



Classic Function Menu

Select Two Courses

(Entrée and Main OR Main and Dessert)

Entrée

(Select 2 Items Served Alternately)

- Tandoori Chicken Tenderloins Rocket, Cucumber & Shallots, Yoghurt Dressing
- Soy Glazed Chicken Fillets, Sautéed Asian Greens, Manuka Honey Drizzle
- Caramelised Onion & Goat's Cheese Tart, Watercress Salad
- Char Grilled Lamb Salad, Field Mushroom, Grilled Zucchini, Fetta & Olive Tapenade
- Sautéed Gnocchi with Mushrooms, Pecorino, Pine Nuts, and Spinach
- Prawn Salad with Rocket, Orange & Coriander Lime Dressing
- Thai Beef Salad with Honey Roast Cashews, Sweet Chilli and Lemongrass Dressing
- King Prawn, Trout & Mango Salad with a Red Pepper Aioli
- Wild Mushroom Risotto Served With Braised Leeks

Main

(Select 2 Items Served Alternately)

- Roast Rack of Pork, Apple and Rosemary Sauce
- 300gm Sirloin Steak, Maitre D'hôtel Butter, Jus
- 250gm Beef Fillet, W Mushroom, & Port Jus
- Mediterranean Lamb Rack W Minted Jus
- Oven Baked Lamb Rump, Salsa Verde
- Roasted Barramundi Fillet, King Prawn, Lemon Butter Sauce
- Pan Seared Salmon Fillet W Seared Scallop
- Chicken Supreme, Mango, Cashew, Coriander, Coconut Chilli Sauce

(All Main Meals Served With Mash Potato)

Dessert

(Select 2 Items Served Alternately)

- Vanilla Bean Brulee with Biscotti & Vanilla Ice Cream
- Apple Tart with Double Cream, Caramel Sauce
- Baked Lemon & Lime Tart, Lemon Sorbet & Raspberry Coulis
- Baked Cheese Cake, Double Cream, Strawberry & Orange Salad
- Warm Sticky Date Pudding, With Butterscotch Sauce
- Pavlova, cream passionfruit sauce, kiwifruit and strawberries
- Custard filled profiteroles, topped with chocolate sauce

Meals include bread and butter, tea and coffee and chocolates

Classic Package # of Guests	Under 50	51-80	81+
Price per Guest 2 course	\$45	\$43	\$40

Vegetarian Menu is also available



Premium Function Menu

3 course menu

Entree

(Select 2 items served alternately)

- Smoked chicken on a mixed leaf salad with mango salsa and a sun dried tomato pesto
- Caramelised onion and goat's cheese tart, with a watercress and pine nut salad
- Lamb cutlets on cracked wheat and parsley salad, with a mint sauce
- Roasted pork belly, grilled scallop and a sweet soy glaze
- Soft shell crab, salt and pepper batter, served with an avocado salsa
- Fresh Tasmanian salmon with onion rings, baby capers, and lemon scented crotons
- Smoked fish cake with chilli avocado salsa prawn & Prosciutto Skewer
- Mediterranean spiced barramundi, watercress and spring onion salad
- Salt and pepper chicken tenderloins, sundried tomato pesto

Main

(Select 2 items served alternately)

- Char-grilled Rib-eye steak, mustard hollandaise
- Grilled beef tenderloin with eggplant relish & Madeira thyme jus
- Greek marinated lamb rump, served with tabbouleh, hummus & tzatziki
- Lamb Rump on parsnip mash & roasted red pepper tapenade
- Roasted barramundi fillet on stir fry seasonal vegetables, sweet chilli dressing
- Pan seared Salmon fillet w prawn & snow pea risotto, salsa verde drizzle
- Corn fed chicken breast, stuffed with blue swimmer crab, & a citrus butter sauce
- Oven roasted duck breast, sweet chilli jam & light duck jus
- Grilled Ocean trout with a crayfish cream sauce and a seafood risotto cake
- Salmon fillet rubbed with sea salt and pepper served on steamed scallops and buttered leeks

Dessert

(Select 2 items served alternately)

- Vanilla bean **brulee** with biscotti & vanilla ice cream
- Apple tart** with calvados analgise & Chantilly cream
- Baked **lemon and lime tart**, lemon sorbet & raspberry coulis
- Baked **cheese cake**, double cream, strawberry & orange salad
- Warm **sticky date pudding**, with butterscotch sauce
- Pavlova**, cream passionfruit sauce, kiwifruit and strawberries
- Custard filled **profiteroles**, topped in chocolate sauce

Or

Fruit & Cheese Platter (Per Table)

Seasonal Fruit, Camembert, Aged Cheddar, Creamy Blue, Water Crackers

Chocolate Quintet Platters (Per Table)

White Nougat Crunch, Bushman's Honey & Pecan Fudge, Chocolate Pan Forte, Polar Pizza, Triple Layer Coffee & Chocolate Marquise

Meals include bread and butter, tea and coffee and chocolates

Premium Package # of Guests	Under 50	51-80	81+
Price per Guest	\$54	\$51	\$48

Vegetarian Menu is also available