

Working Lunch Options

OPTION 1

A selection of:-

Assorted gourmet pies with tomato chutney

Assorted mini dim Sims, somosas & spring rolls with sweet soy sauce

Gourmet shell rolls

- * Leg ham, tasty cheese, mesculin, tomato & Spanish onion.
- * Danish feta cheese, roast capsicum, sun dried tomato, Spanish onion and mesculin
- * Roast beef, seeded mustard, mesculin, cheese, Spanish onion and tomato
- * Chicken breast, avocado, cheese, mesculin and mayonnaise

\$15.50 per person

OPTION 2

A selection of gourmet shell rolls

Jugs of Orange juice/Softdrink

\$12.00 per person

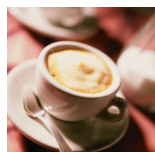
Additional Extras

- * Fresh fruit platter \$3.50 per head



Morning / Afternoon Tea Options

Tea and coffee on arrival



\$3.50 per person

Tea and coffee all day

\$6.00 per person

Option One

Freshly made scones with strawberry jam, butter and cream.

Freshly brewed coffee and assorted teas.

\$6.50 per person

Option Two

House made muffins, chocolate chip, white chocolate & raspberry,

Freshly brewed coffee and assorted teas.

\$6.50 per person

Option Three

Assorted slices and cakes

Freshly brewed coffee and assorted teas.



\$6.50 per person

Supper / Cocktail Menu

Select 5 pieces from the following:-

\$12.50 per person

Extra choices \$2.50 per choice per head

Assorted Gourmet Pies served with tomato chutney

Marinated beef skewers

Gourmet mini quiches (vegetarian included)

House made dips served with Turkish bread

Assorted mini somosas, dim sims & spring rolls served with sweet soy sauce

Marinated chicken skewers served with satay sauce

Prawn & sweet chilli wontons

Assorted gourmet sandwich triangles

Assorted gourmet pizza triangles

Salt & pepper calamari w sweet chilli dipping sauce

Battered king prawns with tartare sauce





Function Menu 1

Main & Dessert \$23.90 per person

Choice of two from each section — served 50/50 alternating

Mains

Grilled Barramundi

Grilled barramundi fillets served w seasoned chips, salad & housemade tartare sauce.

Chicken Parmagiana

Crumbed chicken breast, grilled & topped w bacon, napoli & melted tasty cheese, served w seasoned chips & salad.

Roast of the Day

Roast pork served w rosemary chats & season vegetables.

Rump Steak

Aged rump steak cooked to your liking served with a mustard herb butter, rosemary scented chats and a medley of seasonal vegetables.

Desserts

Lemon Tart

Housemade lemon tart served with berry couli and double cream

Chocolate Mud Cake w mars bar sauce

Individual chocolate mud cake served warm with a cream mars bar sauce and double cream

Blue berry Cheesecake

Individual blueberry cheesecake served with berry couli and double cream.



Function Menu 2

Soup & Main \$27.00 per person
Main & Dessert \$32.50 per person
Soup, Main & Dessert \$36.50 per person

Choice of two from each section — served 50/50 alternating

Dips are an optional extra—\$3.00 per person

Dinner roll and butter are an optional extra—\$1.50 per serve

Soup

Soup of the Day

Mains

Porterhouse

Dry aged porterhouse cooked to med/well served with a mustard herb butter, rosemary scented chats and a medley of seasonal vegetables.

Chicken Breast

Crispy skin chicken breast w sage & prosciutto set upon warm Kipfler potato & sour cream salad w buttered Shanghai, snow peas, carrots & peas finished w a rich chicken jus.

Salmon

Crispy skinned Atlantic salmon set upon a preserved lemon mash, shanghai and a medley of seasonal vegetables topped with a chive hollandaise sauce.

Lamb Rack

Rack of lamb, oven baked, cooked to medium, served on colcannon mash with Rosemary jus accompanied with a medley of seasonal vegetables.

Desserts

Lemon Tart

Housemade lemon tart served with berry couli and double cream

Apricot Crumble

Cappuccino of apricot crumble topped with a vanilla bean ice cream

Chocolate Mud Cake w mars bar sauce

Individual chocolate mud cake served warm with a cream mars bar sauce and double cream

Blue berry Cheesecake

Individual blueberry cheesecake served with berry couli and double cream.