

Catering Menu Options

COCKTAIL MENU OPTIONS

(minimum 30 people)

Includes staff to heat and serve

COCKTAIL MENU ONE:

- Assorted sushi with Japanese dipping sauce
- Homemade quiche
- Vegetarian spring rolls with Vietnamese dipping sauce
- Panko crumbed chicken with mustard aioli
- Meatballs with plum sauce
- Beef pies with tomato relish
- Sausage rolls
- Beer battered whiting with lemon aioli

12 pieces per person

\$23.50 per person Monday - Saturday ~ \$26.00 per person Sunday
Public holidays 15% surcharge

COCKTAIL MENU TWO:

- Peking duck, vegetable and noodle rice paper rolls with Vietnamese dipping sauce
- Corn fritters topped with avocado salsa and rocket
- Thai chicken cakes with sweet chilli sauce
- Panko crumbed prawns with lime aioli
- Beef and red wine pie with tomato relish
- Semi-dried tomato, spinach and goats cheese tartlet
- Pumpkin, sun-dried tomato and spinach arancini with aioli
- Beef sliders with pickles, vintage cheese and tomato relish

12 pieces per person

\$32.00 per person Monday - Saturday ~ \$34.50 per person Sunday
Public holidays 15% surcharge

COCKTAIL MENU THREE:

- Potato bajji with mint chutney
- Steamed vegetarian wantons with plum sauce
- Vegetable pakoras with minted yoghurt
- Mini naan bread with cucumber raita
- Chicken tikka kebabs with mango chutney
- Vegetarian spring rolls with tamarind chutney
- Vegetarian curry samosas with plum sauce
- Indian beef meatballs with tomato chutney

10 pieces per person.

\$20.90 per person Monday – Saturday ~ \$23.40 per person Sunday
Public holidays 15% surcharge

Catering Menu Options

DESSERT BUFFET TABLE

(minimum 50 people)

Please choose 8 of the following:

- Lemon meringue tart
- Mixed berry cheesecake
- Vanilla slice with passionfruit icing
- Flourless orange and poppy seed cake topped with cream cheese frosting (gf)
- Tiramisu
- Assorted macaroons
- Petit carrot cake with cream cheese frosting
- Vanilla panna cotta topped with raspberries (gf)
- Lime and coconut panna cotta topped with fairy floss (gf, df)
- Rocky road (gf)
- Chocolate mousse topped with candied orange (gf)
- Eclairs filled with custard cream
- Butterfly cream cakes
- Mini pavlova topped with seasonal fruit (gf)
- Chocolate walnut brownie (gf)

(3 pieces per person)

Also included:

- Chocolate dipped strawberries
- Assorted wafer biscuits
- Fresh seasonal fruit

\$12.00 per person

Set up fee apply if no other food is ordered

- \$75 set up fee Monday to Saturday
- \$95 set up fee Sunday

Catering Menu Options

GRAZING TABLE

(minimum 50 people)

Contains the following:

- A selection of cheeses including
 - Triple cream brie,
 - Marinated feta,
 - Tasty cheddar,
 - Creamy blue
 - Dutch smoked cheese
- Cold cuts of meat including salami, prosciutto, kabana, twiggie sticks and pancetta
- Marinated vegetables including grilled and marinated eggplant, sweet potato and mushroom
- Marinated olives, semi-dried tomato and roasted capsicum
- Variety of dips with celery, cucumber and carrot sticks
- A selection of crackers and Turkish bread
- Seasonal fruit
- Dried fruit and nuts

\$11.00 per person

Set-up fee applies if no other food is ordered

- \$75 set up fee Monday to Friday
- \$95 set up fee Sunday

AFTERNOON TEA/WAKE MENU OPTIONS

(minimum 10 people)

All packages include delivery
Staff are available at an extra charge

AFTERNOON TEA MENU ONE:

- Standard point sandwiches
- Mini sweets

5 pieces per person

\$10.90 per person

AFTERNOON TEA MENU TWO:

- Ribbon sandwiches
- Mini sweets

6 pieces per person

\$11.50 per person

AFTERNOON TEA MENU THREE:

