

BASIC CATERING PACKAGE

2 Courses \$40 per person

3 Courses \$55 per person

The following Functions Package is our Basic level. We have kept the menu quite clean and simple to be able to provide the food at a reasonable price, whilst still having great quality. All entrees are served with an appropriate side, sauce or garnish all of which are changing seasonally. All desserts are served with appropriate garnishing's, cream, coulis or fresh fruit.

You choose 2 options from each course which will be served alternately. Please advise us of any dietary requirements and they will be looked after accordingly.

Entrees

Arancini	Flavoured Crumbed Rice Balls
Soup	Choice of Flavour
Skewers	Chicken Skewers with either Tandoori or Satay
Calamari	House Seasoned Tender Calamari
Vegetarian	Potato Patties with Red Onion Chutney

Mains

Roast Pork	Pork with Roast Vegetables & Gravy
Chicken	Schnitzel or Parma with Chips & Salad
Fish	Battered Fish with Chips & Salad
Steak	Rump Steak with Chat Potatoes and Vegetables
Vegetarian	Chef's Vegetarian Risotto

Dessert

Chocolate Dome	with Chantilly Cream
Apple Crumble	with Chantilly Cream
Sticky Date Pudding	with Vanilla Bean Ice Cream
Vanilla Panna Cotta	with Chantilly Cream and Mixed Berry compote

INTERMEDIATE CATERING PACKAGE

2 Courses \$55 per person

3 Courses \$70 per person

The following Functions Package is our Intermediate level. We have put a twist on some classic dining. Again, this menu is kept quite clean as we are trying to showcase the high quality of the main dish. All entrees are served with an appropriate side, sauce or garnish all of which are changing seasonally. All desserts are served with appropriate garnishing's, cream, coulis or fresh fruit.

You choose 2 options from each course which will be served alternately. Please advise us of any dietary requirements and they will be looked after accordingly.

Entrees

Arancini Flavoured Crumbed Rice Balls with a petite salad

Soup Choice of Flavour, served with a mini damper dinner roll

Skewers Chicken Skewers with either Tandoori or Satay

Calamari House Seasoned Tender Calamari with a petite salad

Vegetarian Caramelized Onion Tart

Mains

Steak Char-grilled Rump, served atop Roasted Chat Potatoes, Seasonal Greens & Red Wine Jus

Chicken Stuffed Chicken Breast, served atop Garlic Mash Potato, Seasonal Greens & a Creamy Garlic Sauce

Fish Pan Fried Barramundi, served with Roast Sweet Potato, Seasonal Greens & a Lemon Butter Sauce

Pork Roasted Pork Loin, served with Roasted Sweet Potato, Seasonal Greens & an Apple Glaze Sauce

Vegetarian House Made Gnocchi served with Cherry Tomatoes, Red Onion, Green Peas, Spinach, Garlic & Chilli

Dessert

Chocolate Dome with Chantilly Cream

Sticky Date Pudding with Vanilla Bean Ice Cream

Vanilla Panna Cotta with Chantilly Cream and Mixed Berry compote

Chocolate Pudding with Vanilla Bean Ice Cream

COMPLEX CATERING PACKAGE

2 Courses \$70 per person

3 Courses \$85 per person

The following Functions Package is our Complex level. We have gone all out on our selection of Complex dishes, some alterations can be made to tailor the menu to your event. Starters are served on platters and placed on each table at requested time.

Upon request and discussion, we can arrange for a bottle of red and/or white wine to be placed on the table for guest's arrival. We can also offer on welcoming your guests, glasses of Sparking, Red and White Wine and Bottled Beer.

You choose 2 options from each course which will be served alternately. Please advise us of any dietary requirements and they will be looked after accordingly.

Starters

Anti-Pasto Platter
Trio of Dips Platter

Entrees

Arancini	Flavoured Crumbed Rice Balls with Pesto, Balsamic reduction and Granda Panada
Soup	Choice of Flavour, served with warm Sourdough
Skewers	Chicken Skewers basted with either Tandoori, Satay or House Apple BBQ Glaze, atop a Petite Salad
Kofta	Spiced Lamb Balls, atop a Couscous Timbal, with Tzatziki
Calamari	House Seasoned Tender Calamari with a Petite Salad & Garlic Aioli
Vegetarian	Caramelized Onion Tart, with a Rocket, Sundried Tomato & Pesto Salad

Mains

Steak	Charred Porterhouse (cooked medium), served atop Potato Fondant, Broccolini & Red Wine Jus
Chicken	Stuffed Chicken Breast, served atop Garlic Baby Chat Potatoes, Beans, Roasted Cherry Tomatoes & a Creamy Garlic Sauce
Fish	Pan Fried Barramundi, served with a Sweet Potato Rosti, Sautéed Spinach & a Lemon Butter Bur Blanc
Pork	Pork Loin Cutlet, basted in Maple Mustard Glaze, served atop Roasted Sweet Potato, Green Beans & an Apple Glaze Sauce
Vegetarian	House Made Gnocchi served with Cherry Tomatoes, Red Onion, Green Peas, Spinach, Garlic & Chilli

Dessert

Chocolate Fondant	with fresh strawberries & Vanilla Bean Ice Cream
Sticky Date Pudding	with Vanilla Bean Ice Cream
Chocolate Dome	with Berry Coulis & Chantilly Cream
Vanilla Panna Cotta	with Strawberry Soup & Tuille

SHOWCASE CATERING PACKAGE

2 Courses \$90 per person

3 Courses \$105 per person

The following Functions Package is our Showcase level. We have gone all out on our selection of Complex dishes, some alterations can be made to tailor the menu to your event. Starters are served on platters and placed on each table at requested time. Alternatively, platters can be walked around the floor whilst your guests are arriving and finding their seats. Additional platters can be added into your functions package if required.

