

FORMAL DINNER MENU

MENU OPTION 1 - \$39.00 pp

Entree Fresh baguette with balsamic and olive oil, dukkha and butter

Main Choose 1 Main Course

Dessert Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$41.00 pp

MENU OPTION 2 - \$44.00 pp

Entree Soup of your choice from chefs selection (pre-select 1)
Fresh baguette with balsamic and olive oil, dukkha and butter

Main Choose 1 Main Course

Dessert Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$46.00 pp

MENU OPTION 3- \$51.00 pp

Entree Fresh baguette with balsamic and olive oil, dukkha and butter

Tasting plate

Poached prawns with avocado and mild chilli salsa: smoked salmon on blini with dill and caper creme fraiche: mixed mushroom en croute with fresh shaved parmesan.

Main Choose 1 Main Course

Dessert Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$53.00 pp

MENU OPTION 4- \$62.00 pp

Share selection entree to table

Bread and Co-Hummus, olive oil and dukkha with baguette, toasted Turkish bread, rice crackers and crudities

Seafood selection

Goujons of crumbed fish with tartare sauce, chilli mussels and chilled whole prawns with Russian dressing and lemon

Main Choose 1 Main Course

Dessert Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$64.00 pp

EXTRAS

Bite size canapes (2pp) and vegetarian spring rolls at pre-dinner \$5.00pp

Cheese board added per table \$5.00pp

Alternative drop entree or dessert \$2.00pp

Sweet treats boards- bitesize slices and tarts 3pce pp \$6.00pp

SPECIAL MEALS

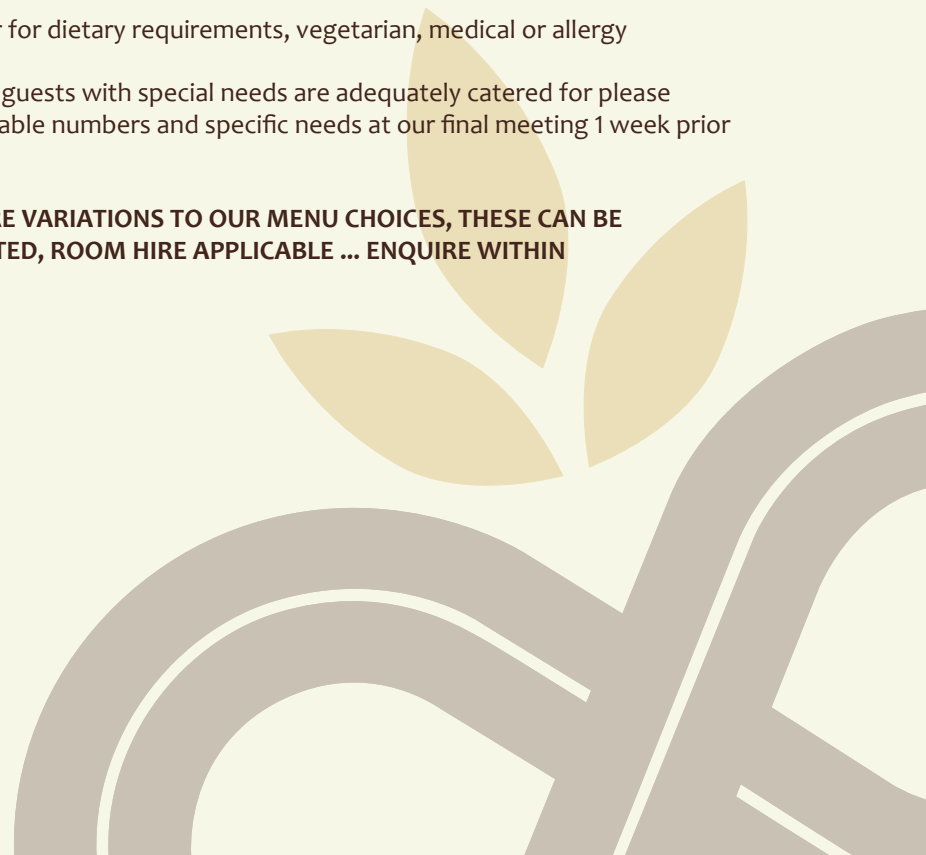
CHILDREN MENU - \$15.50 PER CHILD

Children under 12 may be served a main course of crumbed chicken, chips and salad followed by ice-cream with flavoured topping

We gladly cater for dietary requirements, vegetarian, medical or allergy

To ensure your guests with special needs are adequately catered for please notify names, table numbers and specific needs at our final meeting 1 week prior to your event

