

Function Menu

■ **Two Courses** – \$48 per person

■ **Three Courses** – \$54 per person

(Minimum 15 guests required for catering)

Prices & menu items subject to seasonal change

Entrée Selection (choose two)

- Crispy Salt & Pepper Calamari, Asian Salad, Garlic Aioli & Lemon
- Zaatar Crusted Chicken Skewers, Couscous, Chargrilled Vegetables & Mint Raita
- Traditional Bruschetta on Toasted Turkish Garlic Bread with Basil, Olive Oil & Italian Glaze (v)
- Arancini Ball with Rose Sauce & Parmesan Cheese (v)
- Seafood Chowder with Warm Garlic Bread
- Prawn, Mango & Avocado Stack

Main Selection (choose two)

- Free Range Chicken Supreme, Creamy Mash, Green Beans & Red Wine Jus
- Black Angus New York Fillet (250g), Roast Potato, Steamed Seasonal Greens & Red Wine Jus
- Crispy Pork Belly, Mash Potato, Broccolini & Red Wine Jus
- Slow Braised Beef Cheek with Creamy Mash, Green Beans & Red Wine Jus
- Barramundi Fillet, Sweet Mash Potatoes, Seasonal Greens & Béarnaise Sauce

Dessert Selection (choose two)

- Cold Cheesecake with Mixed Berry Compote
- Pavlova with Passionfruit Coulis & Seasonal Fruits
- White Chocolate & Passionfruit Crème Brûlée with Fresh Berries
- Traditional Plum Pudding, Butterscotch Sauce, Vanilla Ice Cream & Caramel Popcorn

■ All menus include Bread Roll & Butter

****Prices are per person****

Alternate Menu

One Course \$26 | Two Courses \$34 | Three Courses \$42

Entrée (Alternate Serve)

- Herb Bread
- Avocado & Tomato Bruschetta
- Thai Beef Salad

Mains (Alternate Serve)

- Roast Pork with Roast Vegetables & Gravy
- Roast Beef with Roast Vegetables & Gravy
- Butter Chicken with Steamed Rice & Pappadum
- Grilled Sausage with Mash, Green Peas & Gravy
- Prawn Cutlet with Chips, Salad & Aioli
- Grilled Barramundi with Mash, Greens & Béarnaise Sauce

Dessert (Alternate Serve)

- Fresh Fruit Salad
- Sticky Date Pudding
- Pavlova with Fresh Fruit