



FINGER FOOD & SMALL PLATE MENU

MENU ONE

\$39.50 PP

Create your own menu. Choose any **5 Hot/Cold** items plus **3 small plate** options.

Hot

Variety of homemade pies
Vegetarian spring rolls and samosa
Marinated pork belly brioche sliders
Variety of homemade quiche
Beef brisket sliders
Vegetarian frittata
Variety of arancini balls
Homemade sausage rolls
Peri peri chicken skewers
Satay chicken skewers
Buffalo chicken skewers
Panko crumbed prawns
Asian style pork belly
Prawn ginger dumplings
Pork dim sum

Cold

Thai beef spoons with nam chim dressing
Confit duck and star anise salad
Roast pumpkin and feta tart
Zucchini and bacon slice
Thai beef in cucumber discs
Seared tuna Asian salad
Beetroot and goats cheese tart
Smoked salmon roulade
Smoked salmon, caper, and dill tart
Mixed point sandwiches
Dips & antipasto

Small Plate

Salt & pepper calamari salad	Nam chin dressed Thai beef salad
Asian duck spring rolls	Slow cooked beef cheek with creamy mash
Prawn and avocado cocktail	Sticky candied pork belly
Wagyu beef chow Mein	Bamboo prawns with lemon aioli
Battered flathead and chips	Peri peri chicken & egg noodle stir fry
Lamb ragu with penne pasta	Wild mushroom and truffle infused risotto
Slow cooked lamb shoulder & mash	



FINGER FOOD

Menu Two

\$24.50 Per Person (Please select 6 items)

\$29.50 Per Person (Please select 8 items)

Hot

Variety of homemade pies
Vegetarian spring rolls and samosa
Marinated pork belly brioche sliders
Variety of homemade quiche
Beef brisket sliders
Vegetarian frittata
Variety of arancini balls
Homemade sausage rolls
Peri peri chicken skewers
Satay chicken skewers
Buffalo chicken skewers
Panko crumbed prawns
Asian style pork belly
Prawn ginger dumplings
Pork dim sum

Wild Mushroom & truffle infused risotto

Cold

Thai beef spoons with nam chim dressing
Confit duck and star anise salad
Roast pumpkin and feta tart
Zucchini and bacon slice
Thai beef in cucumber discs
Seared tuna Asian salad
Beetroot and goats cheese tart
Smoked salmon roulade
Smoked salmon, caper and dill tart
Mixed point sandwiches
Dips & antipasto

SEATED DINING

Entrée & Main \$45.00 Per Person

Main & Dessert \$42.00 Per Person

Entrée, Main & Dessert \$55.00 Per Person

Entrée

Smoked salmon tian with layers of salmon, rocket, parmesan and tzatziki sauce
Baby cos salad tossed with shredded chicken, bacon and croutons dressed with
chefs homemade caesar dressing

Tandoori chicken salad with cucumber, rocket, tomato and fresh lemon

Soy and honey glazed duck salad with spring onion and soy dressing

Rare roasted eye fillet with an Asian salad and Thai style sauce

Asian style pork belly salad topped with sweet potato crisps

Vegetarian arancini ball with relish and dressed salad

Salt and pepper calamari salad with chipotle sauce and fresh lemon

Main

Roasted fillet of wild barramundi with a lemon and lime vinaigrette

Grilled chicken breast with semi dried tomato, spinach and basil pesto cream sauce

Grilled chicken breast wrapped in prosciutto & topped with a creamy mushroom
& white wine sauce

Roasted lamb rump cooked medium, sliced and served with a red wine jus

Lamb shank slowly braised & finished with a thick braising gravy.

Grilled beef eye fillet steak served **pink** topped with caramelized red onion jam

Grilled beef eye fillet steak served **pink** topped with wild mushroom jus

Roasted pork loin cutlet with grilled apple & plum jus.

Asian spiced pork belly with crackle

Confit duck with orange quince glaze

All mains served with creamy mash & seasonal vegetables, bread rolls & butter.

Dietary requirements catered for



SEATED DINING

Dessert

Lemon & lime tart with king island cream & cinnamon sugar
Flourless orange & almond cake with orange syrup and king island cream
Lemon meringue pie with double cream & coulis
Vanilla bean panna cotta with fresh berry compote
Tiramisu parfait with chocolate sauce and espresso coffee
Chocolate brownie with hot chocolate sauce, double cream and mousse
White chocolate & berry cheesecake with double cream and berry coulis

Extra Option

1/2 hour of chef selected canapes at the start of your function \$9.50pp
1 hour of chef selected canapes at the start of your function \$ 15.00pp

All mains served with creamy mash & seasonal vegetables; bread rolls & butter Dietary requirements catered for

CONFERENCE PACKAGES

Morning and Afternoon Tea

\$9.90 pp

1. Variety of muffins, whole fruits, cookies, tea, coffee and juices
2. Variety of cakes and slices, whole fruits, tea, coffee and juices
3. Scones with jam and cream, whole fruits, tea, coffee and juices
4. Sweet danishes, donuts, whole fruits, tea, coffee and juices
5. Mixed point sandwiches, whole fruits, tea, coffee and juices
6. Gourmet mini pies, whole fruits, tea, coffee and juices

Lunch

19.90pp

1. Gourmet wraps and sandwiches, fresh fruit platter, iced water and juices
2. Toasted focaccias and quiche with garden salad, fresh fruit platter, iced water and juices
3. Lemon and herb roast chicken, variety of salads and breads, fresh fruit platter, iced water and juices

Packages

\$35.00 pp

Full Day – morning tea, lunch and afternoon tea

\$27.90 pp

Half Day – lunch and either morning or afternoon tea

WAKE PACKAGES

Menu One

\$13.90 Per Person

Variety of homemade mini pies
Variety of point sandwiches Mini
sausage rolls
Samosa & mini dim sims
Tea & coffee

Menu Two

\$16.90 Per Person

Variety of homemade mini pies
Variety of point sandwiches
Mini sausage rolls
Samosa & mini dim sims
Scones with jam & cream
Variety of cakes & slices
Tea & coffee

Menu Three

\$16.90 Per Person

Variety of homemade mini pies
Variety of point sandwiches
Mini sausage rolls
Panko crumbed prawns
Chicken satay skewers
Tea & coffee

Menu Four

\$19.90 Per Person

Variety of homemade mini pies
Variety of point sandwiches Mini
sausage rolls
Panko crumbed prawns
Chicken satay skewers
Scones with jam & cream
Variety of cakes & slices
Tea & Coffee

