

Non-refundable Room Charge: \$150

Finger Food/Cocktail Parties

- Option 1 – 4 hot/2 cold \$19.80*
- Option 2 – 4 hot/4 cold \$21.80*

Cold Selection

- Mediterranean filled bite size tartlets (Vegetarian)
- Smoked Salmon on mini pancakes with dill caper cream cheese & rocket
- Prawn Bruschetta with crisp toasted bread
- Tomato & Basil Bruschetta (Vegetarian)
- Vegetable crudité's with Caesar style dip
- Anti –Pasto platter selection of char grilled & marinated vegetables & meats
- Frittatas – smoked salmon & caper, roasted honey pumpkin & pine nuts, and spinach

Hot Selection

- Tempura vegetables with asian style dipping sauce
- Thai meatballs with chilli & coriander dipping sauce
- Mini Beef eye fillet mignon with Kilpatrick sauce
- Chicken satay skewers
- House made pizza – toppings include Hawaiian, supreme, & tandoori chicken
- Honey King Prawns (house made)
- Salt 'n' Pepper Squid (house made)
- Mixed Asian selection – includes spring rolls, samosa, money bags & dipping sauce
- House made quiche – chef selection of flavours
- Herb crumbed Barramundi goujons with tartare sauce & lemon wedges

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Set Menu – Minimum 20 pax

2 Course \$35

3 Course \$45

Includes Dinner Roll & Butter

Entree

- Roast pumpkin soup
- Chicken & sweet corn soup
- Chicken Caesar salad with crisp Cos lettuce, parmesan, bacon, croutons & boiled egg topped with house made Caesar dressing
- House made Salt 'n' pepper squid served with a crisp salad & garlic Aioli
- Crispy fried soft shell crab served with a citrus cherry tomato rocket salad & tartare sauce
- Spicy beef curry served in a pappadum bowl on a bed of rice topped with cucumber raita, coriander & tempura vegetables
- Wild mushroom risotto with parmesan & chives
- Smoked salmon wonton stack & rocket salad
- Rare, sliced, cracked pepper beef fillet on a wild rocket, cherry tomato & fetta salad

Mains

- 300gms Scotch fillet with garlic parmesan mash, steamed greens & red wine jus
- Pan seared crispy skin chicken supreme filled with macadamia nuts, onion, garlic butter served on a spinach & parmesan risotto with a sage butter sauce
- Pan seared Salmon on Asian stir fried vegetables & rice noodle, coriander & chilli fritter
- Seafood Risotto – combination of mussels, prawns, & salmon with a creamy garlic risotto topped with parmesan
- Oven baked snapper fillet served with chat potato cake, citrus rocket salad & Salsa Verde
- Crispy duck breast served with colcannon buttered tossed broccolini & orange duck demi glaze
- Moisture enhanced pork strip loin on a leek mash, steamed greens & caramelized apple jus
- Beef Eye Fillet on potato gnocchi, pumpkin puree, parmesan, steamed greens and macadamia brown butter & prawn sauce

Desserts

All served with cream

- House made citrus cheese cake with orange rind candy & lemon coulis
- Passionfruit pavlova with mixed berry coulis
- Vanilla bean Panacotta with crème anglaise & crushed nut praline
- Flourless chocolate Oscar torte with crème anglaise & fresh strawberries
- Dark chocolate tart with fresh strawberries & cream
- Chef's handmade donuts with warm Belgium chocolate dipping sauce & fresh strawberries
- Galliano soaked strawberry stacked with cream & golden puff pastry
- Trio of Gelato, sorbet & ice cream served under a spun toffee cage

Tea & Coffee

\$1.00 per head

- Yes No