



Seated Function Menu

Single placement menus – minimum 20 pax
All alternate placement menus – minimum 30 pax

Suitable for lunch or dinner

All Menu options include a freshly baked bread roll plus a tea and coffee station with dinner mints

Menu 1 - \$36.00

Your choice of Main Course
Your choice of Dessert

Menu 2 - \$38.00

Your choice of Entree
Your choice of Main Course

Menu 3 - \$46.00

Your choice of Entree
Your choice of Main Course
Your choice of Dessert

Menu 4 - \$38.00

Your choice of 2 Mains
Your choice of 2 Desserts
with alternate placement

Menu 5 - \$40.00

Your choice of 2 Entrees
Your choice of 2 Mains
with alternate placement

Menu 6 - \$48.00

Your choice of 2 Entrees
Your choice of 2 Mains
Your choice of 2 Desserts
with alternate placement



Entrée Selections

Pan fried garlic King prawns wrapped in filo with a
lemon sweet chilli cream reduction

Lamb loin fetta and slow roasted cherry tomato salad
with minted dressing

Roasted duck breast swiss brown mushroom and asparagus risotto topped with
shaved pecorino

Smoked chicken breast avocado crispy bacon and foccacia croutons with tangy
parmesan dressing

Leek potato and prosciutto soup topped with sour cream
and thyme croutons

Tempura battered King prawns on a jasmine rice pilaf with
hoi sin and plum dipping sauce

Spinach and ricotta ravioli tossed in pesto cream sauce with toasted macadamia
nuts, rocket and parmesan

Roasted pumpkin ginger and coconut soup topped with toasted coconut garlic
chips and coriander

Marinated beef fillet crisp noodle and Asian greens with
Thai inspired salsa

Smoked salmon and mesclun salad with dill raspberry and walnut dressing



Main Course Selections

**All dishes are served with potato bake and sautéed
seasonal vegetables**

Seared salmon fillet topped with sautéed King prawns in a citrus
champagne beurre blanc

Roasted rack of lamb with a sundried tomato grain mustard and thyme
stuffing on rich pinot noir jus

Chicken breast topped with macadamia nut crust and classic
hollandaise sauce

Char grilled beef sirloin caramelised Spanish onion and red wine relish
and béarnaise sauce

Pork fillet with a pistachio apricot and pear stuffing with a brandy and
pink peppercorn sauce

Grilled wild caught barramundi fillet topped with an avocado
lime and chilli aioli

Veal loin medallions stacked with prosciutto spinach sautéed mushrooms
and parmesan on cherry tomato and basil coulis

Marinated lamb loin topped with Persian fetta pinenut and capsicum
tapenade on rosemary muscat jus

Chicken breast supreme filled with poached leek apple and camembert
on orange and redcurrant glaze



Dessert Selections

Individual lemon meringue pie with vanilla bean anglaise
and double cream

Blueberry and caramelised apple in a sweet pastry case with almond and
cinnamon crumble and custard

Chocolate indulgence – layers of rich brownie white chocolate
cheesecake milk and dark chocolate mousses with raspberry compote

Sticky date pudding with Baileys butterscotch sauce and
French vanilla ice cream

Baked mixed berry cheesecake with poached strawberries
and double cream

Frangelico milk chocolate tian on hazelnut praline and chocolate ganache

Orange crème brulee tart with minted orange and cointreau salsa and
mascarpone cream

Fresh seasonal fruit salad with passionfruit coulis and ice cream

Fine Australian cheese platter with dried fruit, nuts
and assorted crackers