

Function Menu

Soup & Main
\$25.90

Entrée & Main
\$27.90

Main & Dessert
\$27.90

Soup, Main & Dessert
32.90

Entrée, Main & Dessert
\$34.90

Sunday to Thursday – Minimum Number of 30 Guests
Friday & Saturday – Minimum Number of 50 Guests

A surcharge of \$3.90 per person will be applied to bookings
under the minimum numbers

All meals are served on a 50/50 basis.

Menu price includes freshly brewed coffee and assorted teas

Advance notice is required for any dietary requirements.

Soup

Minestrone

Sweet Potato & Pumpkin

French Onion

Chinese Style Chicken & Corn

Tomato & Basil

Cream of Seasonal Vegetable

Entrée

Traditional Caesar Salad

Creamy Mushroom and Pepper Veal Tortellini

Deep Fried Calamari Rings with Tossed Garden Salad

Warm Tandoori Chicken Salad with Citrus Vinaigrette

Warm Vegetable Swiss Rolls

Seafood Salad with Cocktail Sauce

Mains

Grilled Porterhouse Steak, served medium, with seasonal vegetables, roast potato and a red wine jus

Oven baked Chicken Breast stuffed with a salmon and cream cheese mousse rested on a sweet potato mash and sautéed bok choy

Grilled Barramundi Fillet gratinated with home made hollandaise sauce, served with creamy scallop potatoes and seasonal vegetables

Braised Lamb Shank served with garlic mash topped with a tomato and capsicum salsa and sautéed mixed greens

Grilled Chicken Breast served with steamed Jasmine rice and a Thai vegetable ratatouille and bok choy

Vol Au Vent filled with a creamy mixed vegetable filling and chive sauce with a garden fresh tossed salad

Desserts

Fresh seasonal fruit salad served in a chocolate cup with fresh cream and a chocolate coulis

Classic Tiramisu

Lemon Meringue Pie

Sticky Date Pudding

Berry Cheese Cake

Flourless Orange Cake

All meal prices include tea and coffee