

## Cocktail Packages

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surcharge 10% applicable if less than 30 persons

Includes Dessert Platter

### Choice 1

A choice of five (5) canapés plus dessert  
(extra item charged at \$5.00 pp)

### Choice 2

A choice of eight (8) canapés plus dessert  
(extra selections charged at \$4.50 pp)

Select from the following:

- Prawn En Croute  
(king prawn w spinach & herb aioli served on crouton)
- Coconut Prawns  
(king prawns in coconut crumb & Thai dipping sauce)
- Light Beer Battered Zucchini Flowers  
(stuffed with spinach, ricotta & pine nuts)
- Mini Gourmet Beef & Pepper Pies
- Mini Sausage Rolls
- Mini Curry Puffs
- Crumbed Spicy Chicken Winglets  
(honey mustard dipping sauce)
- Spicy Tuscan Meatballs w Marinara Sauce
- Satay Chicken Skewers w Spicy Peanut Sauce (gf)
- Vegetarian Pakora in Chickpea Flour, Raita Dipping Sauce (v, gf)
- Vegetarian Mini Spring Rolls, Sweet Chilli Dipping Sauce (v)
- Vegetarian Crispy Spinach, Ricotta & Pine Nut Pastry Parcels

### Desserts

Choose 1 item

- House made Tiramisu
- Limoncello, Raspberry & White Chocolate Trifle
- Eton Mess (Individual Pavlova) (gf)
- Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping
- Sicilian Gelato or Sorbet

## Gourmet Cocktail Packages

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(Surcharge of 10% payable under 30 persons)

### Option 1

Choose Any Five Items Plus One Dessert Platter

### Option 2

Choose any Six Items plus Dessert Platters  
(Extra Items \$5 each)

## Cold Canapes

Prawn En Croute

(king tiger prawn with spinach and herb aioli served on crouton)

Tapas Platter of assorted dips served with vegetable crudité (v, gf)

Tartlet of Sugar-Cured Salmon & Dill Crème Fraiche

Prosciutto wrapped Honey Dew or Rock Melon

Selection of Cheese inc. Brie, Blue, Aged Cheddar, Provolone Dolce

## Hot Canapes

Tempura Prawns

(king prawns in tempura batter)

Satay Chicken Skewers w/spicy peanut sauce (gf)

Spicy Tuscan Meatballs with Marinara dipping sauce

Spicy Mac & Cheese Balls

Zucchini Flowers filled with spinach, ricotta & pine nuts in light beer batter (v)

Tartlet of Seared Lamb Fillet, Roasted Pumpkin & Chilli Jam

Vegetable Pakora in Besan flour with raita dipping sauce (gf, v)

Pulled Pork Slider w/ red cabbage, mayo, pickle

Beef Slider with American Cheddar, lettuce, tomato relish, pickle

Arancini Quattro Formaggi (four cheese filling) (v)

Individually served Baby Lamb Cutlets with Harissa and Tzatziki dipping sauce

Vegetarian crisp baked spinach, ricotta & pine nut pastry parcels (v)

Roasted mushroom cups filled with tuna, capers, parmesan, capsicum sauce (gf)

Crunchy Salt & Pepper Calamari

## Desserts (2 Selections)

Choose One from Each Group

House Made Kahlua Tiramisu

Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping

Steamed Plum Pudding w/brandy custard (seasonal)

And

Choice of:

Limoncello, Raspberry & White Chocolate Trifle or

Eton Mess (Individual Pavlova) (gf) or

Sicilian Gelato or Sorbet

## Dinner Buffet Packages

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### Menu 1

30 persons or more

Surcharge of 10% applies under 30 persons

Garlic & Herb Bread Included

#### Salads (Choose 2)

Pasta Salad with Cherry Tomatoes, Rocket & Sweet Capsicum  
Rocket Walnut & Pear  
Beetroot Rocket & Roasted Pumpkin  
Red & White Cabbage Coleslaw  
Potato Salad with Crispy Pancetta & Chives  
Rocket & Shaved Parmesan Salad  
Garden Salad

