

Canapes

4 items - \$20

6 items - \$30

8 items - \$40

10 items - \$50

Baked

Pork & Pistachio Sausage Rolls w Tomato Chutney

Beef & Chorizo Empanadas w Sweet Corn & Tomato Relish

Mini Guinness Shepherd's Pie w Mustard Cream Mash

Butter Chicken & Paneer Tartlets w Raita

Fried

Five Spiced Duck & Vegetable Spring Rolls w Kecap Manis DF

Salt & Pepper dusted Calamari w Sriracha Aioli GF|DF

Pork, Prawn & Chestnut Wontons w Sweet Chilli Sauce DF

Cajun Fried Chicken Strips w Honey Mustard Mayonnaise

Grilled

Malaysian Chicken Satay Sticks w Peanut Sauce GF|DF

Prawn & Chorizo Skewers w Smoked Paprika Aioli GF|DF

Moroccan Lamb Kebabs w Saffron, Mint & Cucumber Yoghurt GF

Teriyaki Beef Skewers, Sesame Seeds w Palm Sugar & Soy Glaze DF

Seafood

Panko Crumbed Prawn Cutlets w Lime & Soy Aioli

Thai Style Barramundi Fish Cakes w Snake Beans, Cucumber & Sweet Chilli Sauce GF|DF

Crab Claw, Avocado, Green Apple Slaw, Chipotle Remoulade GF|DF

Smoked Salmon & Fennel Tartlets w Dill Cream Cheese

Vegetarian

Asian Greens & Vermicelli Noodle Spring Rolls w Chilli Plum Sauce GF|DF

Sundried Tomato, Olive & Fetta Tartlets w Onion Jam & Aioli

Antipasto Vegetable & Haloumi Skewers w Rocket Pesto GF

Avocado, Cucumber, Pickled Carrot & Snow Pea Sprout Nori Maki w Japanese Soy Sauce
GF|DF

Platters

Small 8 -10 people

Large 15-20 people

Fruit Platter

Small \$45 – Large \$75

Watermelon, Rockmelon, Honeydew, Pineapple, Grapes, Kiwi Fruit, Strawberries.

Antipasto Platter

Small \$85 – Large \$145

Prosciutto, Chorizo, Semi Dried Tomatoes, Mixed Olives, Smoked Cheddar, Pickled Onions, Grissini, Crostini

Cheese Platter

Small \$85 – Large \$145

Smoked Cheddar, Triple Crème Brie, Blue Cheese, Cherry Tomatoes, Nuts, Quince Paste, Dried Fruit, Gherkins, Crackers

Cheese & Fruit Platter

Small \$75 – Large \$135

Smoked Cheddar, Triple Crème Brie, Grapes, Raspberries, Green Apple Slices, Dark Chocolate

Dips Platter

Small \$50 – Large \$85

Assorted Vegetable Crudités, 2 House made Dips with a mixture of Crackers & Breads

Mixed Platter

30 items \$120 – 50 items \$180

Chefs Selection of Mixed hot and cold items.

Assorted Sweet Platter

Small \$55 – Large \$90

Mixture of House Baked Sweets (Eg. Brownies, Tarts, Slices)

Pizza Platter - \$75 (approximately 30 pieces)

Select one per platter from the following:

- BBQ Chicken Pizza
- 3 Cheese Pizza
- Vegetarian Pizza
- Bacon & Pineapple Pizza

Sandwich Platter

Small \$65 – Large \$95

Assorted freshly made sandwiches

Plated Dinner Menu

Served Alternate Drop

\$54 – Two Course

\$68 – Three Course

Entrée – Select 2

- Roast Pumpkin Soup w Garlic Croutons, Drizzled Cream & Chives GF|DF Option
- Twice Cooked Pork Belly w Braised Red Cabbage, Sage & Apple Reduction GF|DF
- Panko Crumbed Prawn Cutlets w Soba Noodle Salad, Soy Wasabi Mayonnaise
- Cured Beef Carpaccio w Pickled Radish & Apple Salad, Honey Mustard Dressing GF|DF
- Salt & Pepper dusted Calamari w Asian Slaw, Sriracha Aioli GF|DF

