

# - SET MENU -

PLEASE SELECT 2 FROM EACH COURSE  
FOR AN ALTERNATE SERVE

2 COURSES \$55 | 3 COURSES \$65

## ON ARRIVAL

CONTINENTAL LOAF TOASTED with garlic butter and mozzarella cheese V

## ENTRÉE (PLEASE CHOOSE 2 ITEMS)

**SALT & PEPPER SQUID** tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

**HARISSA & MAPLE CHICKEN WINGS** marinated chicken wings served with pickled vegetable salsa GF

**GRILLED PRAWN OKONOMIYAKI** pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes

**POACHED PEAR SALAD** buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF

## MAIN (PLEASE CHOOSE 2 ITEMS)

**SALMON MEDALLION** lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce GF

**HONEY & BLACK PEPPER PORK BELLY** roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli

**CHICKEN AND PRAWN SCALLOPINI** grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF

**MEDITERRANEAN LAMB SKEWER** served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil GFO

## DESSERT

**CHOCOLATE FONDANT PUDDING** soft centred served with vanilla bean ice cream

**INDIVIDUAL STICKY DATE PUDDING** served with warm butterscotch sauce and vanilla bean ice cream

V - VEGETARIAN  
GF - GLUTEN FREE  
GFO - GLUTEN FREE OPTION



# - SHARED MENU -

## MENU 1 - \$50PP

**MARGHERITA PIZZA** napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **V**

**TRUFFLE CHICKEN LINGUINE** seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese **GFO**

**PULLED SHORT RIB PAPPARDELLE** slow-cooked short rib ragout, confit tomato, zesty crème fraîche, gremolata **GFO**

**POACHED PEAR SALAD** buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing **GF**

## MENU 2 - \$55PP

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese **V**

**HARISSA & MAPLE CHICKEN WINGS** Marinated chicken wings served with pickled vegetable salsa **GF**

**SALT & PEPPER SQUID** tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

### CHOICE OF PIZZAS

**POACHED PEAR SALAD** buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing **GF**

## MENU 3 - \$70PP

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese **V**

**HARISSA & MAPLE CHICKEN WINGS** Marinated chicken wings served with pickled vegetable salsa **GF**

**SALT & PEPPER SQUID** tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

**TRUFFLE CHICKEN LINGUINE** seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese **GFO**

**PULLED SHORT RIB PAPPARDELLE** slow-cooked short rib ragout, confit tomato, zesty crème fraîche, gremolata **GFO**

### CHOICE OF PIZZAS

**POACHED PEAR SALAD** buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing **GF**

**V - VEGETARIAN**  
**GF - GLUTEN FREE**  
**GFO - GLUTEN FREE OPTION**



# TERMS & CONDITIONS

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of the event.

For lunch and dinner bookings of 10 or more guests, a choice of a shared or set menu must be selected. Choices for set menus are Entrée and Main, Main and Dessert or Entrée, Main and Dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date, final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers, a final invoice will be issued to the Event Organiser.

The final invoice payment is required (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date - post final payment - will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The client agrees that beverages will be charged according to the venue's records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via Credit Card on the day of the event.

The client must provide Catering HQ the final menu choices and numbers of guests attending the event in writing no later than seven (10) days prior to the event date.

