



Conferences & Functions

CANAPÉS

HOT SELECTION

- > Petit Quiches
- > Mini Sausage Rolls
- > Honey Soy Chicken Drumettes (GF)
- > Vegetable Arancini (V)
- > Tempura Battered Prawns
- > Mini Sea Salt & Cajun Spiced Chicken Skewers (GF)
- > Fried Pork Dumplings
- > Lightly Fried Salt & Pepper Squid (GF)
- > Mini Beef Taco Finished with Fresh Sour Cream

COLD SELECTION

- > Bite Sized Tomato & Basil Bruschetta Croutons Topped with a Sweet Balsamic Glaze (V)
- > Oven Baked Crostini Topped with Fresh Seasoned Chicken & Cajun Spiced Cream Cheese
- > Sweet Chilli & Soy Marinated Prawn Skewers (GF)
- > Fresh Oysters Natural Served with House Made Cocktail Sauce (GF)
- > Crispy Corn Fritters Topped with a Zingy Pumpkin & Coriander Salsa
- > Petit Tartlets Filled with a Delicate Salmon Mousse Finished with Fresh Dill
- > Oven Baked Herb Croutons Topped with Bush Relish, Thinly Sliced Prosciutto & Crumbly Feta Cheese, Finished with a Chiffonade of Mint

SHARE PLATTERS

- > Assorted Cheese Platter
A selection of cheeses including cheddar, blue and camembert, accompanied by savoury crackers, fresh strawberries, dried fruit & nuts
- > Dips Platter
A selection of three dips, served with crispy celery, baton carrots and a selection of toasts and crackers
- > Bruschetta Platter
Assorted bruschetta toppings served with toasted herb bread
- > Ploughman's Platter
A selection of cheeses, cured meats, pickles, relishes, crackers and toasted sourdough bread
- > Fruit Platter
Sliced mixed seasonal fruit

CLASSIC PARTY FINGER FOOD

- > Crispy Deviled Chicken Wing Dings
- > Mini Dim Sims
- > Mini Chicken Dim Sims
- > Mini Spring Rolls
- > Mini Samosas
- > Fried Pork Dumplings
- > Crumbed Calamari Rings
- > Sweet Chilli Chicken Tenders
- > Spinach & Ricotta Parcels (v)
- > Cocktail Frankfurts
- > Party Pies
- > Party Sausage Rolls



ENTRÉES

> Garlic Prawns (GF)

Large prawns cooked in a creamy garlic sauce, served with fluffy white rice

> Chicken Caesar Skewers

Marinated chicken skewers served on crisp cos lettuce tossed with croutons, bacon & shaved parmesan, finished with a creamy caesar dressing

> Beef Short Rib

Slow cooked and finished in an American style sauce. Served with smashed chive butter potatoes

> Crispy Stir-Fried Pork

Crispy stir-fried pork served with a chilli plum sauce & fresh Asian style vegetables

> Lemon Pepper Squid Salad

Lightly fried lemon pepper squid served with a fresh seasonal salad & finished with a creamy honey mustard dressing

> Chargrilled Vegetable Tart (V)

Crumbly short crust pastry tart filled with marinated & lightly grilled seasonal vegetables. Served with fresh spinach & topped with crumbly feta cheese. Finished with a light drizzle of balsamic glaze.

ENTRÉES

SOUPS

- > Hearty Minestrone Soup
- > Chicken & Vegetable Soup
- > Creamy Pumpkin Soup

MINI MEALS

- > Lamb Korma Curry with Jasmine Rice
Tender lamb slow cooked in a mild korma curry sauce, served with fragrant jasmine rice
- > Garlic Prawns (GF)
Large prawns cooked in a creamy garlic sauce, served with fluffy white rice
- > Battered Fish and Chips
Barramundi goujons coated in our house made crispy beer batter, served with steakhouse chips & a fresh wedge of lemon
- > Satay Chicken
Stir fried satay chicken with seasonal Asian vegetables and egg noodles
- > Vegetarian Penne Pasta (V)
A rich chilli and tomato ragu, finished with fresh shaved parmesan
- > Asian Beef Salad
Warm marinated tender beef tossed with cold Asian style vegetables & finished with a Thai inspired dressing
- > Assorted Sliders
Flavours include bite sized beef cheeseburgers, chicken schnitzel & mayonnaise and sweet & smokey pulled pork with house made coleslaw





MAINS

PREMIUM

> Chargrilled Lamb Rump with Herb & Mustard Butter

Tender lamb rump served with roasted wild mushroom, garlic & rosemary roasted kipfler potato & lemon mint snow peas. Finished with a herb & mustard butter.