Mains – Select 2

- Sirloin Steak 250g w Worcestershire Cream GF
- Moroccan Spiced Chicken Breast w Roasted Red Pepper Aioli GF|DF
- Harissa Lamb Rump w Smoked Paprika Yoghurt GF
- Grilled Barramundi Fillet w Orange Cream Reduction GF
- Eye Fillet w Beetroot Jam, Shiraz & Thyme Jus GF|DF
- Herb Roasted Chicken Breast w Haloumi, Saffron & Dill Hollandaise GF

Dessert – Select 2

- Warm Chocolate Pudding w Mixed Berry Compote, Salted Caramel Sauce GF
- Vanilla Bean Pannacotta w Macadamia Nut Brittle, Mango Coulis GF
- Sticky Date Pudding with Almond Crumble, & Butterscotch Sauce, Double Cream
- Coffee Meringue w Coffee Cream Curd, Chocolate Crumb, Sweet Balsamic Berries GF
- Coconut & Pandan Cream Brulee w Pistachio Puff Pastry Twist

Dinner Buffet

Hot Dishes

- Moroccan Chicken Tagine, Sweet Potato, Olives, Capers & Jasmine Rice GF|DF
- Baked Barramundi Fillets, Lemon Pepper, Braised Fennel, Orange & Cream Reduction GF
- Classic Beef Lasagne, Rich Tomato Neapolitano, Three Cheeses
- Vietnamese Style Braised Pork Belly, Shitake Mushroom & Asian Greens DF
- Pumpkin, Chickpea & Coconut Curry, Fried Kale, Poppadum's & Steamed Rice

Roast Dishes

- Rib Fillet w Mustard Crust, Shiraz & Thyme Jus GF|DF
- Roast Pork w Apple Sauce & Crackling GF|DF
- Leg of Lamb w Rosemary, Garlic & Red Wine Jus GF|DF
- Smoked Paprika Roast Chicken w Mixed Herb Stuffing & Rich Gravy

Vegetables

- Roasted Herb Chat Potato GF|DF
- Seasonal Steamed Mixed Vegetables GF|DF
- Cauliflower & Broccoli Bake GF
- Roast Pumpkin w Nutmeg & Cinnamon GF|DF
- Creamy Garlic Potato Bake GF
- Honey Glazed Roasted Carrots GF|DF

Salad

- Caesar w Cos Lettuce, Crispy Bacon, Croutons, Parmesan Cheese & Caesar Dressing
- Asian Slaw w Wombok, Red Cabbage, Bean Sprouts, Fried Shallots, Carrots, Sweet Chilli & Lime Dressing GF|DF
- Penne Pasta w Semi Dried Tomato, Roast Pepper, Olives, Salami & Pesto Dressing
- Roasted Pumpkin & Fetta w Rocket, Pine nuts, Caramelised Onion, Citrus Dressing GF

Dessert

- Mini Pavlovas w Seasonal Fruit & Coulis GF
- Individual Choc Pudding w Fresh Berries & Cream GF
- Apple & Rhubarb Crumble w Vanilla Anglaise
- Rum & Pineapple Bread & Butter Pudding w Butterscotch Sauce & Cream
- Seasonal Tropical Fruit Platter GF|DF

2 Hot Dishes, 2 Vegetables, 1 Salad - \$45 per person

1 Roast, 1 Hot Dish, 2 Vegetables, 1 Salad - \$49 per person

1 Roast, 1 Hot Dish, 2 Vegetables, 1 Salad, 1 Dessert - \$56 per person

2 Roast, 2 Hot Dishes, 2 Vegetables, 1 Salad, 2 Desserts - \$65 per person