#### Hot Dishes (Choose 4)

Whole Baked Honey Glazed Leg Ham on the Bone  
Salt & Pepper Calamari  
Satay Chicken Skewers  
Satay Beef Skewers  
Oven Roasted Stuffed Turkey Breast w/ Cranberry Sauce  
Roasted Pork Loin w/ gravy  
Pork & Veal Meatballs w/ Napoletana Sauce  
Chicken Schnitzel in Parmesan Herb Crumb  
(Roasted Vegetables Included)

#### Gourmet Pasta Platters (Choose one)

Spaghetti Bolognese  
House Made Veal Lasagne with Mozzarella Cheese, Bechamel & Parmigiano  
Penne with Chicken & Wild Mushrooms in Porcini Cream Sauce  
Prawn & Scallop Linguini w/ Aglio, Olio, Pepperoncini  
Rigatoni Alla Norma – Ricotta, Eggplant, Napoletana Sauce, Fresh Basil (V)  
Spaghetti Bolognese

#### Desserts

Choose One from each Group  
(Sorbets available for the Lactose Intolerant)  
House Made Kahlua Tiramisu  
Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping

#### And Choice of:

Limoncello, Raspberry & White Chocolate Trifle or  
Eton Mess (Individual Pavlova) (gf) or

You may wish to add a Cheese & Antipasto Platter (\$10.00pp)  
and /or Fresh Fruit Platter (\$5.00pp) for your function

## Dinner Buffet 2

(10% Surcharge applies under 30 persons)

### Italian Antipasto includes:

Prosciutto, Smoked Meats and or Fish  
Italian Salami, Cured Beef  
Artichoke Hearts & Pickled Watermelon Radish or Beetroot  
Cheese Includes French Brie, Italian Blue, Aged Cheddar  
Assorted Dips with Crudités  
Sicilian Green Olives  
Anchovies

### *Garlic & Herb Bread (Included)*

### Salads (Choose 1)

Pasta Salad with Cherry Tomatoes, Rocket & Sweet Capsicum  
Rocket Walnut & Pear  
Chicken & Kale Slaw Salad  
Beetroot Rocket & Roasted Pumpkin  
Red & White Cabbage Coleslaw  
Potato Salad with Crispy Pancetta & Chives  
Rocket & Shaved Parmesan Salad

### Pasta Platters (Choose 1)

Spaghetti Bolognese  
House Made Veal Lasagne with Mozzarella Cheese, Bechamel & Parmigiano  
Penne with Chicken & Wild Mushrooms in Porcini Cream Sauce  
Prawn & Scallop Linguini w/ Aglio, Olio, Pepperoncini  
Rigatoni Alla Norma – Ricotta, Eggplant, Napoletana Sauce, Fresh Basil (V)  
Penne Alla Puttanesca – Anchovy, fresh basil, oregano, capers, olives, chilli  
Spinach & Ricotta Cannelloni in Napoletana Sauce (V)

### Hot Dishes (Choose 3)

Spinach & Ricotta Stuffed Zucchini Flowers in Light Beer Batter  
Garlic Chilli King Prawns in Tomato Sugo Served with Polenta (gf)  
Salt & Pepper Calamari  
Oven Roasted Stuffed Turkey Breast (Seasonal)  
Oven Roasted Pork Loin (gf)  
Seared 100day Grain Fed Gold Standard MSA Striploin (gf)  
Fresh Fillets of Oven Roasted Atlantic Salmon w/Saffron Risotto (gf)  
Tender Veal Scaloppini w/ Sautéed Wild Mushroom with Porcini & Marsala Cream  
Slow Roasted Pork Belly, Pear Poached in Red Wine, Tawny Port Jus (gf)  
Cashew Crusted Chicken Breast topped with prawns in garlic sauce (gf)  
Baked Whole or Half Honey Glazed Leg Ham on the bone (gf)

### Accompaniments:

Steamed Seasonal Vegetables or Roasted Seasonal Vegetables  
Lemon or Lime Aioli, Assorted Mustards & Sauces

