



Our Catering Menus

CATERING OPTIONS

LIGHT CANAPÉS

	SELECTION	PIECES
\$20/Per Head	3 x selection A 2 x selection B	5

SUBSTANTIAL CANAPÉS

	SELECTION	PIECES
\$25/Per Head	3 x selection A 3 x selection B 1 x selection C	7

ROVING DINING

	SELECTION	PIECES
\$30/Per Head <i>Premium</i>	9 x selection A/B or C	9
\$35/Per Head <i>Deluxe</i>	1 x Roving Food selection 6 x any A/B or C selection	Roving Dining
\$40/Per Head <i>Ultimate</i>	2 x Roving Food selection 6 x any A/B or C selection	Roving Dining

CATERING OPTIONS

STANDARD SELECTION (A)

Sausage Rolls
Mini Gourmet Pies
Seasoned Wedges
Italian Meatballs
Vegetarian Spring Rolls

Mini Vegetable Samosa
Spinach & Cheese Triangles
Bruschetta w/ Tomato, onion and feta
Arancini of Mushroom, brie and herbs

PREMIUM SELECTION (B)

Trio of Dips with grilled pita bread
Mini Chicken Skewers w/ tzatziki
Mini Chicken slider w/ onion, tomato and lettuce
Mini Chorizo slider w/lettuce, tomato & tomato jam
Mini Wagyu cheese burger w/ dill pickle, American cheese
& ketchup mayo

Caramelised onion, feta & roasted pumpkin tartlet
Chicken, Avocado, tomato, onion & lime aioli Tartlet
Battered fish cocktails
Steamed Pork bun
Mini Quiche Lorraine
Salt and pepper squid w/ sweet chilli sauce

DELUXE SELECTION (C)

Sydney Rock Oyster Trio
w/ ginger, shallots ponzu sauce
w/ lemon sorbet & flying fish roe
w/ oyster natural
Smoked salmon, cucumber pickle & wasabi tartlet
Roasted beetroot mousse, goats cheese and candied walnut tartlet
Rare beef crostini w/ horseradish cream & beetroot relish

Crunchy barramundi fillet with Tartare
Grilled kingfish w/ sauce vierge
Honey glazed pork belly & spicy caramel apples
Pulled pork slider w/ kimchi
Oven roasted pork & fennel meatballs
Japanese panko prawns w/ sweet chilli sauce

CATERING OPTIONS

ROVING EXPERIENCE

Caesar Salad
Chicken Caesar Salad
Mushroom Medley Risotto
Honey Roasted Pumpkin Salad
Beer Battered Fish & Chips
Italian Meatballs w/ spaghetti
Pasta Primavera w/ creamy Napoli sauce

Salt & Pepper Squid w/ chips
Thai beef salad w/ glass noodles
Stir fried Hokkien noodle w/ chicken & Asian greens
Beef ragout w/ bowtie pasta
Lamb cutlet w/ mash & mint jus
Mac & Cheese w/ mushroom & truffle oil

EXTRAS

PLATTERS

Trio of dips w/ grilled pita bread	\$45 (10pax)
Gourmet Sandwich Platter	\$65 (10pax)
Australian cheese Platter	\$65 (10pax)
Fruit Platter	\$55 (10pax)
Antipasto Platter – marinated olives, Danish salami, grilled vegetables, feta, trio of dips & grilled pitta bread	\$65 (10pax)
Platter of mini spring rolls (50pieces)	\$35
Platter of mini pies (50 pieces)	\$50
Platter of chicken wings (50 pieces)	\$55

SEATED MENU

\$45/Per head for 2 courses or \$55/Per head for 3 courses
Your choice of 2 items per course (Alternate Drop)
Minimum 30pax

ENTRÉES

Sydney Rock Oysters (4) Natural
w/ chilli lime dressing (GF)

Salted & Chilli Calamari
w/ potato criss cut & wasabi tartare

Goats Cheese, Spinach and Onion Tart (V)
w/ snow pea sprouts, parsley oil & balsamic reduction

Pumpkin & Spinach Risotto (V) (GF)
served with a parmesan wafer

Ricotta & Spinach Tortellini (V)
w/ vegetable ragout & creamy tomato sauce

Beef Tortellini Boscaiola
w/ bacon, mushroom, onion & garlic cream sauce

Bacon and Cheese Croquettes
w/ balsamic glaze & rocket leaves

Panko Pork Medallion
w/ apple slaw & sweet aioli

Moroccan Chicken Salad
w/ couscous & lemon yoghurt dressing

MAINS

Citrus-Grilled Tasmanian Salmon Fillet
w/ smashed desiree potato, broccolini & beurre blanc

Grilled Barramundi Fillet (GF)
w/ Steamed Rice & Ginger Soy Sauce

Oven Baked Rosemary Chicken Breast (GF)
w/ roasted vegetables & seeded mustard sauce

