



# Conferences & Functions

# CANAPÉS

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## HOT SELECTION

- > Crumbed Cajun Filled Mushroom
- > Vegetable Arancini
- > Smoked Salmon vol au vent
- > Beer Battered Barramundi Gadjons
- > Tempura Battered King Prawns
- > Homemade Sausage Rolls
- > Mini Savoury Quiches
- > Lightly Fried Salt & Pepper Squid
- > Grilled Chicken Satay Skewers
- > Mac & Cheese Croquettes
- > Honey Soy Chicken
- > Gourmet Mini Pie

## COLD SELECTION

- > Wild Mushroom pate en croute
- > Tomato & Basil Bruschetta
- > Sweet Chilli Skewered Prawns
- > Fresh Natural Oysters /  
Bloody Mary Oysters
- > Cream Cheese & Chive Tart

## SHARED PLATTER

- > Fruit Platter  
Sliced mixed season fruit
- > Italian Style Mezze  
Sliced mild salami, leg ham, prosciutto & corned beef with char grilled pumpkin, capsicum, eggplant, semi dried tomato and marinated feta. Served with garlic roti bread.
- > Cheese platter  
A selection of cheeses including cheddar, blue and camembert. Accompanied by savoury crackers, fresh strawberries, dried fruit & nuts.
- > Dips Platter  
Three of our finest dips including tzatziki, cream cheese and cajun & beetroot. Served with crispy celery, large julienne carrots & melba toast.
- > Warm Chicken & Corn Cob Dip  
A creamy chicken & corn dip set in a crusty cob loaf. Great as a shared group entrée.
- > Bruschetta Station



# ENTRÉES

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- > Cream of Potato & Bacon Soup
- > Hearty Minestrone Soup
- > Chicken & Vegetable Soup
- > Spicy Pumpkin Soup  
(Vegetarian style available on request)
- > Asian Beef Salad
- > Cajan Squid Salad with chilli mayo dressing
- > Tandoori Chicken Skewers with Raita Dipping Sauce
- > Prawn & Avocado Tart
- > Spinach, Feta & Broad-bean Pie
- > Honey Soy Stir-fried Chicken & Crispy Egg Noodles with Fragrant Rice
- > Antipasto Bruschetta



# MAINS

## PREMIUM

- > Bourbon Sauced Eye Fillet  
Served with sautéed mustard greens and buttery chive chat potato
- > Twice Cooked Roast Pork Belly  
Served with a roasted bacon potato, buttered greens and paprika pumpkin sweet jus
- > Dukkah Rubbed Lamb Cutlets  
Served with cherry tomato, medley of roast vegetables and drizzled with a minted jus
- > Chicken Mignon  
Succulent chicken breast filled with garlic butter and wrapped in bacon. Served with garlic greens and scalloped potato. Drizzled with Hollandaise Sauce.
- > Individual BBQ Spare Ribs  
Served with sautéed potatoes, garlic greens and buttery sweet corn
- > Citrus Crusted Barramundi  
Served with gratin potato and seasonal vegetables. Drizzled with a lemon hollandaise
- > Vegetarian Options Available

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## DELUXE

- > Black Angus 250g Porterhouse  
Served with scalloped potatoes, seasonal vegetables. Finished with a wild mushroom jus
- > Gremolata Salmon  
Fillet of salmon topped with a gremolata crust. With dill infused chats and seasonal vegetables
- > Chicken & Filo Pastry  
Filled with garlic, cream cheese & a smoky bacon mix. Topped with a hollandaise sauce & resting on gratin potato & seasonal vegetables
- > Slow Cooked Lamb Shank  
Cooked in a red wine jus, with chunky seasonal vegetables resting on a bed of creamy mashed potato
- > Vegetarian Options Available

## CLASSIC

- > Hand Picked Rosemary Roast Lamb  
Served with salted kipfler potatoes, seasonal vegetables & a mint jus
- > Minted BBQ Style Strip Loin Beef  
Served with smashed garlic chat potatoes, seasonal vegetables & a tomato jus
- > Salted Honey Pork Loin  
With sliced desiree fondant potatoes, seasonal vegetables & an apple jus
- > Cajun Style Roast Chicken  
Hand Rubbed seasoning with hassle-back potato, seasonal vegetables & a creamy chicken jus
- > Vegetarian Options Available





# DESSERTS

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- > Sticky Date Pudding  
With lashings of butterscotch sauce & double thick cream
- > Mixed Berry Flan  
Sweet shortcrust pastry shell, filled with a creamy custard and topped with fresh mixed berries with a sugar glaze
- > Pot Set Cheese Cake  
Choice of:  
Baileys & White Chocolate  
or Raspberry Swirl  
Both served with a chocolate spoon
- > Warm Mississippi Mud Cake  
Served with a vanilla ice cream, a mixed berry coulis and warm chocolate sauce
- > Chocolate Overload  
A chocolate basket with a rich moist mud cake base, layered with chocolate mousse and whipped cream.
- > Individual Lemon Tart  
Served on a decorated coulis plate
- > Red Velvet Mousse  
Whipped cream layered between red-velvet cake and topped with a chocolate mousse finished with the chef's special garnish.
- > Apple & Strawberry Crumble  
Served with piping hot custard and double thick cream
- > Cheese & Cracker Platter