### Desserts

Choose One from Both Groups

House Made Kahlua Tiramisu	or	Limoncello, Raspberry & White Chocolate Trifle
Chocolate Brownie w/	or	Eton Mess (Individual Pavlova) (gf)
Cream Cheese Frosting & Raspberry Topping		

## Dinner Buffet 3

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(surcharge of 10% applies under 30 persons)

### Amuse Bouche (Choose One)

Bloody Mary Oyster Shots  
Prawn En Croute

### Italian Antipasto includes:

Prosciutto, Smoked Meats and or Fish  
Italian Salami, Cured Beef  
Artichoke Hearts & Pickled Watermelon Radish or Beetroot  
Cheese Includes French Brie, Italian Blue, Aged Cheddar  
Assorted Dips with Crudités  
Sicilian Green Olives  
Anchovies

*Garlic & Herb Bread (Included)*

### Salads (Choose 1)

Pasta Salad with Cherry Tomatoes, Rocket & Sweet Capsicum  
Rocket Walnut & Pear  
Chicken & Kale Slaw Salad  
Beetroot Rocket & Roasted Pumpkin  
Red & White Cabbage Coleslaw  
Potato Salad with Crispy Pancetta & Chives  
Rocket & Shaved Parmesan Salad  
Garden Salad  
Chicken Caesar Salad (with choice of chicken or bacon)

### Antipasti – Choose 2

Zucchini Flowers with baby zucchini  
(stuffed with spinach & ricotta in light beer batter)  
Arancini Quattro Formaggi  
(round balls of saffron risotto with four cheese centres, crumbed & deep fried)  
Roasted Pumpkin & Zucchini Fritters w Salsa Verde (v, gf)  
Salt & Pepper Calamari, lime aioli  
Roasted Fresh Figs wrapped in Prosciutto (seasonal)  
w/ gorgonzola cream sauce (Seasonal)

### Mains – Choose 3

Oven Roasted Stuffed Turkey Breast (Seasonal)  
Oven Roasted Pork Loin (gf)  
Seared 100day Grain Fed Gold Standard MSA Striploin (gf)  
Fresh Fillets of Oven Roasted Atlantic Salmon w/Saffron Risotto (gf)  
Tender Veal Scaloppini w/ Sautéed Wild Mushroom with Porcini & Marsala Cream  
Slow Roasted Pork Belly, Pear Poached in Red Wine, Tawny Port Jus (gf)  
Cashew Crusted Chicken Breast topped with prawns in garlic sauce (gf)  
Baked Whole or Half Honey Glazed Leg Ham on the bone (gf)  
Pizza from our Woodfired Menu  
Select any Pasta from A La Carte Menu

## Dinner Buffet 3

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*(continued)*

### Accompaniments:

Steamed Seasonal Vegetables or  
Roasted Seasonal Vegetables  
Lemon or Lime Aioli  
Assorted Mustards & Sauces

### Desserts

Choose One from Both Groups

House Made Kahlua Tiramisu  
Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping

### And

Limoncello, Raspberry & White Chocolate Trifle or  
Eton Mess (Individual Pavlova) (gf) or  
Crème Brulée with Almond Biscotti  
Sicilian Gelato or Sorbet with Limoncello Shot

## Corporate Packages

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### Lunch Buffet

(Surcharge 10% payable under 40 people)

Italian Antipasto includes:

Prosciutto, Smoked Meats and Smoked Trout  
Italian Salami, Cured Beef  
Artichoke Hearts & Pickled Watermelon Radish or Beetroot  
Cheese Includes French Brie, Italian Blue, Aged Cheddar  
Assorted Dips with Crudités  
Sicilian Green Olives  
White Anchovies

### Hot Dishes (Choose 2)

Whole Baked Honey Glazed Leg Ham on the Bone  
Salt & Pepper Calamari  
Satay Chicken Skewers  
Satay Beef Skewers  
Oven Roasted Stuffed Turkey Breast w/ Cranberry Sauce (Seasonal)  
Roasted Pork Loin w/ gravy  
Pork & Veal Meatballs w/ Napoletana Sauce  
Marinated Chicken Schnitzel in Parmesan Herb Crumb  
(Roasted Vegetables Included)