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FORMAL DINNER SELECTIONS

SOUP OPTIONS

Thai style pumpkin soup with basil oil

Leek and potato soup with crispy pancetta and crème fraiche

Broccoli and bacon sour

Bell pepper and zucchini

ENTRÉE TASTERS OPTIONS

Poached prawns with avocado and mild chilli salsa, smoked salmon on blini with dill and caper crème fraiche, mixed mushroom en croute with fresh shaved parmesan

Poached prawns in Russian dressing, Mediterranean flavour arancini balls, vegetarian terrine en croute

ENTRÉE OPTIONS

Lemon and herb scented chicken tenderloins grilled, served on sweet potato and grain salad, finished with citrus aioli

Herb crusted fish served on dressed salad leaves, finished with lemon and caper aioli

MAIN COURSE OPTIONS (All served with seasonal vegetables)

Grilled chicken breast with Semillon Chardonnay and fresh thyme crème sauce, crispy pancetta, asparagus and herb roasted potatoes

Fillet mignon - 200g prime grilled fillet of beef wrapped in bacon cooked medium served with herb roasted potatoes, caper tapenade, asparagus and Green Goddess dressing topped with crispy leek

Rack of lamb rubbed with grain mustard and served on chive potato mash finished with julienne snow peas and lemon oil

Grilled polenta cake with sundried tomatoes on a bed of lemon and fine herb butter, herb roasted vegetables

Atlantic salmon on roasted chat potatoes, capers tapenade, asparagus and Green Goddess dressing topped with crispy leek

DESSERT OPTIONS

Mini pavlova with thickened cream, strawberries and orange with a Cointreau liquor syrup

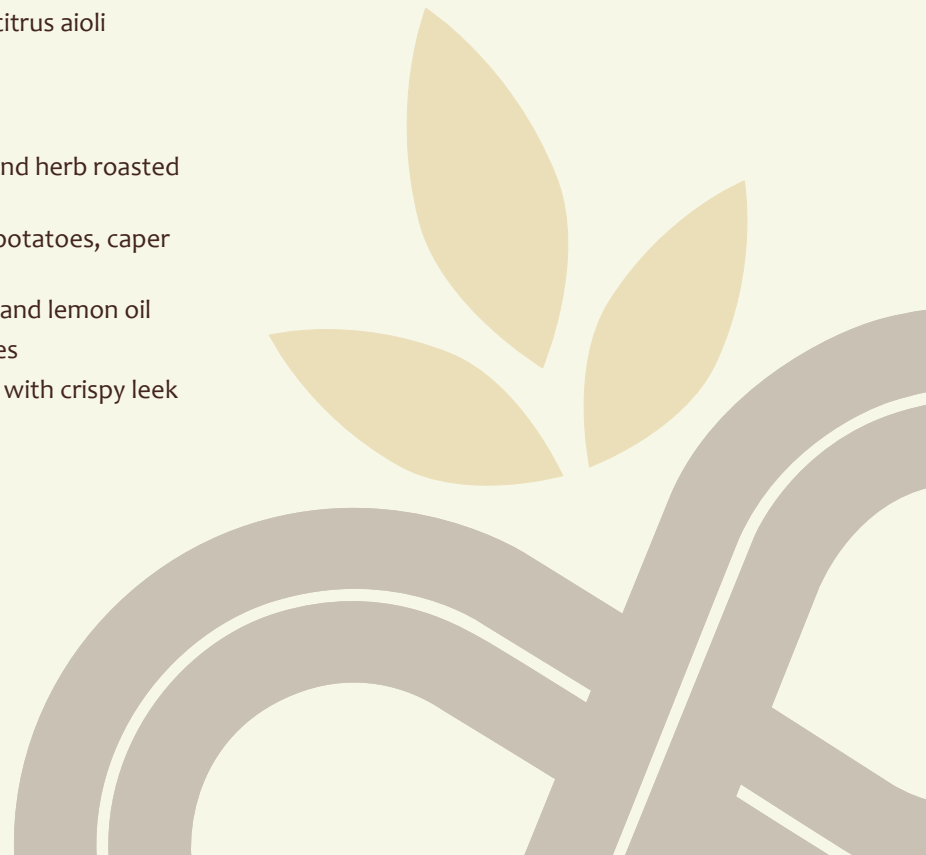
Tangy lemon tart served with thickened cream and fruit coulis

Cheesecake with vanilla ice-cream, fresh fruits and berries

Sticky date pudding with butterscotch sauce and ice-cream

Profiteroles with crème patisserie, topped with chocolate sauce and served with fresh cream

