

# Function Menus

## COCKTAIL MENUS

### Menu 1

**\$9.50 per person**

- Party Pies
- Fish Cocktails
- Vegetarian Spring rolls
- Sausage Rolls
- Crispy Chicken Wings
- Spicy Meat Balls

Tea & Coffee

### Menu 2

**\$12 per person**

- Party Pies
- Tempura Prawns
- Cocktail Spring
- Fresh Fruit
- Sausage Rolls
- Chicken Skewers
- Mini Chicken & Mushroom Vol-au-vents

Tea & Coffee

### Menu 3

**\$15.00 per person**

- Fish Cocktails
- Chicken Skewers
- Mini Seafood Vol-au-vents
- Chocolate Cake
- Mini Quiche Lorraine
- Fried Spring Rolls
- Filo Pastry Parcels
- Fresh Fruit Skewers

Tea & Coffee



# Function Menu

## BUFFET MENUS

### Menu 1

**\$18.50 per person**

#### Hot Dishes (Select 2)

- Thai Chicken Curry
- Penne Boscaiola
- Beef & Black Bean Sauce
- Chicken Cacciatore
- Fettuccine Napolitana
- Beef Stroganoff

#### Hot Meats (Select 1)

- Roast Pork
- Roast Chicken
- Roast Beef

Served with Baked Potatoes,  
Steamed Rice & Vegetables

#### Salad (Select 2)

- Potato Salad
- Garden Salad
- Coleslaw
- Pasta Salad

#### Dessert (Select 2)

- Banana Cake
- Chocolate Cake
- Carrot Cake
- Fruit Salad & Cream



# Function Menus

## BUFFET MENUS

**Menu 2**  
**\$22 per person**

### Hot Dishes (Select 3)

- Thai Chicken Curry
- Penne Bolognaise
- Mongolian Beef
- Sweet & Sour Pork
- Chicken Casserole
- Fettuccine Alfredo
- Beef Stroganoff
- Fish Fillets with Lemon Pepper

### Hot Meats (Select 1)

- Roast Pork
- Roast Beef
- Roast Lamb

*\*\* Served with Baked Potatoes, Steamed Rice and Vegetables \*\**

### Cold Meats (Select 1)

- Ham
- Silver Beef
- Chicken Roll



# Function Menus

## BUFFET MENUS

**Menu 2 (cont.)**

**\$22 per person**

### Salads (Select 3)

- Traditional Potato Salad
- Garden Salad
- Thai Beef Salad
- Coleslaw
- Seafood Pasta
- Greek Salad

### Desserts (Select 2)

- Apple Crumble
- Sticky Date Pudding
- Fruit Salad & Cream
- Chocolate Cake
- Strawberry Cheese Cake



# Function Menu

## BUFFET MENUS

### Menu 3

**\$27.50 per person**

#### Hot Dishes (Select 4)

- Tortellini Boscaiola
- Ravioli Napolitana
- Beef Goulash
- Butter Chicken
- Oven Baked Fish Fillets in Lemon Sauce
- Veal Escallops in Cream of Mushroom Sauce
- Gnocchi Bolognese
- Indian Beef Korma
- Chicken Ala King
- Thai Green Chicken Curry

#### Hot Meats (Select 2)

- Roast Pork
- Roast Leg Lamb
- Roast Beef
- Roast Chicken

*\*\* Served with Baked Potatoes, Steamed Rice and Vegetables \*\**



# Function Menus

## **BUFFET MENUS**

**Menu 3 (cont.)**  
**\$27.50 per person**

### **Cold Meats (Select 2)**

- Smoked Ham
- Silver Beef
- Mortadella
- Chicken Roll

### **Salads (Select 3)**

- Caesar Salad
- Baby Potato & Bacon Salad
- Prawn & Pasta Salad
- Thai Beef Salad
- Italian Garden Salad
- Greek Salad
- Thai Chicken Salad

### **Desserts (Select 3)**

- Tiramisu
- Cheese Cake
- Sticky Date Pudding
- Fruit Salad & Cream
- Apple Crumble
- Chocolate Mud Cake
- Black Forest Cake



# Function Menus

## SET MENU

Select a minimum of two items in each course  
Items will be served alternately.

**2 Courses - \$25.00**

**3 Courses - \$32.00**

### Entrees & Appetizers

- Prawn & Avocado served with Salad & Cocktail Sauce
- Salt & Pepper Calamari served on a Mixed Salad
- Beer Batter Fish Fillets with Tomato Salad & Tartare
- Tomato & Bocconcini Salad with Pesto Dressing
- Herbed Chicken Tenderloins on a Thai Rice Noodle Salad
- Thai Fish Cake Salad with Sesame Cracker
- Thai Beef Salad with Lime & Chilli Dressing
- Chefs Caesar Salad , Crispy Bacon, Croutons, Creamy Dressing, & Char Grilled Chicken Breast

### Soup

- Pumpkin Soup
- Cream of Chicken & Sweet Corn Soup
- Minestrone Soup
- Creamy Potato & Leek Soup



# Function Menus

## SET MENU (cont.)

### Main Course

- Garlic Prawns in Creamy Saffron Sauce with Herb Rice & Vegetables.
- Pan-fried Fish Fillets served with Lemon Butter Sauce & Garden Vegetables.
- Grilled Barramundi Fillet served with Garden Salad, seasoned Potato Wedges with Lemon & Tartare Sauce.
- Salmon Fillet Char Grilled with Steamed Garden Vegetables, Potatoes and White Wine Sauce.
- Braised Lamb Shank with whipped Potato & Broccoli.
- Char Grilled Scotch Fillet on a bed of Polenta with Sautéed Baby Bok Choy & Button Mushroom Sauce.
- Porterhouse Steak served with a béarnaise Sauce, Baked Potato & Garden Vegetables.
- Herb Crusted Lamb Cutlets with Ratatouille & Rosemary Jus.
- Veal Medallion with Mushroom Sauce with Scalloped Potatoes & Vegetables.
- Roast of the day served with Baked Vegetables
- Pork Fillet Mignon wrapped in bacon & covered in a Peppercorn Sauce with Mash Potato & Vegetables.
- Oven Roasted Pork Fillet with Sauerkraut & Pommery Mustard Sauce.
- Herb Roasted Chicken Breast served with Vegetable Risotto and Paprika Cream Sauce
- Chicken Breast Stuffed with Prosciutto, Brie & Spinach , with Tomato Sauce & Vegetables.
- Duck Comfit served on a Bed of Vegetable Cous Cous.



# Function Menus

## SET MENU (cont.)

### Desserts

- Berries Cream Brulee
- Warm Apple Strudel with Ice Cream
- Lemon Cheese Cake with Mango Coulis
- Caramel Mud Cake with Vanilla Ice Cream
- Black Forest Cake & Strawberry Sauce
- Fresh Fruit Salad with Whipped Cream
- Warm Apple Crumble with Fruit Salad & Ice Cream
- Italian Tiramisu Cake
- Sticky Date Pudding with Brandy Custard
- Rich Chocolate Cake with Crème Anglaise

