

Lunch & Dinner Menu

Every formal occasion deserves to be accompanied by great food and service....the hard part is deciding on course selections from our variety of classic and gourmet creations. We even allow you the flexibility of altering and combining any of the menu options, as we appreciate and respect your personal taste and uniqueness.

All of our menu creations are prepared using the freshest ingredients, and our team of experienced chefs are always mindful of treating your guests to a wholesome, satisfying and truly enjoyable dining experience.

Entrée Selections ~ please make your choice of two Entrée or Soup Selections on this page

Soup

- ✦ Chicken, sweet corn and spring onion
- ✦ Chunky homemade minestrone
- ✦ Cream of pumpkin
- ✦ Cream of potato and leek
- ✦ Tomato, spinach and basil
- ✦ Seafood chowder

Cold Entrees

- ✦ Thai beef and noodle salad drizzled with sweet chilli sauce
- ✦ Chicken Caesar salad with crispy bacon and garlic croutons
- ✦ Sushi selection served with soy sauce, ginger & wasabi
- ✦ Freshly prepared seafood cocktail of shrimp, mussels, scallops and calamari
- ✦ Smoked salmon presented on a baby potato salad served with capers and lemon
- ✦ King prawns nestled on baby lettuce with avocado and lime salsa

Hot Entrees

- ✦ Warm chicken, cream cheese and apricot pastry parcel nestled on a creamy chive sauce
- ✦ Ricotta ravioli served with a semi-dried tomato and saffron cream sauce
- ✦ Grilled lamb and chicken sates served with spicy peanut sauce and basmati rice
- ✦ Risotto: vegetarian **OR** chicken **OR** seafood
- ✦ Japanese crumbed calamari rings served on a baby garden salad with lemon and tartare
- ✦ Warmed crepes with your choice from one of the following fillings:-
 - Marinara; fish, shellfish, prawns and calamari in a tomato and oregano based Italian sauce
 - Chicken and mushroom enhanced with tarragon, white wine and cream
- ✦ Yum cha platter; consisting of gently fried crumbed prawns, dim sims, spring rolls and samosas served with a sweet chilli dipping sauce
- ✦ Garlic **OR** chilli prawns with jasmine rice

Main Course Selections ~ please make your choice of two Main Course Selections on this page

Fish and Seafood

- ✦ Fresh local seafood parcel served with a tomato and dill hollandaise
- ✦ Pan fired fillets of Sole topped with toasted flaked almonds and an orange butter sauce
- ✦ Baked reef fish fillets with hollandaise sauce
- ✦ Salmon medallions with balsamic, tomato and Spanish onion salsa

"Red" Meat

- ✦ Lamb curry slowly cooked with fragrant spices, tomato, basil and coconut milk served with jasmine rice, natural yoghurt and pappadams
- ✦ Roast prime sirloin with roast gravy and Yorkshire pudding
- ✦ Veal scaloppini ; lightly grilled and served with bacon, mushroom, and cream sauce
- ✦ Roast lamb basted with honey and mustard, served with accompaniments
- ✦ Beef stroganoff with sour cream and chives served with steamed rice
- ✦ Medallions of eye fillet with béarnaise sauce
- ✦ Porterhouse steak:- reef and beef style smothered in scallops, prawns, calamari & shellfish cream sauce
- ✦ Porterhouse steak with your choice of pepper, diane or mushroom sauce
- ✦ Fillet mignon with cognac and peppercorn sauce

Main Course Selections ~ continued

"White" Meat

- ✦ Chicken breast pan roasted with olives, semi dried tomatoes, fresh herbs and olive oil
- ✦ Chicken breast pocketed with brie cheese, topped with a creamy bacon and pine nut sauce
- ✦ Roasted chicken breast served with a mushroom, shallot and rich red wine jus
- ✦ Italian style parmesan crusted chicken breast served on Napolitana sauce consisting of tomatoes simmered with Italian herbs, white wine, garlic and onion
- ✦ Loin of peppered pork with apricot glaze
- ✦ Polo Romano – escallops of chicken breast sauted with parma ham and sage in a white wine butter sauce

Vegetarian

- ✦ Linguini pesto
- ✦ Ragout of vegetables encased in pastry with char grilled eggplant relish
- ✦ Eggplant parmigiana layered with baby spinach, rich roma tomato sauce and cheese
- ✦ Baked ricotta ravioli topped with tomato, basil and roasted garlic sauce sprinkled with fresh parmesan
- ✦ Penne pasta with semi dried tomatoes, mushrooms, roasted capsicum, fresh basil and olive oil

Dessert Selections ~ please make your choice of two Dessert or Cheese Selections on this page

Dessert

- ✦ Strawberry crepes with vanilla ice-cream
- ✦ Sticky date pudding served with butterscotch sauce and ice-cream
- ✦ Warm apple strudel served warm vanilla ice-cream
- ✦ Mini pavlovas served with wild berry coulis and fresh whipped cream
- ✦ Brandy snap basket filled with fresh fruit salad and cream
- ✦ Chocolate cup filled with chocolate mousse and strawberries
- ✦ Vanilla panacotta with wild berry coulis

Cheese

- ✦ Selection of Australian cheese with greens, dried fruit, crackers and breads
- ✦ Victorian brie and farmhouse cheddar served with grapes, breads and crackers

Coffee and Tea

Freshly brewed coffee and tea included

Pricing

2 Course ~ \$35.00pp

- ✦ Please select **2** options from entrée & main **OR** main & dessert– to be served **50/50** alternate at your function

3 Course ~ \$44.00pp

- ✦ Please select **2** options from entrée, main and dessert – to be served **50/50** alternate at your function

Package Inclusions and Other Options

- ✦ To serve Cake as dessert - \$1.00pp
- ✦ Add an extra **\$8.00pp** to include ½ hour service of chef's selection assorted hot and cold appetisers
- ✦ Any special dietary requirements will be happily catered for (ie: celiac, vegetarian, diabetic)
- ✦ **30/30/30** alternate service is available for a minimal extra per person charge (ie: 3 options in each course)
- ✦ Guests can order their preferred option in each course rather than receive alternate service (*price advised upon application – includes printed table menus*)
- ✦ Children catering prices - under 6 years - no charge / aged 6-12 years - \$7.50pp (includes main and dessert. ie: battered fish OR chicken strips with chips and ice-cream with topping)
- ✦ Minimum attendance numbers of 20 guests are required to take advantage of above menu

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