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FORMAL DINNER BUFFET SELECTIONS

BUFFET 1 - \$45.00 pp

Crusty bread with butter, dukkha and olive oil to the table

Select 1 hot carvery

Select 1 hot dish

Steamed seasonal vegetables and herb roasted potatoes

Select 2 salads from buffet selections

Dessert Your choice of sweet treats or tasting place from formal menu

Tea and coffee

BUFFET 2 - \$53.00 pp

Crusty bread with butter, dukkha and olive oil to the table

Select 1 hot carvery

Select 2 hot dish

Steamed seasonal vegetables and herb roasted potatoes

Continental platter (see buffet selection for details)

Select 2 salads from buffet selections

Dessert Your choice of sweet treats or tasting place from formal menu

Tea and coffee

COUNTRY BUFFET - \$59.50 pp

Crusty bread with butter, dukkha and olive oil to the table

Select 2 hot carveries

Select 3 hot dish

Steamed seasonal vegetables and herb roasted potatoes

Continental platter (see buffet selection for details)

Select 2 salads from buffet selections

Dessert Your choice of sweet treats or tasting place from formal menu

Tea and coffee

BUFFET EXTRAS

Soup served before buffet \$5.00pp

Chesses platter served with dessert buffet
(suitable for 8-10 people) \$42.00ea

Extra carvey \$6.50pp

Extra hot dish \$4.50pp

Extra salad \$2.50pp

Add seafoo platter described in buffet sections \$15.00pp

Add buffet of 3 desserts
(from buffet dessert selection) and fresh fruit \$6.50pp

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BUFFET SELECTIONS

HOT CARVERY

Roast sirloin of beef served with shiraz jus and assorted mustards
Leg of lamb rubbed with rosemary and served with a light jus and mint sauce
Roast champagne leg of pork, served with apple sauce and crackling
Roast breast of turkey with a pan gravy and cranberry sauce
Baked ham on the bone with pickles and chutney

HOT DISHES

Thai green chicken curry with coriander, coconut cream and steamed rice
Beef panang with pilaf rice and raita Penne pasta with tomato sugo, sundried tomatoes, olives and capsicum finished with shaved parmesan
Salt and pepper squid with lime mayonnaise and fish goujons with tartare sauce
Beef bourguignon with steamed rice
Traditional lasagne
Spinach and ricotta vegetarian lasagne

CONTINENTAL PLATTERS

Sliced salami and leg ham, marinated chicken, marinated capsicum, eggplant and artichokes, semi dried tomatoes, olives, and fetta

SEAFOOD PLATTERS

Whole king prawns with Russian dressing, smoked salmon with caper, dill and crème fraiche, and chef's Mediterranean squid salad

SALADS

Baby spinach and iceberg with pancetta, cherry tomatoes, shaved parmesan and Dijon dressing
Traditional garden salad with vinaigrette
Baby beetroot, orange, chickpea and rocket salad
Greek salad
Cabbage, current and apple salad

DESSERT

Profiteroles filled with crème patisserie and topped with chocolate
Citrus scented cheesecake
Individual pavlovas topped with strawberries and plum coulis
Lemon tart with fresh cream and plum coulis
Apple and passionfruit crumble with cream

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COCKTAIL MENU

PRIVATE COCKTAIL MENU 1-\$27.50pp

Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin and rocket
Smoked salmon blinis with Spanish onions, capers and crème fraiche
Ribbon sandwiches selected fillings (2pieces pp)
Crumbed prawns with cocktail and tartar sauces
Arancini balls
Chicken tenderloin skewers marinated in lemongrass, ginger and chilli with lemon and yoghurt
Grilled lamb cutlets marinated in lemon, rosemary and garlic served with a tzatziki

PRIVATE COCKTAIL MENU 2-\$31.00pp

Ribbon sandwiches selected fillings (2pieces pp)
Assorted house-made sushi with wasabi and soy (2pp)
Asparagus mustard and gruyere cheese puffs
Crumbed prawns with cocktail and tartare sauces
Arancini balls
Chicken tenderloins skewers marinated in lemongrass, ginger and chilli with lemon and yoghurt
Seared salmon skewers with wasabi and lemon cream
Crumbed lamb cutlets with fresh mint dipping sauce

PRIVATE COCKTAIL MENU 3-\$38.00pp

Fresh oysters served natural with lemon and with a coriander, chilli and lime dressing
Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin and rocket
Smoked salmon blinis with Spanish onions, capers and crème fraiche
Assorted house-made sushi with wasabi and soy (2pp)
Arancini balls with Mediterranean flavours
Chicken tenderloin skewers marinated in lemongrass, ginger, and chilli with lemon and yoghurt
Seared salmon skewers with wasabi and lemon cream
Fresh oysters served Kilpatrick style in a ½ shell
Grilled lamb cutlets marinated in lemon, rosemary and garlic served with a tzatziki

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COCKTAIL STYLE EVENTS PRIVATE FUNCTION ROOM

Below are some suggested menus-with a balance of hot and cold items. You may design your own menu from the selections that follow.