Every table will be covered. The chairs will be covered with our white chair covers and tied back with a sash from our colour range. Each setting will have appropriate cutlery and glasses for your function. We will also have a Menu placed on the table. Upon discussion we can provide table centre-pieces to suit if required or feel free to bring your own.

Upon request and discussion we can arrange for a bottle of red and/or white wine to be placed on the table for guest's arrival. We can also offer on welcoming your guests, glasses of Sparking, Red and White Wine and Bottled Beer.

You choose 2 options from each course which will be served alternately. Please advise us of any dietary requirements and they will be looked after accordingly.

Starters

Bruschetta
Garlic Bread
Anti-Pasto Platters
Trio of Dips Platters

Entrees

Arancini	Flavoured Crumbed Rice Balls with Pesto, Balsamic reduction and Granda Panada
Soup	Choice of Flavour, served with warm Sourdough
Skewers	Chicken Skewers basted with either Tandoori, Satay or House Apple BBQ Glaze, atop a Petite Salad
Kofta	Spiced Lamb Balls, atop a Couscous Timbal, with Tzatziki
Calamari	House Seasoned Tender Calamari with a Petite Salad & Garlic Aioli
Vegetarian	Caramelized Onion Tart, with a Rocket, Sundried Tomato & Pesto Salad

Mains

- Steak** Charred Porterhouse (cooked medium), served atop Potato Fondant, Broccolini & Red Wine Jus
- Chicken** Stuffed Chicken Breast, served atop Garlic Baby Chat Potatoes, Beans, Roasted Cherry Tomatoes & a Creamy Garlic Sauce
- Fish** Pan Fried Barramundi, served with a Sweet Potato Rosti, Sautéed Spinach & a Lemon Butter Bur Blanc
- Pork** Pork Loin Cutlet, basted in Maple Mustard Glaze, served atop Roasted Sweet Potato, Green Beans & an Apple Glaze Sauce
- Vegetarian** House Made Gnocchi served with Cherry Tomatoes, Red Onion, Green Peas, Spinach, Garlic & Chilli

Dessert

- Chocolate Fondant** with fresh strawberries & Vanilla Bean Ice Cream
- Sticky Date Pudding** with Vanilla Bean Ice Cream
- Chocolate Dome** with Berry Coulis & Chantilly Cream
- Vanilla Panna Cotta** with Strawberry Soup & Tuille

FINGER FOOD PACKAGE

5 Options	\$32 per person
8 Options	\$50 per person
11 Options	\$68 per person

Our Chef has come up with a wide range of finger food options for you to choose from. Starting as simply as House Made Mini Pies, to the extreme of Prawns wrapped in thinly sliced bacon, seared and served with Lime Aioli. Please discuss with us any dietary requirements and/or special requests and we will do our very best to accommodate. Numbers and dietary requirements are to be confirmed 10 days prior to your function.

Basic Options

Mini Bruschetta	Mini Spring Roll
Pork Meatballs	Fish Goujons
Beef Meatballs	Mini Pies
Arancini	Mini Sausage Roll
Samosa	Mini Quiche
Mini Dim Sim	Mini Pastizzi

Intermediate Options

Satay Chicken Skewers	Gourmet Pies
Tandoori Chicken Skewers	Prawn Gyoza
Bourbon Chicken Skewers	Pork Gow Gee
Spiced Lamb Kofta	Vegetable Dumpling
Onion Tartlet	Crumbed Prawns
Mini Beef Cheeseburger	Tempura Prawns
Mini Pulled Pork Burger	Garlic Mushrooms

Complex Options

Bourbon Glazed Crispy Chicken Wings	Mini Toasts with Smoked Salmon
Chickpea Vegie Slider	BBQ Prawn Skewers
Bacon Wrapped Prawns	Garlic Prawn Spoons
Seared Scallop Spoons	Oysters Natural
Seasoned Calamari	Oysters Kilpatrick

PLATTER PACKAGE

Please note: These are only to be added to Catering Packages

Platters can only be added to function packages. Please discuss any special dietary requirements and/or special requests and we will do our very best to accommodate. All bookings are to be confirmed 10 days prior to your function.

Selection from our Basic Finger Food	Small \$40	Large \$70
Selection from our Intermediate Finger Food	Small \$50	Large \$80
Selection of Seasonal Fruits	Small \$40 Min 4	Large \$70 Min 2
Variety of Fresh Sandwich Triangles	Small \$50	Large \$90
Variety of Fresh Flour Tortilla Wraps	Small \$50	Large \$90
Mini Danishes	Small \$35	Large \$70
Three Dips & Toasted Damper	Small \$30	Large \$60
Variety of Antipasto & Cured Meats	Small \$60	Large \$80
Chef's Favourite Selection of Cheeses	Small \$60	Large \$80