



## Canapé Menu/ Finger Food

Gourmet \$2.75each

### Hot

Soft shell taco, pork ragout & sour cream

Duck & mushroom pie

Chorizo, baby squid & rosemary skewers

Pecking duck pancakes & hoisin sauce

Saffron, leek, crab risotto cakes

Char grilled polenta, asparagus & prosciutto with olive tapenade

Duck spring rolls with spiced plum sauce

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### Cold

Smoked ocean trout with celeriac remoulade

Blue swimmer crab, avocado & cucumber sandwich

Mini prawn sandwich, lemon pepper & dill aioli

Oysters with dressings

Prawn & avocado lettuce cups

Smoked salmon, mascarpone & watercress roulade

Prosciutto, grilled asparagus frittata

Inclusive of GST, Prices subject to change without notice



## Canapé Menu/ Finger Food

Deluxe \$2.30 each

### Hot

Mushroom & baby spinach risotto cakes  
Saffron & leek risotto cakes  
Chicken satay skewers with peanut sauce  
Chickpea fritters with smoky eggplant relish  
Egg dipped ham & cheese toasties  
Crispy prawn wontons  
Caramelised onion & pumpkin tarts  
Leek & goats cheese tarts  
Lamb kofta balls & spiced yoghurt dressing  
Thai fish cakes with dipping sauce  
Crispy chilli squid  
Baby beef burger, marinated tomato & caramelised onion  
Caramelised chicken ribs with BBQ sauce

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### Cold

Bruschetta, fresh tomato & basil with pesto & parmesan  
Smoked chicken & apple lettuce cups  
Duck pate with sweet onion jam  
Smoked salmon & avocado lime salsa bruschetta  
Sushi rolls  
Smoked salmon, prawn rice paper rolls

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### Platter Menu

Mixed mini quiches (24)	\$30.00
Mixed skewers, chicken satay, prawn & sweet soy, beef & honey mustard (20)	\$42.00
Assorted sandwich platters with selected gourmet breads & fillings	\$38.00
Grilled Turkish pide with dips	\$30.00
Salad platters Choose from roasted vegetable salad, rice noodle salad, mediterranean salad or Caesar salad	\$38.00
Cheese platter	\$45.00
Fruit platter	\$40.00
Mixed puff pastry tarts, eggplant & feta, roasted pumpkin & caramelised onion, prosciutto & goats cheese (24)	\$40.00
Oysters & prawn platter with dips & sauces	\$65.00
Bruschetta, fresh tomato & basil with pesto & parmesan (24)	\$40.00
Mushroom & baby spinach risotto cakes platter (24)	\$40.00
Marinated mixed antipasto platter	\$40.00
Asian selection rice paper rolls, spring rolls, sushi rolls, dumplings with pickled ginger, wasabi & soy	\$48.00
Wedges with sour cream and sweet chilli sauce	\$20.00
Crispy chilli calamari	\$40.00
Selection of spring rolls, dim sims, samosa	\$40.00
Fish cocktails and chips with tartare sauce	\$37.00
Assortment of friands (18)	\$35.00
Selection of slices, caramel pecan, lemon, white chocolate & honey (18)	\$35.00
A variety of tiny treats (18)	\$40.00
Fruit tartlets (18)	\$40.00

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**Buffet Menu**

**Option one \$30.00**

Choice from each selection 4 entrée/salad, 1 carvery, 2 hot, 2 dessert

**Option Two \$40.00**

Choice from each selection 5 entrée/salad, 1 carvery & 2 hot OR 2 carvery & 1 hot, 1 seafood, 2 dessert

**Option Three \$50.00**

Choice from each selection 6 entrée/salad, 1 carvery & 3 hot OR 2 carvery & 2 hot, 3 seafood, 3 dessert