Cocktail style events may run in our function room for up to 5 hours

In the interests of responsible service a minimum of 7 items must be selected when alcohol is available to your guests.

Cocktail food in our private function room is offered by staff to your guests when appropriate (and placed on tables around the room when this is not the case).

Items from our shared selection menu may also be incorporated. We are happy to assist you in designing a menu to suit your event.



ADDITIONAL COCKTAIL SELECTIONS

COLD-\$3.50

Fresh oysters served natural with lemon and a coriander, chilli & lime dressing
Chinese spoons with roast beetroot, Persian fetta, cumin, pumpkin and rocket

COLD-\$4.00

Smoked salmon blinis with Spanish onions, capers and creme fraiche
Ribbon sandwiches with selected fillings (2pce pp)
Hand rolled Vietnamese spring rolls (vegetarian)
Assorted house-made sushi with wasabi and soy (2pp)
Poached prawns on shredded lettuce with Russian dressing

HOT-\$3.00

Asparagus mustard and gruyere cheese puffs
Thai fish cakes with sweet and sour dipping sauce
Crumbed prawns with cocktail and tartare sauce
Spinach, fetta and pine nut fillos
Arancini balls with Mediterranean flavours
Crumbed fish goujons with lemon aioli and tartare

HOT-\$4.00

Chicken satay skewers with peanut dipping sauce
Chicken tenderloin skewers marinated lemongrass, ginger, and chilli with lemon and yoghurt
Seared salmon skewers with wasabi and lemon cream
Fresh oysters served Kilpatrick style in a ½ shell

HOT-\$6.00

Grilled lamb cutlets marinated in lemon, rosemary and garlic served with a tzatziki
Crumbed lamb cutlets with fresh mint dipping sauce
Baby burgers - cocktail sized hamburger with melted cheese, lettuce and tomato relish
Fillet mignon style skewers- diced filet threaded with thick cut bacon served with horseradish cream and garlic dipping sauce.

ADDITIONAL ITEMS & SWEET ADDITIONS

Add a tea and coffee station with brewed filter coffee and assorted teas available for an hour toward the end of your event \$2.00pp

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BEVERAGES

CONSUMPTION BASIS

Beverages are generally charged on a consumption basis in private functions, with either a prepaid account by the host or a bar available for your guests to purchase their own drinks on the night. Only alcohol purchased from our bar may be consumed on the premises.

Please see payment details on the first page of this package.

PRE-PAID BEVERAGE PACKAGES

These are only available for private function room bookings. Beverages are available for your guests during the designated time. Limits apply to services in accordance with responsible service of alcohol. If you would like to opt for a drink package your function co-ordinator will explain service standards and practices prior to your event. Please see payment details on the first page of this package.

SELECT BEVERAGE PACKAGES

Function room 3 tap beers (1 mid strength) and 1 tap cider*

Select dry and sweet white wine, select sparkling, select red wine*

Soft drinks

3 hours- \$44.00pp, 4 hours- \$49.00pp, 5 hours- \$55.00pp

NON-ALCOHOLIC DRINKS PACKAGE

Fruit punch, lemon lime and bitters, soft drinks

3 hours- \$19.50pp, 4 hours- \$23.50pp, 5 hours- \$26.50pp

CHILDREN'S NON-ALCOHOLIC PACKAGE

4-17 years old \$10.50 Under 4 free

*Please ask staff for current wine, beer and cider selection inclusions

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NOTES AND CONDITIONS

1. Children are very welcome. Please talk to our function manager about the cost of their meal.
2. The venue hire fee helps us cover the costs associated with preparing for and cleaning up after your function.
3. These menus are only available outside our normal trading hours to the general public. Variations are available for day functions.
4. Prices are subject to periodic change to reflect changes in our costs.
5. Bookings will be cancelled after 7 days if deposit not received.
6. Deposit: venue hire within 7 days of booking function.
7. Deposit non-refundable within 7 days of function.
8. Final payment in total required 7 days prior to function.
9. No billing less than numbers of persons booked (ie, booked for 40, pay for 40).
10. Confirmation of exact numbers required 7 days prior to function.

