

Cocktail Menu Options

Standard Menu \$75

Choice of any 4 items – 48 Pieces

Gourmet Party Pies
Sausage Rolls
Mini Assorted Quiches
Mini Pizza's
Gourmet Meat Balls
Party Pastries

Asian Menu \$75

Gourmet Spring Rolls
Mini Money Baskets
Crispy Prawn Rolls
Mini Dim Sims

Gourmet Menu \$85

Beef Kebabs with Yoghurt Dressing
Chicken Satay with Dipping Sauce
Salt & Pepper Squid Twister's with Sweet and Sour Sauce

Deli Delights \$85

Assorted Chefs Selection of Pointed Sandwiches (40 Points)

Sushi Corner \$85

Assorted Sushi (55 Pieces)

Optional Additions \$85

Fruit Platter - Seasonal Fresh Fruit
Cheese Platter – Variety of Cheeses and Mixed Greens

Sit Down Menus

2 Course Set Menu \$30

Either Entrée and Main or Main & Desserts
Served on a 50/50 Alternative Basis

Entrees

(Select Two)

Soup of the Day

Pumpkin, Minestrone or Potato & Leek

Salt and Pepper Calamari Salad

Served with a Passion Fruit Aioli

Thai Beef Salad

Marinated Beef Strips in an Asian Inspired Sauce served with Mixed Greens

Mains

(Select Two)

Roast of Day

Served with Roast Potato's and Seasonal Vegetables

Chicken Scaloppini

Marinated Grilled Chicken Breast served with Mash Potato's, Seasonal Vegetable
And a Creamy Mushroom Sauce

Grilled Barramundi

Served with Chips and Salad and a Creamy Garlic White Sauce

Butter Chicken

Served with Steamed Jasmine Rice, Salad and a Poppadum

Dessert

(Select Two)

Fruit Salad

Served with Ice Cream

Chocolate Mousse

Served with Whipped Cream

Pavlova

Served with Cream

2 Course seniors Set Menu \$21.50

Either Entrée and Main or Main & Desserts
Served on a 50/50 Alternative Basis
Available Lunch Only Monday - Friday

Entrees

(Select Two)

Soup of the Day

Pumpkin, Minestrone, Potato & Leek, Moroccan Chickpea or Sweet Potato

Salt and Pepper Calamari Salad

Served with a Passion Fruit Aioli

Mains

(Select Two)

Roast of Day

Served with Roast Potato's and Seasonal Vegetables

Chicken Parmigiana

Served with Chips and Salad

Beer Battered Flat Head

Served with Chips and Salad

Apricot Chicken

Served with Steamed Rice and Apricot Glaze

Dessert

(Select Two)

Fruit Salad

Served with Ice Cream

Jelly

Served with Ice Cream

Pavlova

Served with Cream

2 Course \$40.50 or 3 Course \$45.50

Served on a 50/50 Alternative Basis

Entrees

(Select Two)

Soup of the Day

Pumpkin, Minestrone, Pea and Ham or Chicken and Sweet Corn

Thai Beef Salad

Marinated Beef Strips in an Asian Inspired Sauce served with Mixed Greens

Bruschetta

Toasted Ciabatta Bread with Tomatoes, Spanish Onion, Parmesan Cheese,
Basil, Olive Oil and Balsamic Glaze

Mains

(Select Two)

Atlantic Salmon

Served on a Bed of Sweet Potato Mash, Harissa Tomatoes, Butter Beans and a Mild Moroccan Sauce

Lamb Shank

Braised in a Rich Tomato, Rosemary and Red Wine Sauce Served on a Bed of
Creamy Potato Mash and Roast Vegetables

250g Scotch Fillet

Served with Chips, Salad and a Mushroom Sauce

Rack of Lamb

Served with Sweet Potato Mash, Roast Vegetables with a Balsamic and Honey Glaze

Grilled Barramundi with Garlic Prawns

Served with Chips and Salad with a Creamy Garlic White Wine Sauce

Dessert

(Select Two)

Fruit Salad

Served with Ice Cream

Pavlova

Served with Cream

Cream Brulee

Served with a Berry Coulis