



SET MENUS

Minimum Of 15 Guests
Maximum of 40 Guests

Option A

Two Course \$35.00pp
Three Course \$40.00pp

Entrees

(Choice Of Two To Be Served Alternately)

Rich Tomato Soup

With Basil Pesto and Baked Cheese Croutons

Traditional Caesar Salad

With Crisp Pancetta and Freshly Shaven Parmesan Cheese

Thai Beef Or Chicken Salad

Served On a Bed of Mixed Leaves, Glass Noodles, Mint, Coriander, Bean Shoot and Kaffir Lime Leaf Dressing

Fried Haloumi and Vegetable Timbale

Dressed In Roasted Capsicum Coulis and Balsamic Reduction

Salad Of Smoked Salmon, Spanish Onion, Wild Rocket And Baby Caper

With A Creamy Horseradish Dressing

King Prawn and Mango Salad

Tossed With Roasted Macadamia Nuts, Mixed Leaves and Honey Mustard Dressing

Wild Mushroom and Lemon Thyme Risotto

With Grilled Fresh Asparagus and Parmesan Cheese



Mains

(Choice Of Two To Be Served Alternately)

Pan Fried Chicken Breast Fillet

Rested On Homemade Ratatouille, Fresh Herbs and Potatoes

Macadamia Nut Crusted Barramundi Fillet

Served on a Sweet Potato Mash with Sautéed English Spinach and Citrus Dressing

Pepper Crusted Sirloin

*Centre Cut of Grain Fed Yearling Steak on Fondant Potatoes and Buttered Green Beans
With a Port Wine Jus*

Lemon and Thyme Marinated Lamb Rump

Served with Creamy Mash Potato, Sautéed Eggplant and Red Wine Jus

Herb Crusted Salmon Fillet

Served with Creamy Mash, Fresh Asparagus and Lemon Hollandaise

Beef Fillet Mignon

Served on a Sweet Potato Mash with Broccoli and Béarnaise Sauce

Wine Marinated Chicken Breast

With Chilli and Tomato Linguini, Grilled Field Mushroom and Cherry Tomato Compote

Falafel and Chickpea Salad

Homemade Falafel, Chickpeas Tossed With Fresh Tomato, Parsley, Pickled Turnips, Olive Oil and Tahiti Sauce

Veal Medallions

Pan Fried Veal Medallions with Asparagus Spears, Tiger Prawns, Hollandaise Sauce and Lyonnais Potatoes

Grain-Fed Pork Cutlet

Served on a Garlic Mash with Sautéed Butter Beans and Mustard Cream Sauce



Desserts

(Choice of Two to Be Served Alternately)

Strawberries And Cream Bavoir

Served with Berry Coulis and Ice Cream

White Chocolate Mousse

Served with Dark Chocolate Sauce

Vanilla Bean Panna Cotta,

Served with Frangelico Cream and Strawberries

Trio Of Sorbet

Served In a Brandy Snap Basket with Fresh Berries

Homemade Profiteroles

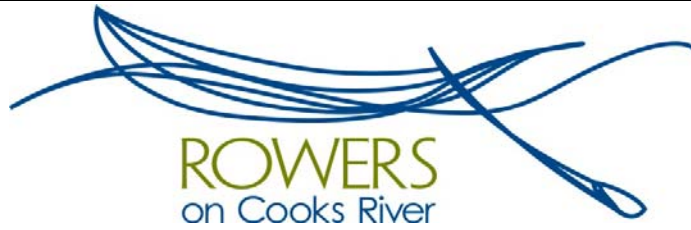
Filled with Vanilla Custard and Covered in Milk Chocolate

Cream Caramel

Served with King Island Cream and Caramelized Banana

Double Chocolate Crème Brulee

Served with Almond Biscotti and Mint



Option B

Two Course \$35.00pp
Three Course \$40.00pp

Entrée

(On Tables)

Platters of Lightly Toasted Garlic and Herb Bread
Fresh Garden Salad

Mains

(Choice of Two To be Served Alternately)

Pan Fried Chicken Breast Fillet

Rested on Homemade Ratatouille, Fresh Herbs and Potatoes

Pepper Crusted Sirloin

*Centre Cut of Grain Fed Yearling Steak Served on Fondant Potatoes and
Buttered Green Beans with Port Wine Jus*

Lemon and Thyme Marinated Lamb Rump

Served with Creamy Mash Potato, Sautéed Eggplant and Red Wine Jus

Herb Crusted Salmon Fillet

Served On a Creamy Mash with Fresh Asparagus and Lemon Hollandaise

Wine Marinated Chicken Breast

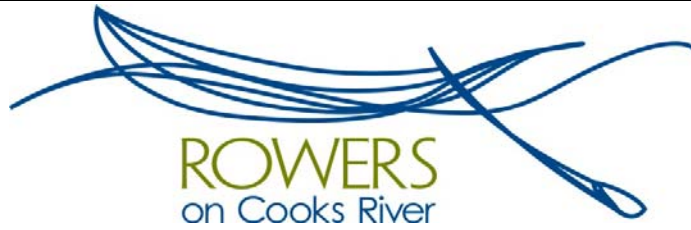
With Chilli and Tomato Linguini, Grilled Field Mushroom and Cherry Tomato Compote

Falafel and Chickpea Salad

*Homemade Falafel, Chickpeas Tossed with Fresh Tomato, Parsley, Pickled Turnips, Olive
Oil and Tahiti Sauce*

Veal Medallions

*Pan Fried Veal Medallions Served with Asparagus Spears, Tiger Prawns, Hollandaise
Sauce and Lyonnais Potatoes*



Desserts

(Choice of Two To be Served Alternately)

Strawberries And Cream Bavoir

Served With Berry Coulis And Ice Cream

White Chocolate Mousse

Served With Dark Chocolate Sauce

Vanilla Bean Panna Cotta,

Served With Frangelico Cream And Fresh Strawberries

Trio Of Sorbet

Served In A Brandy Snap Basket With Fresh Berries

Homemade Profiteroles

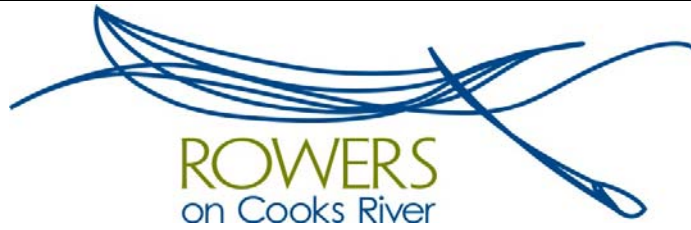
Filled With Vanilla Custard And Covered In Milk Chocolate

Cream Caramel

With King Island Cream

White and Dark Chocolate Mousse

With strawberries



Option C

Two Course \$42.00pp

Entrée

(To be Served on Tables Upon Arrival)

Platters of Antipasti

Served with Cold Meats, Grilled Mediterranean Vegetables, Fresh Olives, Breads and Dips

Mains

(Choice of Two To be Served Alternately)

Pan Fried Chicken Breast Stuffed with Fresh Prawn

Rested on Roasted Potatoes and Buttered Green Beans with a Creamy Sun-Dried Tomato Sauce

200grm Sirloin Steak

Served with Potato Gratin, Braised Red Cabbage and Red Wine Jus

Herb Crusted Atlantic Salmon

Served with Creamy Mash, Grilled Asparagus and Lemon Hollandaise

Wild Mushroom and Thyme Risotto

Served with Parmesan Wafers and Virgin Oil

All Set Menus Include a Variety of Fresh Teas And Coffee