

Group Function Menu Selections 2025

Minimum 20 guests

2 courses ~ \$55.00

*Please select 2 entrees & 2 mains **or** 2 mains & 2 desserts*

3 courses ~ \$65.00

Please select 2 entrees, 2 mains & 2 desserts

To be served 50/50 alternating

Gluten Free and Vegetarian options available – GF & V

Freshly Baked Bread Rolls

Entrées

Roast Pumpkin Soup

Creamy pumpkin soup with a dollop of cream fraiche, topped with croutons and pumpkin seeds. (GF, V option)

Cream of Cauliflower Soup

topped with pan fried scallop, almond flakes (GF, V option)

Tempura Prawns

2 king prawns, crispy tempura batter, mango salsa and mescaline salad

Mushroom Risotto

Wild Mushroom ragout, cream & saffron (GF, V)

Curried Lamb Roll

Curried lamb encased in a pastry shell with mint yoghurt dipping sauce

Chicken Satay Skewers

Marinated chicken satay skewers with peanut sauce and side salad (GF & DF)



Mains

Eye Fillet Char-grilled

Grass fed served medium with creamy potato mash and broccolini, red wine jus (GF)

Scotch Fillet

Truffle infused mash, broccolini, topped with peppercorn sauce (GF option)

Pesto Glazed Chicken Breast

Potato mash and green beans, roasted cherry tomatoes with creamy white wine and basil sauce (GF option)

Grilled Lamb Rack

3 points with herbed mash potato, honey roasted carrots and lamb jus (GF option)

Grilled Pork Cutlets

Roasted Chat potato, Apple Compote and Seasonal Vegetables (GF option)

Salmon Fillet

Pan-fried with green beans, Chat potato and lemon and dill butter (GF, DF option)

Oven-roasted Barramundi Fillets

Gratin potato, green beans and lemon dill sauce

Desserts

Apple Crumble:

Fresh spiced apples on a pure butter shortbread, topped with butter crumble served warm with vanilla ice cream

Baked New York Cheesecake:

A smooth and creamy New York style cheesecake, consisting of Neuchâtel cream cheese on a gluten free biscuit crumb with berry compote

Sticky Date Pudding:

A warm and moist cake, full of blended chopped dates, with a house made butterscotch caramel sauce with double cream.

Crème Brule:

A tradition French custard with caramelized toffee top

Tira Mi Su

Espresso-soaked sponge fingers, creamy mascarpone sabayon mousse, dusted with cocoa powder

Freshly Brewed Coffee & A selection of Teas

After Dinner Mints