



## 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 - \$45.00**

Your choice of Main Course  
Your choice of Dessert

#### **Menu 2 - \$50.00**

Your choice of Entree  
Your choice of Main Course

#### **Menu 3 - \$62.00**

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

#### **Menu 4 - \$48.00**

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

#### **Menu 5 - \$52.00**

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

#### **Menu 6 - \$65.00**

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 and grilled asparagus salad with balsamic grain mustard & rosemary dressing

Roasted duck breast mushroom pea roasted pumpkin and spinach risotto topped with shaved parmesan

Grilled marinated 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 ginger, coriander sesame crust on  
chili lime hoi sin glaze.

Char grilled marinated lamb rump topped with caramelised onion  
mint and roasted capsicum chutney and shiraz jus.

Pan fried 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.

Dukkha crusted wild caught barramundi fillet topped with harissa  
yogurt sauce

Veal loin medallion stacked with a bacon parmesan mozzarella and  
sundried tomato tapenade with pesto cream 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  
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.

Bread and butter pudding with brandy custard 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