

BRONZE A LA CARTE MENU



ENTREE

Vegetarian spring rolls sweet and sour sauce
Meatballs with tomato relish dipping sauce
Brie and cranberry arancini
Bruschetta
Chef's selection mixed dips, sourdough and olives for the table

DESSERT

Mini Pavlova with fruit and chantilly cream
Sticky date pudding with ice cream
Vanilla Bean Panna Cotta with coulis and berries
Chocolate lava cake with ice cream

INCLUSIONS & ADD ONS

Complimentary bread roll & butter
Tea and coffee station
Cake knife
Table linen (guest dining tables)
Additional table linen \$15 per piece
White Cloth Napkins \$3pp
Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

MAIN

V	Tempura Flathead served with chips & salad	
GF	Chicken Schnitzel served with chips & salad	
V	Spaghetti in rich beef Bolognese with Parmesan	
V GF	Spinach & Ricotta Ravioli in butter and sage sauce	V
V	Quiche Lorraine of Florentine served with fresh garden salad	V
	Tomato & Garlic Mussels with sourdough	GFO
	Chicken Ragout served with steamed Jasmine rice	GF

ONE COURSE	Main \$29
TWO COURSE	Main & Dessert \$33 Entree & Main \$35
THREE COURSE	\$39pp
CANAPES	\$16pp 4 selections 30 mins on arrival

SILVER A LA CARTE MENU



ENTREE

Vegetarian spring rolls sweet and sour sauce
 Meatballs with tomato relish dipping sauce
 Brie and cranberry arancini
 Bruschetta
 Chef's selection mixed dips, sourdough and olives for the table

V

GF

V

V GF

V

MAIN

Herb crusted roast beef served with traditional gravy GF served with beans and roasted baked vegetables.

Roast pork served with apple sauce, beans and roasted baked vegetables. GF

Portuguese roasted chicken served with beans, roasted baked vegetables and garlic aioli GF

Mussels linguini in semi sun-dried tomato sauce and garlic wine sauce

Alfredo and mushroom spaghetti with parmesan V

DESSERT

Mini Pavlova with fruit and chantilly cream
 Sticky date pudding with ice cream
 Vanilla Bean Panna Cotta with coulis and berries
 Chocolate lava cake with ice cream

GFO

GF

INCLUSIONS & ADD ONS

Complimentary bread roll & butter
 Tea and coffee station
 Cake knife
 Table linen (guest dining tables)
 Additional table linen \$15 per piece
 White Cloth Napkins \$3pp
 Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

TWO COURSE Main & Dessert \$35 | Entree & Main \$37

THREE COURSE \$41pp

CANAPES \$16pp 4 selections on arrival

GOLD A LA CARTE MENU



ENTREE

Chicken and Mushroom Vol Au Vent
 Beef skewers with Chimichurri sauce
 Crab cakes with spicy mango remoulade
 Prawn cocktail with avocado and mango salsa
 Roasted beet salad with goat cheese and walnuts
 Deep fried camembert, cranberry chutney and arugula

DESSERT

Red Velvet cake mixed berry coulis and cream
 Salted Caramel macaron stack with ice cream
 Assorted French petit fours
 Chocolate mousse with gold leaf
 International cheese platter for the table: French Brie, Blue Cheese Aged Cheddar Quince Paste
 Fruit & Crackers

INCLUSIONS & ADD ONS

Complimentary bread roll & butter
 Tea and coffee station
 Cake knife
 Table linen (guest dining tables)
 Additional table linen \$15 per piece
 White Cloth Napkins \$3pp
 Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

MAIN

Beef Medallions medium rare red wine jus.
 Herbed mashed potatoes, dutch carrot and grilled asparagus.

Chicken Schnitzel Napoleon with garlic mashed potatoes, sautéed spinach, truffle oil and sautéed button mushrooms.

Pan Seared Salmon served with asparagus lemon gremolata and roasted baby potatoes.

Mediterranean Chicken stuffed and baked with spinach, sun dried tomatoes, feta cheese and a side of wild rice pilaf and steamed broccoli.

Roasted Pork Tenderloin seasoned with a blend of herbs and spices drizzled with a honey-mustard glaze, served with sweet potato mash and roasted Brussels sprouts.

Mushroom Risotto infused with sautéed mushrooms and truffle oil served with a fresh arugula salad.