- Finger sandwiches with a chicken gourmet mix
- Roasted vegetable, spinach and goats cheese frittata topped with tomato relish
- Prawn cocktail rice paper rolls with cocktail sauce
- Vegetarian sushi with Japanese dipping sauce
- Smoked salmon florets on cucumber rounds with a dill and caper crème
- Selection of mini sweets

6 pieces per person

\$15.00 per person

Catering Menu Options

AFTERNOON TEA/WAKE MENU OPTIONS

(minimum 10 people)

All packages include delivery
Staff are available at an extra charge

AFTERNOON TEA MENU FOUR:

- Mini corn fritter topped with roast beef, tomato relish and caramelised onion
- Smoked salmon floret on cucumber rounds with a dill and caper crème
- Peking duck, vegetable and noodle rice paper rolls with Vietnamese dipping sauce
- Ribbon sandwiches
- Selection of mini sweets

7 pieces per person

\$15.00 per person

AFTERNOON TEA MENU FIVE:

- Smoked salmon floret on cucumber rounds with a dill and caper crème
- Peking duck, vegetable and noodle rice paper rolls with Vietnamese dipping sauce
- Ribbon sandwiches
- Mini quiche
- Homemade sausage rolls
- Chicken, mushroom and leek pies
- Selection of mini sweets

7 pieces per person

\$16.00 per person

Catering Menu Options

BUFFETS

(minimum 30 people)
Staff Included

BUFFET ONE:

Main Course (please choose 3 of the following):

- Beef and vegetable curry with steamed rice and tzatziki (vegetarian also available)
- Meat lasagne (vegetarian also available)
- Homemade potato gnocchi with bacon, roasted vegetables and baby spinach in a garlic cream sauce
- Beer battered whiting with tar tare sauce
- Chicken parmigiana
- Quiche filled with roast pumpkin, semi-dried tomato, spinach and goats cheese served with a tomato relish
- Spinach and ricotta filo parcels with yoghurt sauce
- Marinated tempura chicken with Japanese mayonnaise

Cold sides (please choose 2 of the following):

- Potato salad
- Garden salad
- Greek salad
- Caesar salad
- Coleslaw

Hot sides (please choose 1 of the following):

- Baked potato with a chive sour cream
- Scallop potato bake with bacon, onion and garlic
- Steamed seasonal vegetables

Bread rolls are included

Desserts (please choose 3 of the following):

- Vanilla slice with raspberry coulis
- Rich chocolate cake
- Lemon tart with raspberry coulis
- New York cheesecake
- Walnut brownie
- Warm sticky date pudding with butterscotch sauce
- Individual pavlova with fresh whipped cream garnished with seasonal fruit

Whipped cream included

\$38.00 per person Monday – Saturday ~ \$42.00 per person Sunday
Public holidays 15% surcharge

Catering Menu Options

BUFFETS

(minimum 30 people)
Staff Included

BUFFET TWO:

Main Course (please choose 3 of the following):

- Baked herb crusted salmon with avocado salsa
- Sun-dried tomato crusted chicken tenderloins with a lemon butter sauce
- Pork fillet with satay sauce and garlic rice
- Chicken breast with a bacon, cream cheese and spinach filling wrapped in filo pastry with a white wine cream sauce
- Roast eye fillet with a shiraz jus
- Cajun grilled barramundi with a lemon butter sauce
- Garlic prawns with steamed rice

Cold sides (please choose 2 of the following):

- Roasted beetroot and pumpkin with baby spinach, goats cheese and toasted pine nuts
- Caesar salad
- Greek salad
- Garden salad
- Mediterranean pasta salad with basil pesto dressing

Hot sides (please choose 1 of the following):

- Warm roasted vegetable salad
- Steamed broccoli with toasted almonds and mustard vinaigrette
- Honey glazed carrots
- Roasted lemon, garlic and rosemary chat potatoes
- Scallop potato bake with bacon, onion and garlic

Bread rolls are included

Desserts (please choose 3 of the following):

