

## FUNCTION MENUS

### Morning & Afternoon Tea

Your choice of one (1) of the following:

- Sweet Scones served with Strawberry Jam and Whipped Cream
- Cheese & Bacon Scones served with Butter and Tomato Chutney
- Assorted Muffins
- Assorted Danishes
- Assorted Doughnuts
- Chocolate Brownie
- Sun Dried Tomato & Spinach Frittata
- Leek & Kumara Frittata
- Brie Cheese and Capers Mini Tarts
- Mushroom & Onion Mini Tarts
- Fresh Fruit Plate

### Working Lunches

Your choice of one (1) of the following:

#### **Menu 1**

- Assortment of Gourmet Sandwiches & Wraps
- Selection of 3 Dazzling Salads
- Fresh Fruit Plate
- Cheese Plate

#### **Menu 2**

- Freshly baked bread rolls
- Selection of 3 Dazzling Salads
- Mediterranean Pasta (Vegetarian)
- Chicken and Wild Mushroom Risotto
- Fresh Fruit Plate
- Cheese Plate

#### **Menu 3**

- Freshly Baked Bread Rolls
- Selection of 3 Dazzling Salads
- Mongolian Lamb
- Teriyaki Chicken
- Steamed Rice
- Fresh Fruit Plate
- Cheese Plate

#### **Menu 4**

- Freshly Baked Bread Rolls
- Selection of 3 Dazzling Salads
- Bangers and Mash with Gravy
- Catch of the Day Grilled with herbs butter
- Steamed Rice
- Fresh Fruit Plate
- Cheese Plate

## **Buffet Lunches & Dinners (min 15 delegates)**

Your choice of one (1) of the following:

### **Hot Buffet No 1**

- Freshly Baked Bread Rolls
- Selection of 3 Dazzling Salads
- 3 Different Hot and Sizzling Dishes
- Crunchy Steamed Vegetables
- Steamed Rice
- Scrumptious Assorted Desserts
- Fresh Fruit Plate
- Cheese Plate

### **Hot & Seafood Buffet**

- Freshly Baked Bread Rolls
- Prawn Cocktail
- Selection of 3 Dazzling Salads
- 3 Different Hot & Sizzling Dishes including Seafood
- Crunchy Steamed Vegetables
- Steamed Rice
- Roast Potato
- Scrumptious Assorted Desserts
- Fresh Fruit plate
- Cheese plate

## **Set Menus (2 Course or 3 Course)**

**Option 1:** Please select 2 meals from each course for alternate drop.

**Option 2:** If you wish to order for each guest individually, please let us know at least 7 Days in prior to your function date, what selection is required.

### **Entrees**

Soup of the Day served with Toasty Baguette  
Prawn & Fennel Ravioli with Lemon Gras Sauce  
Stuffed Artichoke Hearts with Chick Peas, Corn, Olives & Parmesan  
Thai Beef Medallions with Mix Leaves Salad & Coriander Dressing

### **Mains**

Slow Roast Pork Belly served with Polenta Cake and Berry Jus  
BBQ Beef Ribs served with Chips and a Garden Salad  
Crispy Skin Salmon served with Cauliflower & Ginger Puree  
Grilled Chicken Breast served with Kipfler Potato Salad & Limey Butter Sauce  
Goat Cheese and Cherry Tomato Savory Pudding served with Garden Salad

### **Desserts**

Raspberry Icy Soufflé served with Mix Berry Compote  
Banana & Chocolate Spring Roll served with Honey Milk Sauce  
Shortbread and Strawberry Tower served with Whipped Cream & Strawberry Coulis

**Sides** (choose 1 Side Dish complimentary for a minimum of 6 Guest)

French Fries  
Spicy Wedges with Sour Cream & Sweet Chilli  
Garden Salad  
Garlic Bread

## **Canapé Menu**

Please select one option below:

### **1 Mini nibbles**

- Roast Beef Mini Tart with Mushroom Pesto
- Assorted Sushi Rolls with Ginger, Wasabi & Soy
- Crumbed and Stuffed Forest Mushrooms with Coriander Dressing
- Icy Mango Treats

### **2 More Nibbles**

#### **Cold**

- Mini Prawn Cocktails wrapped in Crunchy Cos Lettuce
- Sear Tuna on Rye Toast and Crème Fresh
- Roast Beef Mini Tart with Mushroom Pesto
- Assorted Sushi Rolls with Ginger, Wasabi and Soy
- Mini Crispy Salami Toast topped with Basil & Pine Nuts Pesto

#### **Hot**

- Vegetable Samosas served with Mint Yogurt Dip
- Assorted Mini Pies
- Vegetarian Spring Roll served with Sweet & Sour Sauce
- Crumbed and Stuffed Forest Mushrooms served with Coriander Dressing
- Mussels, Zucchini Ribbon & Capsicum Sauce

### **3 Fancy Nibbles 3**

#### **Cold**

- Gravalax Mini Tarts
- Freshly shucked Oysters with Mirin Vinaigrette
- Peking Duck Pancakes
- Scallop Ceviche on Cucumber Rings
- Corn Fritas topped with Guacamole and Sour Cream

#### **Hot**

- Steamed Sward Fish Wrapped in Pancetta & Black Bean Sauce
- Wild Mushroom Risotto
- Grilled Lamb Cutlets with Pistachio Topping
- Mini Puffs stuffed with Goat Cheese and Cherry Tomato
- Prawn & Fennel Ravioli served with Lemon Grass Sauce

### **4 Nibbles for your Sugar Rush 4**

- Chocolate Tartlets with Honey Macadamia Dust
- Almond and Mascarpone Cream
- Chocolate Cannelloni
- Icy Mango Treats
- Vanilla Panacota