



Dinning Menus

Plated Dinners

Minimum of 30 people

Pre dinner canapés – 5 canapés per person	\$9.50pp
Entrée & Main	\$40.00pp
Main & Dessert	\$38.00pp
Entrée, Main & Dessert	\$48.00pp

Entrée

Goat's cheese and potato tart w/ balsamic reduction and crisp herb salad
Tempura prawns w/ Japanese mayo & a pickled red onion salad
Seared scallops w/ cauliflower cream, frisee & lardon salad and fig vincotto syrup
Roasted pork belly w/ shaved apple slaw and a lite red wine sauce
Homemade ravioli of braised beef with sautéed mushrooms in a lite cream reduction
Roasted duck w/ a sour cherry & rocket salad and Vanilla reduction

Main

Lamb shanks braised in a red wine jus w/ a garlic Paris mash and crisp French beans
Risotto of sand crab w/ baby tomato, fresh herbs & shaved parmesan
Pan fried barramundi w/ forest mushrooms, warm new potato salad & a lemon butter sauce
Punjabi curry of duck w/ a broken rice stir fry, son in law eggs and mango chutney
Eye fillet of beef w/ roasted root vegetables, port wine jus, English spinach and horseradish cream
Chicken roulade filled with goat's cheese, spinach, pine nuts w/ sweet potato mash, broccolini & jus

Dessert

Rich chocolate brownie with chocolate fudge sauce and vanilla bean ice cream
Traditional crème brulee with fresh berries and almond biscotti
Nougat Parfait with strawberry and mint salsa
Baby meringues with a berry compote and sorbet
Crème Brulee w/ fresh berries & biscotti

*All prices are GST inclusive

*We reserve the right to substitute ingredients where we deem the available produce to not meet our quality standards.

*Items may contain traces of nuts.



Dinning Menus

Buffets

Minimum 30 people

Pricing

Option A – 2 salads, 2 mains, 2 sides & 2 desserts	\$38.00pp
Option B – 2 salads, 1 soup, 2 mains, 2 sides & 2 desserts	\$40.00pp
Option C – 3 salads, 1 soup, 3 mains, 3 sides & 3 desserts	\$46.00pp
Option D – 4 salads, 1 soup, 4 mains, 4 sides & 4 desserts	\$52.00pp

Salads

Traditional Caesar salad
Asian noodle salad w/ satay roasted beef
Potato salad tossed w/ crispy bacon, chives & mustard seed dressing
Roasted pumpkin, spinach, pine nuts & Persian fetta w/ balsamic dressing
Pesto marinated chicken w/ asparagus, almonds & semi dried tomatoes
Caramelized red onion, cucumber & couc cous salad
Greek style salad w/ Persian fetta & balsamic dressing

Soups

Creamy pumpkin & rosemary
Carrot & cumin
French onion
Asparagus & white wine

Mains

Thai marinated chicken
Grilled chicken thighs w/ a rich tomato wine & olive sauce
Roulade of chicken w/ spinach, rosemary & mozzarella w/ lite a jus
Chicken satay w/ peanuts, julienne vegetables & jasmine rice
Middle Eastern lamb Tagine w/ saffron rice
Sweet & sour pork w/ stir fried vegetables & steamed rice
Braised lamb shank meat in a red wine sauce
Slow roasted beef w/ thyme infused jus
Dukkah spiced beef tail w/ potato gnocchi
Garlic & lemon marinated reef fish
Oven roasted barramundi fillets w/ lemon butter sauce
Spanish style prawns, fish & squid in a garlic tomato sauce
Spinach & ricotta ravioli w/ a roasted tomato, pine nuts & cream sauce
Beef or Vegetarian lasagna
Chorizo sausage & spinach tossed w/ linguini pasta & tomato sauce



Dinning Menus – Continued

Sides

Chat potatoes roasted w/ garlic, parmesan & fresh herbs
Garlic mashed potato
Potato bake
Wok fried Asian greens w/ a sesame honey glaze
Steamed seasonal vegetables
Roasted root vegetables tossed w/ garlic and spinach
Jasmine rice stir fry w/ Chinese pork sausage

Dessert

White chocolate pannacotta
Italian Tira misu
Chocolate brownies w/ fudge sauce
Baked apple pie w/ vanilla custard
Mini Pavlov's
Mixed berry filo tarts
Seasonal fruit platter
Baked almond tarts w/ apple relish
Chocolate topped profiteroles filled w/ sweetened cream
Sticky date loaf w/ butterscotch sauce
Caramel cheese cake w/ raspberry couli
Lemon Meringue Pie
Individual mixed fruit and custard tarts