

Functions Menu



\$25 per head minimum of 30 people

2 choices of each course: each course will be alternate drop

Entrée

Cream of pumpkin soup served with double cream & goat's cheese crouton

Meze Plate: A selection of kalamata olives, marinated fetta, pickled octopus, domades & toasted flat bread

Cajun spiced crispy chicken tenderloins with salad greens & lime dressing

Swiss brown mushrooms stuffed with Mediterranean vegetables & hollandaise sauce

Flash fried salt 'n' pepper squid with lemon dressing

Thai style prawns with carrot, coriander & peanut noodle salad

Mains

Seared porterhouse steak served with creamy garlic mash & roast mushrooms finished with a port wine glaze (steak served medium)

Rack of lamb dressed with rich rosemary gravy & seasonal vegetable medley

Oven baked chicken breast served with roasted sweet potatoes & sage cream sauce

Atlantic salmon served on spiced carrots finished with garlic aioli & lemon

Lemon & herb barramundi fillet served with sautéed asparagus & broccolini finished with a drizzle of hollandaise sauce

Eggplant parmiagiana served with a rocket, red onion & balsamic salad accompanied by olive tapenade

Desserts

Baked raspberry cheesecake served with raspberry sauce & anglaise

Rich hot chocolate pudding served with chocolate sauce & fresh strawberries

Australian brie accompanied by quince paste & lavash

White chocolate & pecan tart finished with caramel sauce

Warm waffles served with fragrant poached pear & cream

Pavlova served with fresh cream & strawberries topped with passionfruit sauce

Any variations from this will be subject to negotiation. All menus are subject to change & availability