



\*Minimum numbers of 80 guests for all 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 platters

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.

### Just Chillin \$60

10 Chicken satays (GF)

10 mac balls with mustards and cheese sauce (V)

Warm Turkish bread with a selection of house made dips (V)

10 Crispy goujons of fish with Cajun & lemon mayo

Rosemary polenta chips with pesto dipping sauce (V,GF)

Wedges with sour cream dip (V)

10 Chargrilled sweetcorn & zucchini fitter bite with creamy avocado dip (V)

## YOLO \$95

10 American cheese sliders

10 buttermilk spiced chicken drumettes

Pickled vegetables with cumin & cucumber yoghurt (V, GF)

10 Rosemary and cheese arancini balls with chilli sauce (V)

10 mozzarella cheese sticks (V)

Seasoned crosscut potato chips (V)

Selection of cured meats served with crispy tortillas

Garlic prawns with coriander, mint & chilli sauce (GF)

OMG \$125

10 Lamb koftas with cucumber raita (GF)

10 Spiced potato and pea sliders (V)

Salt & pepper tofu dressed with min jam (V, GF)

10 Tuna & sweetcorn tacos (V)

Bucket of Spiced chicken poppers

Fried Halloumi with a balsamic glaze (V, GF)

10 Fried Prawn dumping with chilli & soy glaze

Sliced pan fried chorizos





## 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)

