



FUNCTIONS

MORNING & AFTERNOON TEA

OPTION ONE

Muffin | Assortment of slices - \$12 per person

OPTION TWO

Muffins | Muesli bars | Banana bread with cinnamon butter - \$14 per person

OPTION THREE

Crossiants | Wraps | Carrot & walnut cake | Seasonal fruit platter | Scones with jam & cream or with lemon curd - \$16 per person

Complimentary tea & coffee station with morning and afternoon tea

LUNCH / CONFERENCE OPTION

\$28 PER PERSON

Assorted sandwiches & wraps | Assorted muffins & slices | Mini quiches | Assortment of cold meats | Assortment of salads

FRUIT PLATTER

Seasonal fruits served with pouring cream

CHEESE PLATTER

Brie, vintage cheddar, blue, smoked cheddar, marinated fetta, salami, dips, & crackers

ANTI-PASTO PLATTER

Sundried tomatoes, marinated olives, garlic mushrooms, char grilled capsicum, zucchini & eggplant, cold cuts, dip & mixed crackers

Please note menu & prices are just a guideline





F U N C T I O N S

CANAPE SELECTION

SELECT 3 OPTIONS \$24 PER PERSON

SELECT 4 OPTIONS \$28 PER PERSON

SELECT 5 OPTIONS \$33 PER PERSON

Corn fritters with smoked salmon & dill
Mini Prawn cocktails
Vegetarian rice paper rolls
Assortment of crostinis
Basil & ricotta tartlets
Prawn salsa spoons
Oyster Kilpatrick, lime chilli & ginger natural,
Gourmet focaccia pizza Chef's unlimited selections
Lamb meat balls with mint and lemon yoghurt
Mixed bruschettas
Stuffed mushrooms
Cucumber rounds with smoked salmon
Dips with crispy mountain bread
Squid rings with lime aioli
Pork & prawn rice paper rolls
Rare beef with lemon aioli & rocket on croute
Pumpkin sundried tomato arancini
Mini quiche with roasted pumpkin caramelised onion, pine nuts & fetta

INCLUDED IN ALL OPTIONS!

Lemon meringue tartlets | Pecan tart | Chef's petite cheesecake | Seasonal fruit platter | Mixed slices

ANTI-PASTO PLATTER

Sundried tomatoes, Marinated olives, Garlic mushrooms, Chargrilled capsicum, Zucchini & eggplant, Cold cuts, Dip & mixed crackers





F U N C T I O N S

BUFFET MENU ONE

\$38.50 PER PERSON

ENTREE

Potato, leek & bacon soup | Bread rolls

MAIN

Roast pork with crackling | Seasoned roasted potato, pumpkin & kumara
| Roasted pistachio beef rump | Cajun seasoned roasted chicken | Green
beans | Roasted buttery corn cobs

DESSERT

Assortment of desserts

BUFFET MENU TWO

\$55 PER PERSON

FINGER FOODS

Cajun wedges with guacamole | Sweet chilli salsa & chive sour cream |
Crispy bread with brie & sweet chilli jam | Mini sausage rolls with barbeque
sauce | Prawn, chorizo & basil bites

MAIN BUFFET

Garlic/herb bread served to the tables | Fresh leaf garden salad | Crispy
steamed seasonal vegetables | Chicken breast with bacon & mushroom
sauce | Rosemary roasted beef with red wine jus | Battered Barramundi
with garlic, lemon & caper sauce | Seasoned roasted potatoes & pumpkin

DESSERT

Assortment of desserts | Seasonal fruit platter





FUNCTIONS

PLATED MENU ONE

\$48 PER PERSON - 3 COURSE

\$38 PER PERSON - 2 COURSE

ENTREE

Warm thai beef salad topped with crunchy noddles

Sweet potato & mozzarella arancini balls
accomplished by a spicy tomato mayo

MAIN

Poached chicken breast served with orange, goats cheese,
pine nut & bean salad with a citrus dressing

Pork cutlet served with spiced apple sauce, potato fondant, green beans,
drizzled with a burnt butter & sage sauce

DESSERT

Apple & rhubarb tart served with vanilla bean custard
Sticky date pudding & butterscotch sauce served with vanilla bean ice cream

PLATED MENU TWO

ENTREE

Pork belly served with pumpkin puree & pinot noir glaze

Duxelle Stuffed Mushrooms

MAIN

Sundried tomato & basil chicken roulade with creamy chive mashed
potato, broccolini & creamy white wine sauce

Tomato & red wine slow cooked lamb shanks on a bed of mashed potato
& a side of green beans

DESSERT

Chocolate mousse tart with frangelico custard & raspberry coulis

White chocolate & raspberry swirl cheesecake with raspberry sorbet