TWO COURSE Main & Dessert \$47 | Entree & Main \$51

THREE COURSE \$55pp

CANAPES \$16pp 4 selections on arrival

Special dietaries are able to be accommodated
 Minimum numbers 30 Monday-Thursday 60 Friday-Sunday
 Two selections of each menu chosen alternately served

PLATINUM A LA CARTE MENU



ENTREE

Oysters Rockefeller
Seared Scallops and pea purée
Soft shell crab, chilli jam and ribbon salad
Beetroot and goats cheese terrine
Stuffed Mushrooms with garlic, breadcrumbs, fresh herbs, and cheese
Crispy pork belly bites with apple chutney

DESSERT

Japanese Pancakes, sticky taro boba, vanilla crème
Baileys Lamington Trifle, vanilla crème, raspberries
Cascading Tiramisu, amaretti, mascarpone mousse, coffee
Bombe Alaska, meringue and raspberry vodka flambe

INCLUSIONS & ADD ONS

Complimentary bread roll & butter
Tea and coffee station
Cake knife
Table linen (guest dining tables)
Additional table linen \$15 per piece
White Cloth Napkins \$3pp
Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

MAIN

Duck confit with orange glaze served with pumpkin GF
soufflee and quail egg

Lobster mornay tail with apple and celeriac GF
remoulade

Barramundi with champagne beurre blanc, potato GF
soufflé and vegetable bundle

Bacon wrapped beef filet mignon, Gruyère cheese GF
potato mash and baby confit tomato on the vine

Chicken Saltimbocca topped with pan seared GF
prosciutto and sage leaves, served with a white wine sauce.

Moroccan Lamb Targine stewed with aromatic GF
Moroccan spices, dried fruits and nuts, served with fluffy couscous and fresh cilantro.

Spinach and Ricotta Stuffed Cannelloni filled with spinach, ricotta, and nutmeg, baked in a rich béchamel sauce

TWO COURSE Main & Dessert \$52 | Entree & Main \$59

THREE COURSE \$65pp

CANAPES \$16pp 4 selections 30mins on arrival

Special dietaries are able to be accommodated
Minimum numbers 30 Monday-Thursday 60 Friday-Sunday
Two selections of each menu chosen alternately served

CANAPÉ MENU



COLD CANAPÉS

Smoked salmon blinis cream cheese, chive, salmon pearls GF/DF
 Assorted sushi rolls GF/DF
 Goat's cheese, chutney, vine tomato tartlets GF
 Hummus, zucchini, roast capsicum tart GF
 Mushroom, sweet onion & goats cheese tart GF
 Tomato, basil, bocconcini, prosciutto skewer DF
 Rare roast beef, horseradish & chive crostini GF/DF
 Natural oyster with saffron aioli & fish roe
 Brie, cranberry, prosciutto & mint crostini DF
 Sticky pork belly, cucumber & chilli skewer
 Ham, Pineapple & blue cheese bruschetta DF

WARM CANAPÉS

Tempura king prawn with chilli jam
 Chicken & portobello mushroom vol au vent
 Mini lamb kofta with spiced yoghurt GF
 Crispy pork belly bites & chilli jam
 Capris pizza crostini V
 Sweet corn fritter, caramelised onion, feta V/GF
 Tempura zucchini flower & shaved pecorino V
 Falafel & harissa yoghurt V/GF
 Sticky hoisin chicken skewers GF
 Prawn & chorizo skewers with gremolata
 Peking duck rolls with Hoisin dipping sauce

HOT FORK DISHES

Thai green curry & jasmine rice GF/DF
 Pork & brown rice San Choi Bow GF
 Chow mein with chicken GF/DF
 Five bean chilli, rice & sour cream V
 Beef Goulash, Irish mash & peas V
 Ravioli beef or spinach & ricotta V
 Porcini truffle arancini & aioli cup

DESSERT CANAPÉS

Mixed mini macarons
 Cream brûlée tart
 French pastry mini varieties
 Mini fruit & custard tart
 Chocolate mousse cup
 Artisan cheese, fig & lavish GF
 Mini ice cream cone variety GF
 Brownie bites
 or
 Cakeage
 With Cream Quenelles & Berries

Minimum of 10 per piece
 Minimum 30pax Mon-Thur
 Minimum 60pax Fri-Sun

Minimum of 10 per piece
 Minimum 30pax Mon-Thur
 Minimum 60pax Fri-Sun

Minimum of 10 per piece
 Hot Fork & Dessert Canapés
 Minimum 30pax Mon-Thur
 Minimum 60pax Fri-Sun