### Salads (Choose 1)

Pasta Salad with Cherry Tomatoes, Rocket & Sweet Capsicum  
Rocket Walnut & Pear  
Beetroot Rocket & Roasted Pumpkin  
Red & White Cabbage Coleslaw  
Potato Salad with Crispy Pancetta & Chives  
Caesar Salad

### Desserts

Choice of:  
House made Tiramisu  
Limoncello, Raspberry & White Chocolate Trifle  
Eton Mess (Individual Pavlova) (gf)  
Chocolate Brownie w/ Cream Cheese Frosting & Raspberry Topping  
Sicilian Gelato or Sorbet

Tea and Coffee

## Lunch Platters

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Italian Antipasto Platters (as above) plus  
Selection of Gourmet Sandwiches  
Includes Choice of Salads  
Plus  
Sicilian Gelato served with Italian Almond Biscotti  
Tea and Coffee

**Lunch Sandwich Platter (minimum 15 persons)**  
mixed gourmet sandwiches



## Special Day Menu

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For 30 or more  
(includes tray service)

### Gourmet Sandwich Fingers

leg ham & avocado with cherry tomato  
creamy chicken pesto  
chargrilled vegetables with hummus & pesto  
vitello tonnato  
(mid rare veal with tuna & aioli)

GF Bread available

### Plus

Choose any Three of:

Crumbed Spicy Chicken Winglets  
Mini Homemade Pork & Veal Meatballs (GF)  
Mini Beef & Pepper Pies  
Vegetarian Mini Spring Rolls  
Homemade Frittata (GF)  
Individual Tempura King Prawns (add \$2.00 to price)

### Plus

Assorted Biscuits  
Homemade Chocolate Brownies  
Sorbets available for GF or DF Options

### Tea & Coffee

Further Options Available or We Can Tailor A Menu to Suit  
Please discuss requirements with Functions Co ordinator

## Alternate Serve Packages

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### Set Menu A

Designed by you | Minimum 30 pax | Kids under 10yrs 50% of price

#### Two Course Set Menu

(includes garlic & herb bread)

Entrée & Main

OR

Main & Dessert

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

### Three Course Set Menu

(includes garlic & herb bread)

Entrée, Main & Dessert

Select Two from Each Course for Alternate Serves

### Menu Selections

Select two dishes from each course to be served to all guest alternately

#### Entrée Selections

Roasted Cream of Pumpkin soup (V)

Potato and Leek soup with herbed croutons (V)

French Onion soup with Gruyere cheese croutons

Roasted Stuffed Mushroom

- with Israeli couscous, herbs, roasted capsicum, pumpkin, garlic, e.v. olive oil (Vegan)

Honey Melon with prosciutto di Parma, shaved Grana Padana

Beef & Pork Lasagne with slow cooked Bolognese sauce

Penne Pollo e Funghi, pasta with wild mushrooms in creamy porcini sauce

Penne Alla Norma vegetarian pasta dish with fresh ricotta, eggplant and Napoletana sauce (V)

Calamaretti Fritti- fried Hawkesbury calamari dredged in lemon pepper flour, lemon aioli

Pressed Pork, Veal & Chicken Terrine, burnt apple puree, pickled apple, fried crispbread

Pork, Veal, & Ricotta Meatballs in House made Napoletana sauce

Parmigiana Festiva

- layers of thin char-grilled eggplant, melted mozzarella, napoli sauce

- topped with soft, creamy stracciatella cheese and grated parmesan (v), (gf)

