

# Function Menu

2 course \$45

3 course \$55

 *Plated entrée:*

- **Caesar Salad**  
Shredded Baby cos lettuce with crispy bacon, parmesan cheese, croutons dressed with Cesar dressing. (Chicken or prawns)
- **Vegetable Stack (V,GF)**  
Eggplant, capsicum, pesto and goat cheese
- **Arancini (V)**  
Trio of cheese, parsnip puree and aged balsamic
- **Tandoori Flavored Chicken (GF)**  
Cabbage, minted yoghurt, tomato chili salsa
- **Lamb kebabs**  
Dressed with mint yoghurt served with cabbage, coriander and mint salad. -
- **Beef Carpaccio**  
With rocket and parmesan salad.
- **Moroccan spiced chicken**  
With Crushed potato cake dressed with lime aioli
- **Lamb blackstrap (GF)**  
Potato fondant, rocket salad and garlic aioli
- **Garlic prawns (GF)**  
Served with avocado salsa with balsamic glazed and beetroot coulis
- **Veg Tart**  
Mushroom, caramelized onion, ricotta, capsicum
- **Asian Style Squid**  
With rocket and parmesan salad dressed with sweet chili sauce

### *Platted Main:*

- **Lemon chicken (GF)**  
On basil mash, asparagus with creamy garlic sauce and sweet potato crisp.
- **Chicken Avocado**  
Sweet potato mash, asparagus topped with avocado and finished with creamy garlic sauce
- **Tapenade coated lamb rack (GF)**  
On potato gratin, buttered green beans with shiraz Jus and baby truss tomato.
- **Beef Fillet (GF)**  
On creamy potato mash, bok choy, blanched baby carrot with Truss tomato and red wine jus and onion rings.
- **Crispy Pork belly (GF)**  
With sweet potato mash, broccolini with red wine jus and poached pears .
- **Oven roasted chicken supreme**  
Mushroom and sun-dried tomato risotto, asparagus with Dijon mustard creamy sauce and sweet potato crisp. (GF)
- **Lamb shank**  
Creamy mash potato, seasonal steam vegetables with tomato and red wine sauce and onion rings. (GF)
- **Atlantic salmon**  
Sweet potato rosti, pomegranate, baby spinach creamy sauce , with sweet potato crisp. (GF)
- **Oven Baked Barramundi (GF)**  
Creamy mash potato, green beans, and café de Paris butter
- **Crispy pork belly (GF)**  
Sweet potato mash, silver beat, poached pear, shiraz jus
- **Lamb rump**  
Soft potent, sauté spinach, ricotta and served with mushroom sauce
- **Gnocchi (V)**  
Potato dumpling cooked in rich cream sauce, mushroom, garlic, onion, shaved parmesan
- **Ravioli (V)**  
Ricotta and spinach cooked in house made Napolitano sauce finished with shaved parmesan


### *Plated Dessert:*

- Sticky Date Pudding: -Mango ice cream and butter scotch sauce
- Tiramisu: - strawberry sorbet & cookies crumb
- Vanilla panacotta berry compote, pistachio sorbet
- Sorbet: Trio flavored sorbet (Pistachio, mango & strawberry)


# Buffet Options

## **Buffet Option One**

\$41.95 *per person*

 *Two choices of the following hot meats:*

- Chicken
- Lamb
- Pork
- Beef
- Turkey
- Seasonal steamed vegetables
- Roasted potatoes and pumpkin

 *Two choices of the following salads:*

- Coleslaw
- German potato salad
- Italian pasta salad
- Rocket parmesan and pear salad
- Mixed garden salad

**Note: Served with gravy, condiments, dressings, bread rolls and butter**

 *Two choices of following desserts*

- Assorted Cakes
- Slices and tarts
- Seasonal fresh fruit platters

**Note: Desserts accompanied by coulis and cream**

# Buffet Options contd...

## **BUFFET OPTION TWO**

\$45.95 *per person*

*✦ A selection of cold meats including:*

Antipasto platter:

- Cured and dried meats, marinated vegetables, humus, cheese, grissini, and Turkish bread

*✦ Three choices of the following side dishes:*

- Coleslaw
- German potato salad
- Italian pasta salad
- Rocket parmesan and pear salad
- Mixed garden salad
- Seasonal steamed vegetables
- Roasted potatoes and pumpkin

*✦ Two choices of the following hot main dishes:*

- Lamb casserole with rice & veg.
- Beef goulash with rice & veg.
- Butter chicken with rice & veg.
- Fettuccini carbonara
- Beef or vegetable lasagne

Note: - All roast comes with Seasonal steamed vegetables & roasted potato pumpkin

- Roast lamb
- Roast pork
- Roast beef
- Roast turkey
- Roast chicken

*Two choices of following desserts*

- Cakes
- Gateaux
- Slices and tarts
- Seasonal fresh fruit platters

Desserts accompanied by coulis and cream