



SET MENUS

All set menus include dressed tables, bread rolls, complimentary dipping plate & Tea & Coffee Station.
Minimum 30 guests.

TWO COURSE

\$29.50 PER PERSON
ALTERNATE SERVES

THREE COURSE

\$35.00 PER PERSON
ALTERNATE SERVES

COLD ENTREE

KING PRAWNS AVOCADO SALAD (GF)

With citrus honey mustard dressing

PARMA HAM MELON

Aged Parma ham slices with sweet melon & mesclun leaf

KALE, BEANS & PUMPKIN SALAD (V /GF)

Roasted Pumpkin, kale, quinoa & mixed beans salad with light mint yoghurt dressing

THAI BEEF SALAD

Slices of beef fillet tossed with mixed lettuce, cucumber, vermicelli, beans sprout & our own recipe tangy spicy

Thai dressing

SEAFOOD & CITRUS FRUIT SALAD (GF)

Prawns, scallop, smoked salmon with grapefruit, orange & preserved lemon salad



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HOT ENTREE

GARLIC KING PRAWNS

Harbour king prawns cooked with creamy marinara salsa

LAMB CUTLETS

Char-grill mini lamb cutlet with mint pea puree & lime aioli

CRISPY PORK BELLY

With apple puree & fig relish

DELICATE ZUCCHINI FLOWERS

Fried zucchini flower filled with seafood mousse & herbed tomato

CHICKEN SATE SKEWERS

On Asian green salad & peanut sauce

PUMPKIN & RICOTTA RAVIOLI (V)

Tossed with baby spinach & parmesan

BEEF RAVIOLI

Cooked in creamy chilli tomato sauce



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MAINS

BARRAMUNDI FILLETS (GF)

Crispy skin fillet with salsa Verde on a bed of tomato salad & potato

PORTOBELLO MUSHROOM STACK (V)

Grilled portobello mushroom, pumpkin, eggplant, haloumi cheese, avocado pesto yoghurt & peanuts.

CORN FED CHICKEN SUPREME

Seared breast supreme with a parmesan herb crust, buttered mash, broccoli & porcini mushrooms

WAGYU BEEF CHEEKS

Slow cooked cheeks, with baby spinach, potato & pumpkin puree, pickle radish & port jus

EYE FILLET OF PORK (GF)

Served with braised apple & red cabbage & roasted potatoes

BRAISED LAMB SHOULDER

Greek style braised shoulder with baby carrot, roasted potato & mint/cucumber yogurt

LAMB SHANKS

Herbs tomato braised lamb shanks served with buttered mash, seasonal vegetables

ANGUS SIRLOIN STEAK

On a sweet potato mash with asparagus & roasted capsicum strips & Jus

VEAL SCHNITZEL

With chips, garden salad & gravy

CASHEW NUT CRUSTED SALMON FILLET

On a bed of chat potato & asparagus, baton carrots & honey lemon hollandaise



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DESSERTS

CLASSIC CRÈME BRULEE

With rich vanilla ice cream

SEASONAL FRUIT PAVLOVA (G.F)

With passionfruit coulis

MOCHA CHOCOLATE CHIP CHEESECAKE

With mixed berries compote

STICKY DATE PUDDING

With salted caramel sauce & vanilla Ice cream

APPLE SLICE

Apple, sultanas & spiced crumble slice with ice cream

BAKED LEMON & LIME TART

Served with ice cream

You can substitute your own cake for dessert and we will plate and serve to your guests after the cake cutting.