

Function Menu 1

Buffet
(Minimum 50 people)

\$35.00 pp

SAVOURIES
Served on Arrival for 30 minutes:

Chef's selection

MAIN

Lamb or Beef and Burgundy or Sweet and Sour Pork
Chicken Curry or Honey Chicken or Chicken with wine, thyme and vegetables
Selection of Cold Meats including Ham and Cold Chicken Pieces
Chef's Selection of Four Fresh Salads
Freshly Baked Bread Rolls
Condiments to Compliment your Meal

DESSERT

Served Alternatively at the Table

Fresh Vanilla Cheesecake Drizzled with Berry Coulis and Whipped Cream

Individual Pavlova filled with Chantilly Cream and Fresh Seasonal Tropical Fruit Salad

FRESHLY BREWED TEA AND COFFEE

Function Menu 2

Buffet
(Minimum 50 people)

\$42.50 pp

SAVOURIES

Served on Arrival for 30 minutes:

Chefs Selection



MAIN

Whole Roasted Beef Sirloin

Roasted Salted pork Loins

Marinated Fish Fillets served on Pilaff rice with Asian Greens

Roasted Potato and Pumpkin

Honey Chicken or Thai Chicken Curry (with rice)

Beef Tortellini in Mediterranean pasta sauce

Freshly Baked Bread Rolls

Sauces and condiments to compliment your meal



DESSERT

Served Alternatively at the Table

Warm Apple Strudel with Hot Cinnamon Anglaise

Pacific Mud Cake with Chocolate Sauce & Chantilly Cream



FRESHLY BREWED TEA AND COFFEE



Function Menu 3

Alternate Drop

(All meals served with freshly baked bread rolls)

\$36.50 pp

MAIN

Any Two of the Following Selection Served Alternatively:

Mediterranean filled breast of chicken served on kifler potatoes and chorizo sausage with vegetables and topped with pesto

Prime Sirloin medallions served medium on potato and polenta mash with vegetables and red wine jus

Fish of the Day Nut Crusted served on Asian Greens, pilaff rice with a white wine and pickled ginger dipping sauce

Pork OP Rib served on kifler potatoes with vegetables, roasted pumpkin and apricot and red capsicum chutney

DESSERT

Served Alternatively at the Table

Individual Chocolate sticky date puddings served with caramel sauce and ice-cream

Individual Pavlova topped with fresh tropical fruit salad and cream

OR

A selection of Chesses and Fruit per Table

FRESHLY BREWED TEA AND COFFEE

Function Menu 4

Alternate Drop
(All meals served with freshly baked bread rolls)

\$45.00 pp

ENTREE

Any Two of the Following Selection Served Alternatively

Spring Rolls and samosas with sweet chilli sauce

Pineapple cut calamari on skewers with lime aioli

Tandoori Chicken Caesar Salad

Crab and barramundi cakes with lime and mango pickle with lemon

MAIN

Served Alternatively at the Table:

Mediterranean filled breast of chicken served on kifler potatoes and chorizo sausage with vegetables and topped with pesto

Victorian lamb shanks served on sweet potato mash with bean bundles and baby carrots with rosemary jus

DESSERT

Served Alternatively at the Table

Brandy Snap Basket filled with vanilla ice-cream and fresh tropical fruit salad

Home-made Tiramisu with coffee Anglaise cream and chocolate wafers

OR

A Selection of Cheese and Fruit per table

FRESHLY BREWED TEA AND COFFEE