Slow Cooked Lamb Shank
w/ pea mash & mint jus

Twice Cooked Pork Belly
w/ Asian green & light soy sauce

Beef Tenderloin
w/ potato fondant, caramelised onion & cabernet sauvion jus

Lamb Rump
w/ colcannon, salsa verde & red wine jus

Filo Parcel- Mushroom Risotto &
Camembert (V)
w/ a roasted capsicum & tomato sauce

SEATED MENU

\$45/Per head for 2 courses or \$55/Per head for 3 courses
Your choice of 2 items per course (Alternate Drop)
Minimum 30pax

DESSERTS

Sticky date pudding
w/ caramel sauce & vanilla ice cream

Triple chocolate mousse
w/ orange curd & frozen yoghurt

Warm Chocolate lava cake
w/ strawberry salad

Warm apple rhubarb crumble
w/ vanilla anglasie

Flourless orange cake
w/ mascarpone cream & dehydrated orange

Pavlova (GF)
w/ cream & fresh fruit

SIDES \$5pp

Salad of Beetroot, Spinach, Spanish Onion & Goat Cheese (GF) (V)

Garden Salad (GF) (V)

Greek Salad (GF) (V)

Rocket Salad with Pear & Parmesan (GF) (V)

Garlic Green Beans (GF) (V)

Steamed Seasonal Vegetables (GF) (V)

Basket of Chips (V)



Some products may contain nuts and gluten unless otherwise noted
All prices include GST. Prices subject to change without notification.

THE TABLE FEAST

\$55/Per head
Minimum of 30pax

Our table feast is a share menu option.
We place your feast in the centre of your table to share.
A wonderful celebrational manner of eating!
To begin your feast we place bread, olive oil, olives
and a trio of dips on your table. Enjoy!

MAINS

Please choose x 2 of the following -

Slow cooked (8 hours) free
range lamb shoulder
w/ chimichurri

Pan fried salmon fillet
w/ lemon beurre blanc

Roasted pork belly
w/ apple sauce

Roasted chicken
w/ chicken mousse & a consommé

Flame grilled sirloin
w/ a red wine jus

SALADS & SIDES

Please choose x 3 of the following -

Rocket & pear salad (GF) (V)

Greek salad (GF) (V)

Tomato, cucumber & avocado salad (GF) (V)

Roasted beetroot, spinach &
Candied walnuts (GF) (V)

Baked cauliflower (V)

Baked macaroni cheese (V)
w/ truffle oil

Smashed chat potatoes

DESSERTS

Please choose x 2 of the following -

Sticky date pudding
w/ caramel sauce & vanilla ice cream

Triple chocolate mousse
w/ orange curd & frozen yoghurt

Warm Chocolate lava cake
w/ strawberry salad

Warm apple rhubarb crumble
w/ vanilla anglasie

Flourless orange cake
w/ mascarpone cream &
dehydrated orange

Pavlova (GF)
w/ cream & fresh fruit



SEMINAR PACKAGES

Our seminar packages can be tailored to suit your requirements.

ALL DAY SEMINAR PACKAGES

**\$35 per person
from 8am - 5pm**

Welcome Tea & Coffee

Morning Tea (Please see following menu)

Lunch (Please see following menu)

Afternoon Tea (Please see following menu)

HALF DAY SEMINAR PACKAGES

\$30 per person

Welcome Tea & Coffee

Morning or Afternoon Tea
(Please see following menu)

Lunch (Please see following menu)

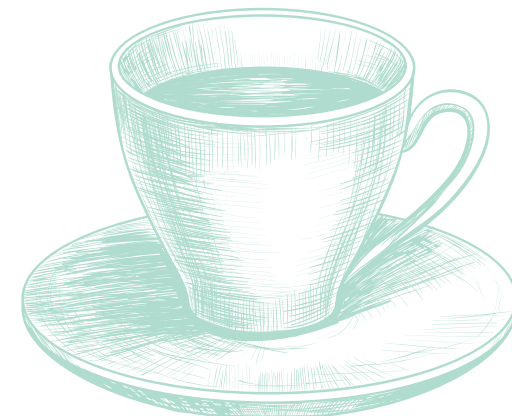
ALL DAY SERVICE COFFEE & TEA

\$7 per person

MORNING OR AFTERNOON TEA

\$10 per person

Tea & coffee Served with your selection of choices from the Morning Tea or Afternoon Tea menu.