### Main Selections

Chicken Involtini wrapped in Prosciutto Di Parma

- with ricotta, thyme, & sage, sun dried tomato, tarragon cream sauce

Chilli Garlic Prawns

- served on toasted polenta with napoletana sauce

Braised Lamb Shanks

- served with desiree mash, steamed seasonal veg

Cashew Crusted Chicken Breast topped with tiger prawns & garlic sauce,

Grilled Salmon Fillet

- served with crisp crushed potato, carrot puree, lemon butter sauce

Oven Roasted Pork with crisp crackle

- served with cranberry salad, honey mustard dressing

Chicken Parmigiana

- herb & parmesan crumb, leg ham, melted mozzarella, napoletana sauce, shredded parmesan cheese

Beef & Mushroom Pie

- house made whole pie with mushroom sauce

### Desserts

Sticky Date Pudding with Butterscotch Sauce

Limoncello, White Chocolate & Raspberry Trifle

Salted Caramel Cheesecake with whipped cream & lemon sorbet

## Set Menu B

### Menu Selections

Select two dishes from each course to be served to all guest alternately (includes garlic & herb bread)

### Entrée & Main

### Main & Dessert

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

## Three Course Set Menu

### Entrée, Main & Dessert

Select Two from Each Course for Alternate Serves (includes garlic & herb bread)

### Entrée Selections

Choose from all of Menu A and

Oysters Natural – Plate (5)

Oysters Kilpatrick or Mornay – Plate (5)

Prawn & Scallop Linguine, Aglio, Olio, Pepperoncini & Italian herbs

Garlic Chilli King Prawns (4) in Extra Virgin Olive oil and Napoletana sauce

Arancini – fried saffron risotto balls with three cheese centres

Carpaccio Di Manzo

- eye fillet carpaccio with gorgonzola cream & caper sauce, shaved parmesan

Chicken Roulade

- wrapped in crispy prosciutto, filled with ricotta & herbs, tarragon cream sauce

Corn & Zucchini Fritters

- with avocado & cashew cream (vegan, gf, df, grain free)

### Main Selections

Choose from all of Menu A and:

Involtini Di Vitello

- tender veal wrapped in prosciutto with ricotta, thyme, sage, fire roasted capsicum, tarragon cream sauce

- served with baby roast potatoes, peas & pancetta

Chilli Garlic Prawns (6)

- served on toasted polenta with napoletana sauce

Guancia Di Manzo

- slow cooked beef cheek braised in red wine, served with soft polenta, caramelised carrots & green beans

Oven Roasted Beef Scotch Fillet served mid rare/medium

Slow Cooked Roasted Lamb Shoulder

Grilled Saltwater Barramundi

- from Cone Bay WA, served with lemon & herb potato, steamed beans

Confit Pork Belly (gf)

- with poached pear, herbed sweet potato mash. steamed cauliflower or green beans, red wine jus

### Desserts

Choose from all of Menu A and:

Individual Meringues, berries, whipped cream, passionfruit syrup

Kahlua Tiramisu

Vanilla Pannacotta served with berry coulis & pistachio cream

Citrus Tart Served with Berry Coulis and Chantilly Cream

### Cake as Dessert

Bring your own cake and have our Chef's serve it for dessert (pricing applicable to all menus)

Cake cut by our Chef's and served on platters \$1.00pp

Cake cut by our Chef's and served on individual plates \$2.00pp

Cake cut by our Chef's and served on individual plates with coulis, cream and strawberries \$4.00pp

All prices quoted are GST inclusive. Prices Valid from 1 October 2019 and are subject to change without notice.

## BBQ Packages

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**Minimum 10 pax**  
**Self Service**

### Silver

Sausages [2 thin sausages per person]  
Fried onions  
Bread roll, butter  
Sauce condiments

### Gold

Sausages [2 thin sausages per person]  
Rissolle [1]  
Fried onions  
Bread roll, butter  
Sauce condiments

### Platinum

Sausages [2 thin sausages per person]  
Rissolle [1]  
Minute steak [1]  
Fried onions  
Bread roll, butter  
Sauce condiments

### Upgrades

Traditional coleslaw  
Creamy potato salad  
Seasonal garden salad  
Roast pumpkin, Mediterranean vegetable and Cous Cous

## Personal Chef service