PLATTERS



Platters can be added to any event menu or package, our function team can assist on how many platters would suit your event

OPTIONS AND PRICES

Antipasto platter \$85.00 A selection of cold meats , Cheese, dips and crackers

Sandwich platter \$80.00 Chef's selection of freshly made sandwiches

Hot platter \$110.00

8 Varieties of hot food with examples following-

Mini party pies, mini sausage rolls, spring rolls, meat balls, fish pieces, salt and pepper squid,

chicken goujons, prawn twisters

Kids platter \$60.00

Mini party pies I cocktail frankfurts, chicken nuggets, mini sausage rolls, fish pieces

Fruit & cheese platter \$90.00

A selection of fresh seasonal fruit with a mixture of gourmet cheeses, served with crackers

Dessert platter \$65.00

A selection of fresh cakes and slices



FINGERFOOD



Fingerfood can be added to any event menu or package, our function team

can assist on how many platters would suit your event

OPTIONS AND PRICES

Beer Battered Barramundi Bites w/ Tartare Sauce	\$1.50
Lamb Kofta w/ Tzazki	\$4.50
Cheese Burger Sliders w/ Cheddar Cheese & Pickles	\$4.00
Buffalo Wings w/ Ranch Sauce	\$2.50
Whole King Prawns (kg) w/ Cocktail Sauce Min 1kg	M/P
Vegetarian Spring Rolls w/ Sweet Chilli Sauce	\$1.50
Mini Tomato & Basil Brushetta	\$2.00
Spinach & Ricotta Triangles	\$1.50
Pork Belly Bites w/ Sweet Soy, Shallot & Sesame	\$2.50
Arancini - Pumpkin or Mushroom	\$1.80
Satay Chicken Skewers	\$3.50
Prawn Skewers (5) Cajun or Lemon Pepper Spiced	\$4.50
Pulled Pork Sliders w/ House made Slaw & BBQ Sauce	\$4.00
Salt & Pepper Fried Haloumi drizzled w/ Basil Oil	\$2.50

*Minimum 3 Choices

* Minimum 20 items per choice







Pizzas can be added to any function menu or package

MARGHERITA 22

Tomato I Buffalo Mozzarella I Fresh Basil I Oregano

VEGETARIAN 22

Roasted Pumpkin | Caramelized Onion | Pine Nuts | Fetta | Rocket

HAWAIIAN 22

Leg Ham I Pineapple I Mozzarella

23

25

PEPPERONI

Tomato Based I Pepperoni I Mozzarella

MEATLOVERS 25

Bacon I Ham I Pulled Pork I Red Onion I Pepperoni I Mozzarella I BBQ Sauce

PERI PERI CHICKEN 26

Baby Spinach I Bacon I Chicken I Peri Aioli I Mozzarella I Lemon Wedge

SUPREME

Ham I Capsicum I Red Onion I Olives I Mushrooms I Bacon I Pineapple I Pepperoni

GARLIC PRAWN 28

Prawns I Bacon I Red Onion I Spinach I Cherry Tomatoes I Garlic Base



FUNCTION MENU



Entrees

Chicken Caesar Salad

charred chicken w/ cos lettuce, bacon, garlic croutons, shaved parmesan & boiled egg

Salt & Pepper Squid

w/ parmesan & rocket salad, toasted pinenuts, lemon wedge & tartare drizzle

Cajun Prawn Skewers

w/ petite garden salad & lemon wedge

Slow Cooked Pork Belly

w/ asian greens & sweet soy, shallot & sesame

Thai Beef Salad

marinated beef, mixed lettuce, julienned carrots, Spanish onion, cucumber & tomato

drizzled w/ house made Thai dressing

Main Meals

Sous vide lamb rump

w/ roasted vegetable compote & rosemary sauce

Pan seared chicken supreme

w/ scallop potatoes, seasonal veg & chicken demi glaze

Braised beef cheek

w/ garlic mash, steamed broccolini and beef jus

Herb crusted salmon fillet

w/ confit potatoes and sautéed greens & hollandaise sauce



FUNCTION MENU



Dessert

Warm chocolate ooze cake

w/ vanilla ice cream & chocolate ganache

Cookies & Cream w/ chantilly cream & strawberry

Sticky Date Pudding w/ butterscotch sauce & double cream

Lemon Meringue Tartlet w/ chantilly cream & berry coulis

Pavlova

w/ strawberries & fresh cream

Rocky Road Cheesecake

w/ crème anglaise

Please select two meals from every course, served alternatively

2 course - \$45.00 3 course - \$55.00

Includes Freshly Baked Dinner Roll, Tea & Coffee

for enquires call 49 592411

