



## 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 - \$38.00**

Your choice of Main Course  
Your choice of Dessert

#### **Menu 2 - \$40.00**

Your choice of Entree  
Your choice of Main Course

#### **Menu 3 - \$48.50**

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

#### **Menu 4 - \$40.00**

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

#### **Menu 5 - \$42.00**

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

#### **Menu 6 - \$52.00**

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 Persian fetta and slow roasted cherry tomato salad  
with balsamic grain mustard maple syrup & rosemary 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, avocado 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 cream reduction

Roasted lamb rump with a sundried tomato grain mustard and thyme  
crust on rich pinot noir jus

Chicken breast topped with macadamia nut crust and tangy  
mango 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 filled with Persian fetta pinenut and capsicum  
tapenade on rosemary muscat jus

Chicken breast supreme filled with bacon, leek spinach &  
mustard on 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

Profiteroles filled with custard drizzled with hot chocolate  
& Tia Maria sauce.

Fresh seasonal fruit salad with passionfruit coulis and ice cream

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