



Seated Function Menu

Single placement menus – minimum 20 pax
All alternate placement menus – minimum 25 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 - \$55.00

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

Menu 6 - \$68.00

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 sweet potato salad with caramelised balsamic rosemary dressing.

Chicken, bacon, mushroom, pea, roasted pumpkin and spinach risotto topped with shaved parmesan and rocket salad.

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

Rich minestrone soup topped with pesto, garlic focaccia
Croutons and parmesan cheese

Tempura battered King prawns on a basmati rice pilaf with
Asian salad, ginger hoisin and plum dipping sauce

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

Roasted pumpkin soup topped with chive crème fraiche and toasted
Almond flakes.

Marinated rare roasted beef fillet crispy noodle and Asian green salad with
Chili lime ginger dressing.

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 topped with citrus cherry tomato,
avocado and herb salsa.

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

Grilled chicken breast supreme topped with bacon sundried tomato and
parmesan crumb and pesto cream sauce.

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

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

Wild caught barramundi fillet topped with macadamia nut crust
and lemon hollandaise sauce.

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

Grilled lamb loin with pine nut sundried tomato, lemon fetta and
spinach stuffing on rich Pinot noir glaze

Roasted chicken breast filled with brie and asparagus stuffing wrapped in
prosciutto on white wine cream reduction.



Dessert Selections

Individual lemon meringue pie with vanilla bean anglaise
Poached strawberries and double cream

Double baked blueberry New York cheesecake with
with zesty lemon custard.

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

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

Apple crumble tart with Grand Marnier custard and blackberry compote.

Bread and butter pudding with custard and double cream.

Orange and almond cake with minted orange and Cointreau sauce 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 double cream strawberries kiwifruit mango
And passionfruit coulis