



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 - \$46.00

Your choice of Main Course
Your choice of Dessert

Menu 2 - \$52.00

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 - \$49.00

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

Menu 5 - \$54.00

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

Menu 6 - \$66.00

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 char grilled eggplant grilled asparagus roasted beetroot salad with caramelised balsamic 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 potato and leek soup topped with sour cream chives and parmesan croutons

Tempura battered King prawns on a basmati 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

Roasted kent pumpkin soup topped with crème fraiche and gremolata.

Marinated rare roasted 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 Tasmanian salmon fillet with macadamia nut crust and tangy lime aioli.

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

Pan fried chicken breast topped with bacon sundried tomato and parmesan crumb and pesto cream sauce.

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

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

Wild caught barramundi fillet topped with citrus avocado cherry tomato cucumber and herb salsa.

Pan fried Veal loin medallion topped with pan fried prawns in garlic cream sauce.

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

Chicken breast supreme filled with prosciutto brie and asparagus stuffing on white wine cream reduction.



Dessert Selections

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

Double baked New York cheesecake topped with blueberry compote
with zesty lemon 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 lime tart with Grand Marnier custard and blackberry compote.

Bread and butter pudding with brandy custard and double cream.

Orange and almond cake 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