls
Chicken satay skewers

\$60.00 per platter

Each platter is sufficient for approx 6 people



Banquet Menu

Minimum of 20 guests

Soup

Choice of 2 served 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