> Slow Roasted Pork Belly

Served with duchess potato, roasted heirloom carrots & sesame broccoli. Finished with an apple cider jus.

> Sweet Bourbon Sauced Eye Fillet

Plated with honey baked Dutch carrots, mini chive baked potato with sour cream & mustard beans. Finished with a sweet bourbon sauce.

> Honey Orange Duck Breast

Served on a sweet potato bake with a side of sesame grilled asparagus. Finished with a shredded sea salt roasted beetroot.

> Oven Baked Snapper Fillet

Resting on herb & lemon pearl couscous served with a chiffonade snow peas. Finished with a seeded mustard cream sauce and micro lemon balm garnish.

> Wagyu Rump Caprese

Wagyu rump resting on a seasonal vegetable ratatouille. Topped with sliced bocconcini, blistered cherry tomato & fresh basil, drizzled with a sweet balsamic reduction.

> Stuffed Butternut Pumpkin (V)

Tender butternut pumpkin stuffed with fetta, basil, pine-nuts, sundried tomato & chargrilled capsicum & zucchini. Resting on a drizzle of sweet balsamic glaze, garnished with micro red radish.

MAINS

DELUXE

> Slow Cooked Beef Cheeks

Tender beef cheeks cooked in a tomato and red wine jus with chunky seasonal vegetables. Served on a bed of creamy mashed potato with minted peas.

> Bacon Wrapped Chicken Mignon

Served with garlic green beans and creamy scalloped potatoes. Finished with a drizzle of hollandaise sauce.

> Black Angus 300g Scotch

Served with garlic roasted kipfler potatoes and seasonal vegetables. Finished with a rich wild mushroom jus.

> Baked Lemon & Garlic Salmon

Tasmanian salmon fillet baked with sliced lemon. Served with dill infused chats and baked seasonal vegetables.

> Mushroom, Spinach and Caramelised Onion Wellington (V)

Portobello mushrooms, spinach & caramelised onion wrapped in buttery puffed pastry. Served with roasted desiree potato wedges, blanched asparagus and salted Dutch carrots. Finished with a legume jus.

CLASSIC

> Paprika Roasted Chicken Breast (GF)

Plump chicken breast, hand rubbed with a paprika spice mix & roasted until tender. Served with creamy scalloped potato & seasonal vegetables. Finished with a nap of creamy chicken jus.

> Salt and Cracked Pepper Pork Loin

Oven roasted. Served with roasted garlic chat potato & seasonal vegetables. Finished with a sweet apple jus.

> Hand Picked Rosemary Roast Lamb

Served with salted kipfler potato and seasonal roast vegetables. Finished with a minted tomato jus.

> Sweet BBQ style striploin beef

Oven roasted & served with a smashed dill chat potato, roasted corn on the cob & garlic green beans. Finished with a tangy warm BBQ style sauce.

> Individual Vegetarian Lasagna (V)

Pasta sheets layered with bocconcini, pumpkin, spinach and Spanish onion. Served resting on a spread of Napoli sauce, finished with grated haloumi and fresh basil pesto.





DESSERTS

- > Warm Sticky Date Pudding
With lashings of butterscotch sauce and double thick cream
- > On its own Black Forest Cake
Mud cake filled with black cherries and topped with whipped chantilly cream. Garnished with flaked dark chocolate and maraschino cherries. Sitting on fresh coulis.
- > Salted Caramel and Pecan Tart
Crisp sweet pastry shell filled with gooey salted caramel, finished with fresh whole pecans and whipped cream
- > Mixed Berry Cheesecake
Baked mixed berry cheesecake garnished with fresh seasonal mixed berries & mint leaves, served with whipped cream
- > Cheese and Cracker Platter
- > Warm Apple Crumble
Served with piping hot custard and double thick cream.
- > Chocolate Mousse Garden
Velvety chocolate mousse served with a chocolate biscuit crumble, whipped cream & dark chocolate shards. Finished with a fresh raspberry coulis.
- > Deconstructed Lemon Meringue Pie
Lemon Curd & crunchy meringue pods served on a bed of biscuit crumble, garnished with cream and pistachio nuts.
- > Individual Baked Chocolate and Raspberry Cheesecake (GF)
Raspberry cheesecake baked in a chocolate tart shell. Topped with chocolate ganache and finished with fresh raspberries & tangy coulis.