- Warm chocolate fudge with chocolate sauce
- Flourless orange and almond cake
- Tiramisu
- Chocolate kahlua cheesecake in a chocolate cup
- Lemon meringue pie
- Vanilla slice with raspberry coulis
- Custard filled profiteroles with a rich chocolate sauce

Whipped cream included

\$48.00 per person Monday-Saturday ~\$52.00 per person Sunday
Public holidays 15% surcharge

Catering Menu Options

ITALIAN THEMED BUFFET

(minimum 30 people)

Staff Included

- Garlic bread
- Vegetarian lasagne
- Tortellini carbonara
- Risotto with chicken, mushroom and spinach in a white wine cream sauce (gluten free)
- Pizza
 - salami, Spanish onion and semi-dried tomato
 - spinach, roasted red peppers, olives and basil pesto
- Italian garden salad

Dessert:

- Tiramisu
- Vanilla pannacotta with raspberry coulis (gluten free)
- Cannoli filled with a custard cream

Staff included

\$33.00 per person Monday-Saturday ~\$37.00 per person Sunday
Public holidays 15% surcharge

CHILDREN's BUFFET

(minimum 10 children under 12)

Can choose 3 of the following:

- Battered fish
- Meat lasagne
- Crumbed chicken pieces
- Penne bolognese
- Mac and cheese pasta bake
- Sausage rolls
- Meatballs in a tomato sauce with steamed rice
- Party beef pies
- Hawaiian pizza (can do other flavors)

\$13.00 per child Monday - Saturday ~ \$15.00 per person Sunday
Public holidays 15% surcharge

Catering Menu Options

2 COURSE MENU SEATED DINING
(minimum 30 people)
Chef and waiting staff included

MENU ONE SEATED DINING:

Main Course (choice of two alternating):

- Chicken tenderloins dusted with Moroccan spice served with a creamy herb risotto, dressed greens and tzatziki
- Homemade potato gnocchi with oven roasted vegetables and spinach in a garlic cream sauce
- Herb crusted barramundi on a bed of potato mash with white wine cream sauce and a seasonal garden salad
- Indian beef vindaloo served with steamed jasmine rice, topped with pappadums, fresh coriander and yoghurt sauce
- Sun-dried tomato crusted chicken tenderloins with potato rosti, lemon butter sauce and steamed vegetables

Bread rolls included

Dessert (choice of two alternating):

- Vanilla slice with raspberry coulis
- Custard filled profiteroles with a rich chocolate sauce
- Warm sticky date pudding with butterscotch sauce
- Tangy lemon tart
- Flourless orange and almond cake

All desserts are served with whipped cream

\$49.00 per person Monday- Saturday ~ \$53.00 per person Sunday
Public holidays 15% surcharge

Catering Menu Options

2 COURSE MENU SEATED DINING
(minimum 30 people)
Chef and waiting staff included

MENU TWO SEATED DINING

Main Course (choice of two alternating):

- Pan sealed lamb loin served with a yoghurt sauce and a traditional greek salad of olive, feta, Spanish onion and cherry tomato with a lemon and oregano dressing
- Seafarers catch - hot and cold selection of beer battered flathead tails, panko crumbed calamari, fresh king prawn and oyster served with chunky chips
- Satay pork fillet with garlic rice and dressed greens
- Chicken breast with a bacon, spinach and cream cheese filling wrapped in filo with a white wine cream sauce, garlic mash and steamed greens
- Char-grilled eye fillet with herb and garlic roasted baby potatoes with seasonal vegetables and a shiraz jus
- Herb crusted salmon with potato rosti, lemon butter sauce and a garden salad

Bread rolls included

Dessert (choice of two alternating):

- Belgian dark chocolate and walnut brownie with strawberries, walnut praline and a rich chocolate sauce
- Lemon meringue pie
- Tiramisu drizzled with chocolate sauce
- Individual pavlova with fresh cream garnished with seasonal fruit and raspberry coulis
- Vanilla panna cotta with poached apple

All desserts served with whipped cream

\$55.00 per person Monday – Saturday ~ \$59.00 per person Sunday
Public holidays 15% surcharge