



Seated Function Menu

Single placement menus – minimum 20 pax
All alternate placement menus – minimum 30 pax

Suitable for lunch or dinner

All Menu options include a freshly baked bread roll plus a
tea and coffee station.

Menu 1 - \$44.00

Your choice of Main Course
Your choice of Dessert

Menu 2 - \$47.00

Your choice of Entree
Your choice of Main Course

Menu 3 - \$58.00

Your choice of Entree
Your choice of Main Course
Your choice of Dessert

Menu 4 - \$47.00

Your choice of 2 Mains
Your choice of 2 Desserts
with alternate placement

Menu 5 - \$48.00

Your choice of 2 Entrees
Your choice of 2 Mains
with alternate placement

Menu 6 - \$62.00

Your choice of 2 Entrees
Your choice of 2 Mains
Your choice of 2 Desserts
with alternate placement



Entrée Selections

Pan fried King prawns in tangy lime peanut and coconut sauce with basmati pilaf and snow pea salad.

Lamb loin Persian fetta and char grilled eggplant salad
with balsamic grain mustard maple syrup & rosemary dressing

Roasted duck breast portobello mushroom roasted pumpkin and spinach risotto
topped with shaved pecorino

Smoked chicken breast avocado crispy bacon salad with garlic croutons shaved
parmesan and Caesar dressing

Creamy leek potato and cauliflower soup topped with sour cream
chives and parmesan croutons

Tempura battered King prawns on a jasmine rice pilaf with
a ginger hoisin and plum dipping sauce

Spinach and ricotta ravioli tossed in pesto cream sauce with toasted macadamia
nuts, rocket and parmesan

Thai inspired pumpkin soup topped with coriander and toasted coconut.

Marinated beef fillet crisp noodle and Asian green salad with
Chili lime salsa

Smoked Tasmanian salmon, avocado and toasted macadamia nut salad with a
lemon dill and Dijon mustard dressing



Main Course Selections

**All dishes are served with potato bake and sautéed
seasonal vegetables**

Seared salmon fillet with coriander sesame crumb on lime hoi sin glaze.

Char grilled rosemary marinated lamb rump with grilled minted onion
relish and pinot noir jus

Chicken breast topped with a macadamia nut crust and tangy
hollandaise sauce

Char grilled grain fed sirloin steak caramelised Spanish onion jam and
mild pepper sauce.

Pork loin cutlet baked with three mustard rub, spiced apple compote and
redcurrant jus.

Dukkah crusted wild caught barramundi fillet topped with harissa
yogurt sauce

Veal loin medallion stacked with a bacon parmesan and sundried tomato
tapenade with basil sauce.

Grilled lamb loin with olive pine nut sundried tomato and spinach
stuffing on rich Balsamic glaze

Chicken breast supreme filled with prosciutto and mango on lemon
thyme cream reduction.



Dessert Selections

Individual lemon meringue pie with vanilla bean anglaise
Strawberry salad and double cream

Blueberry and caramelised apple in a sweet pastry case with almond and cinnamon
crumble with ice cream and custard

White and dark chocolate mousse stack with Lindt chocolate ganache double
cream and raspberry compote

Sticky date and fig pudding with Baileys butterscotch sauce and
vanilla bean ice cream

Lemon tart with minted orange mascarpone and blackberry compote.

Tiramisu cheesecake log poached strawberries almond biscotti
and double cream

Passionfruit mascarpone tart with minted orange and Cointreau salsa and
double cream

Profiteroles filled with vanilla custard drizzled with hot chocolate
& Tia Maria sauce.

Fresh seasonal fruit salad with mango coulis and ice cream

Mini pavlova stacked with cream strawberries kiwifruit and passionfruit coulis