**Entrée/salad selection**

Soup of the day

Roasted vegetable frittata

Thai beef salad, peanut, chilli lime dressing

Saffron & leek risotto cakes

Mixed leaf salad

Coleslaw with verjuice & fine herb mayo

Selection of antipasto

Sushi rolls & rice paper rolls, pickled ginger & wasabi

Caesar salad

Rocket & parmesan salad

Snow pea & rice noodle salad with sweet soy & ginger

Tomato & basil bruschetta

Smoked salmon, potato salad & verjuice dressing

Grilled asparagus, prosciutto, pecorino & balsamic

House smoked ocean trout, nicoise salad

**Hot Selection**

Fish of the day

Black lip mussels, tomato & lemon grass broth

Spicy chicken tagine

Slow roasted pork belly soy ginger broth, rice noodles

Massaman lamb curry, sweet potato & cashew nut

Spanish style chorizo & chicken paella

Chicken satay skewers

Mushroom & baby spinach risotto

Chicken coq au vin

Sweet soy marinated chicken wing

Gnoolchi, coriander cashew nut pesto & marinated capsicum

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### Carvery Selection

Herb roasted chicken with sage & honey stuffing

Rosemary & garlic shoulder of lamb

Prime roasted rib of beef with shiraz jus

Roasted loin of pork, apple & date stuffing

Maple glazed leg of ham

Roast turkey breast cranberry & bread sauce

### Seafood Selection

Tempura soft shell crab

Freshly shucked oysters with dressings

Whole cooked local prawns

Char-grilled marinated octopus

Slow poached salmon, verjuice beurre blanc

Black lip mussels, tomato & lemon grass broth

Crispy chilli calamari, snow pea & noodle salad, sweet so & ginger

*Supplements market price*

*Lobster tail either natural, mornay, thermidor*

*Asian style chilli mud crab*

### Dessert Selection

Seasonal fruit platter

Selection of cheeses

Assortment of mini cakes & tarts

Mocha bread & butter pudding

Tiramisu

Citrus & passionfruit tart

Triple chocolate truffle

Cheesecake

Cannoli with white chocolate cream & balsamic strawberries

Mini pavlova

Coffee & kahlua meringue

Coffee & tea

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\$39.50  
3-course menu

**Entrees**

Choose two from the following;

Bruschetta of grilled sour dough, pesto, roma tomato & bocconcini

Mushroom & baby spinach risotto cakes, marinated tomatoes, fetta & rocket

House smoked ocean trout, kipfler potato, avocado, crème fraiche and ruby grapefruit.

Moroccan spiced chicken breast, grilled marinated vegetables & yoghurt dressing

Crispy chilli calamari with lemon aioli & rocket

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**Main Course**

Choose two from the following;

Grilled sirloin of grain fed beef, rosemary & olive oil roasted potatoes, sautéed green beans & shiraz jus

Sesame crusted QLD barramundi, sweet potato puree, baby bok choy & soy miso dressing

Slow roasted chicken breast, spiced couscous, avocado salsa & yoghurt dressing

Roasted lamb rump, sweet potato galette, steamed broccolini & balsamic mint jus

Seared salmon with leek & saffron risotto & zucchini salsa

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**Dessert**

Choose two from the following;

Citrus & passionfruit tart

Cannoli with white chocolate custard & balsamic strawberries

Dark chocolate pudding with a coffee sauce

Caramel cheesecake

Triple chocolate truffle cake

Coffee & tea

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\$43.50

3-course menu

Entrees

Choose two from the following;

Confit roasted pork belly, ginger soy broth & glass noodles

Lemon, prawn & crab risotto with a salsa verde

House smoked ocean trout, kipfler potato, avocado, crème fraiche & ruby grapefruit.

Brie & leek tart, grilled asparagus & rocket salad

Bruschetta of grilled sour dough, pesto, roma tomato & bocconcini

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Main Course

Choose two from the following;

Lamb loin, parsnip puree with an eggplant relish

Slow roasted chicken breast, baby spinach & mushroom risotto with shaved parmesan

Baked barramundi, spiced couscous & avocado

Rib eye of beef, rosemary & olive oil roasted potatoes, sautéed green beans with a merlot jus

Seared salmon with potato puree, salsa verde & grilled asparagus

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Dessert

Choose two from the following;

Mocha bread & butter pudding with a whiskey toffee sauce

Individual pavlova with passionfruit curd & forest berries

Chocolate fudge cake with a vanilla bean crème anglaise

Blueberry cheesecake

Coffee & tea

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\$47.50

3-course menu

Entrees

Choose two from the following;

Crispy duck salad, asian slaw & peanut, chilli lime dressing

Blue swimmer crab, avocado, grilled asparagus & lemon aioli

Goat's cheese & caramelised onion tart with apple, walnut & watercress salad

Grilled prawn skewers, snow pea & rice noodle salad with a soy ginger dressing

Gnocchi with smoked chicken, marinated capsicum, coriander & cashew nut pesto

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Main Course

Choose two from the following;

Roasted prime rib of beef, caramelised potato, mushroom and onion, seeded mustard jus

Slow roasted breast of chicken, garlic parmesan mash, prosciutto wrapped asparagus with a sticky onion jus

Roast duck, fondant potato, glazed nashi pear and madeira jus

Teriyaki glazed salmon, sticky black rice, baby bok choy & pickled ginger

Baked wild barramundi, fennel, prawn crushed potato with a verjuice beurre blanc

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Dessert

Choose two from the following;

Warm apple and cinnamon pudding, maple caramel

Passionfruit & citrus tart

Coffee & kahlua meringue

Cannoli with white chocolate custard & balsamic strawberries

Triple Chocolate truffle

Coffee & tea

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