



****Minimum numbers of 50 guests for all functions, and a minimum of 80 guests required for 2/3 course functions.***

****A minimum beverage spend is required for all functions.***

****Some events will require security charges.***

****All dietary requirements can be catered for with any menu option, providing sufficient advance notice is provided.***

****We can tailor make or customise any menu to suite your requirements and budget.***



Shared platter

The selection of indulgent platters designed by our Executive Chef serves 10 people.
*A minimum order of one platter for every 10 guests is required.

The Grazing Board \$50

A selection of house made dips, jalapeno poppers, cured meats, pumpkin rosemary arancini & sage with chilli tomato relish crudités, selection of cheese, lavish & crackers garnished with seasonal fruit & antipasto.

The Courtyard platter \$55

Roma tomato, pesto & goats' cheese mini baguette (15-pieces) (V options available)

Loaded Vegetarian nachos (2 bowls) (V)

Spiced wedges with sweet chilli & sour cream (2 bowls) (V)

Curly fries with spicy mayo (2 bowls) (V)

Crispy spring rolls with dipping sauce (30-pieces) (V)

The Musso's platter \$65

Lamb Shish kababs with cucumber and mint yoghurt dressing (30-piece) (GF)

Sizzling tandoori bites with lemons and olive oil sauce (30-piece) (GF)

Trio of Dips served with Turkish Bread

Polenta crispy lemon pepper squid with comfit garlic mayo (30- piece) (GF)

Prawn twister with min jam mayo (30- pieces)

Spiced chicken wings w/ hot sauce & sour cream (30-pieces)





Canapes

Serving size: 2-3 pieces per person depending on canape

Standard canape selection \$16 per person

Your choice of 2 cold and 2 hot canapes

Cold Canape Selection

Mini vegetable frittata (V,GF)

Smoked salmon roses on blinis

Chive & cheese mini muffins (V)

Smashed pea & prawn crostini

Teriyaki chicken nori rolls

Hot Canape Selection

Spicy prawns with coriander mayo (GF)

Thai chicken satay with peanut sauce (GF)

Shredded chicken taco' w/chilli & mashed avocado

Mexican chicken, sweet corn fritter with coriander & tomato sauce

Honey glazed & sesame seed devilled drumettes (GF)

Premium Canape Selection

Additional \$5 per person per selection

Lamb & feta slider with mint yoghurt dressing

BBQ duck spring roll with hoisin sauce

Wasabi shrimp with avocado on rice cracker (GF)

Steak & creamy mushroom wonton

Goats cheese & baby beet canape with balsamic glaze & micro herbs





Buffet Menus

Value Buffet - \$45 per person

A lot of food, with little cost. Our affordable and high quality value buffet is perfect when you need delicious food cooked on site, but don't want to get too fancy.

Your package includes 3 delicious succulent meats, freshly baked bread, and 5 different salads/vegetables to satisfy your guests.

3 Meats (Choose from: Beef, Chicken, Hot Ham, Lamb, Pork)

5 Salads / Vegetables (Choose from: Tossed Garden Salad, Roast Pumpkin, Roast Potatoes, mix veg, baby beans, baby carrots, coleslaw, creamy pasta, creamy potato)

Freshly Baked Bread.

Condiments (French sticks cut & buttered, gravy, mint jelly, mustard, salt & pepper, sour cream).

Extras

Champagne on arrival – Additional \$4 per person

Choice of 3 hot canapes on arrival – Additional \$10 per person

Choice of 3 desserts (Choose from: Key lime pie with citrus cream, Mixed berry cheesecake, Red velvet cake, Fruit platter, Double chocolate fudge cake) – Additional \$10 per person



Golden Roast Buffet

\$60 per person

A mouth-watering hearty meal, enjoy a selection of 4 delicious desserts, 3 succulent spit roasted meats, freshly baked crusty bread, and 8 different salads/vegetables to satisfy your guests.

3 Succulent Spit roasted Meats (Choose from: Beef, Chicken, Hot Ham, Lamb, Pork)

8 Salads / Vegetables (Choose from: Tossed garden salad, roast pumpkin, roast potatoes, mixed veg, baby beans, baby carrots, beetroot salad, coleslaw, creamy pasta, creamy potatoes, pineapple)

Freshly Baked Bread Sticks, cut up & buttered.

4 Freshly Baked Desserts (Choose from: Vanilla cheese, blueberry cheesecake, carrot cake, chocolate mud cake, fresh fruit salad, Orange poppy seed – GF, Apple blue berry crumble, lemon cheesecake, pavlova)

Condiments (French sticks cut & buttered, gravy, mint jelly, mustard, salt & pepper, sour cream).

Complimentary Tea & Coffee

Extras

Champagne on arrival – Additional \$4 per person

Choice of 3 hot canapes on arrival – Additional \$10 per person

Choice of 3 desserts (Choose from: Key lime pie with citrus cream, Mixed berry cheesecake, Red velvet cake, Fruit platter, Double chocolate fudge cake) – Additional \$10 per person





2 or 3 course Menue

*Minimum of 80 guests required

2 or 3 course offerings;

Main course and dessert: \$59 pp

Entre and Main course \$65 pp

Entre, Main course and Dessert \$75pp

Dietary requirements catered for.

Menu selections can be extended to 2 options via alternate drop service style at an additional \$8pp

Entre

Tataki of yellow fin tuna, sesame, garden peas, wasabi leaf oil

Ravioli of pumpkin, nutmeg and sage, with amaretti and brown butter

Cold poached Tasmanian salmon, pistachio green olive and fennel

Confit Berkshire pork belly, celery, apple and candied walnut





Main Course

Chicken cordon bleu, organic chicken, Jamon serrano, brie, fine herb salad

Braidwood lamb, braised shank croquette, roast rump, cumin and eggplant

Tasmanian salmon, whipped feta, heirloom tomatoes, black olive

Beetroot and pearl barley risotto, rosemary, pinenuts, pecorino





Dessert

Caramel ice-cream, rolled in milk chocolate, malt and hazelnut

Vanilla pannacotta, pistachio ice-cream, strawberries and mint

Frozen coconut, pineapple, spiced rum and candied lime zest

Selection of Australian cheese, local honey and handmade crisp breads (this option is served on larger style platters on each table)