SEMINAR PACKAGES MENU

MORNING TEA OR AFTERNOON TEA MENU

Freshly brewed Tea & Coffee will be served with your choice of the following

Please select two from the following -

Seasonal Sliced Fruit

Scones with jam & cream

Selection of biscuits

Assorted Mini Muffins

Assorted mini danishes

LUNCH OPTIONS

Please select two from the following -

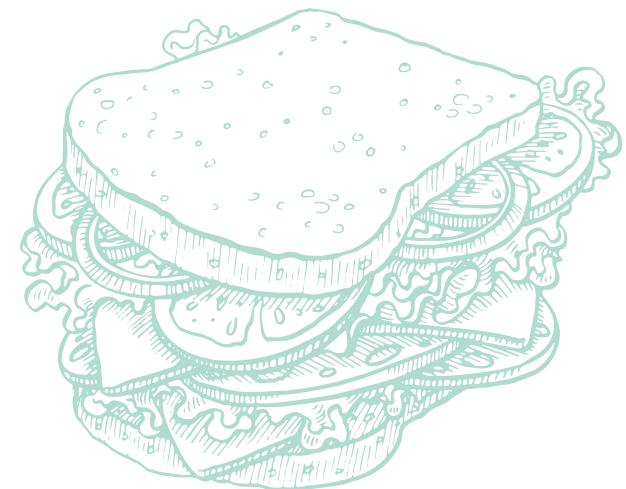
Selection of Gourmet Sandwiches

Assorted Wraps
(including vegetarian options)

Seasonal Fresh Fruit Platter

Selection of hot finger food

- Spinach & Cheese Triangles (V)
- Vegetarian Spring Rolls (V)
- Mini Quiche (V on request)
- Arancini with bacon mushroom and mozzarella cheese (GF) (V on request)



WAKE PACKAGE

\$25/per head

Minimum of 25pax

Complimentary Room Hire

Tea & coffee station

Both choices include assorted Gourmet Sandwiches

CHOICE 1: Please choose 6 of the following

Arancini with bacon mushroom and mozzarella cheese (GF) (V on request)

Chicken Slider
chicken, onion, tomato, lettuce & mayonnaise

Chorizo Slider
grilled chorizo, lettuce & tomato jam

Mini Chicken Schnitzel Burger
lettuce & tomato jam

Crumbed Calamari
w/ tartare Sauce

Fish Cocktail
w/ tartare Sauce

Japanese Panko Prawns
w/ sweet chilli Sauce

Italian Meatballs

Mini Chicken skewers
w/ tzatziki (GF on request)

Mini Quiche (V on request)

Party Pies

Party Sausage Rolls

Salt & Pepper Squid
w/ sweet chilli Sauce

Spinach & Cheese Triangles (V)

Vegetarian Spring Rolls (V)

Vegetarian Samosa (V)

Bruschetta
w/ tomato, onion and Feta

CHOICE 2: Includes the following

Antipasto Platter -
Marinated olives, Danish salami, grilled vegetables, feta, trio of dips & grilled pitta bread

Potato wedges
w/ sour cream & sweet chilli sauce

Italian Meatballs

Seasonal Fresh Fruit Platter
Assorted Mini Danishes

Sponge Cake

BUFFET MENU

\$45/per head
Minimum of 30pax

w/ selection of Breads or Bread rolls

Please choose x 1
of the following -

Massaman beef curry & Rice

Butter Chicken & Rice

Curried Prawns & Rice

Lamb Rogan Josh & Rice

Please choose x 1
of the following -

Beef lasagne

Seasonal vegetable lasagne

Chicken & mushroom shepherd's pie

Mushroom & bacon penne bake

Please choose x 2
of the following -

Roast Veal Blade

Honey Glazed Ham on the Bone

Roast Leg of Lamb

Roast Leg of Pork

Please choose x 3
of the following -

Roast Chat Potatoes

Roast Pumpkin

Creamy Baked Potatoes

Steamed Fresh Mixed Seasonal Vegetables

Please choose x 3
of the following -

Salad of Beetroot, Spinach, Spanish
onion & feta

Rocket Salad with Pear & Parmesan

Caesar Salad

Pasta salad w/ chicken & basil pesto

Greek Salad

Potato Salad

Garden Salad

Dessert - Selection of petit fours



XMAS BUFFET

\$55/per head
Minimum of 30px

w/ selection of Breads or Bread rolls

MAINS

Fresh cooked prawns
w/ cocktail sauce

Salt & Pepper Calamari
w/ lime aioli

Beef ragout

Honey glazed ham & caramelised pineapple

Roasted Turkey
w/ traditional onion & sage stuffing

Your choice of 1 of the following:

- Roast leg of pork w/ crackling
- Roast veal blade
- Roast beef

All roasts served with traditional gravy

Roast Chat Potatoes

Roast Pumpkin

Steamed Mixed Seasonal Vegetables

DESSERT

Petit four

or

Alternate drop
Pavlova
w/ cream & fresh fruit

or

Xmas pudding
w/ brandy sauce & vanilla ice cream

All prices include GST.