

COCKTAIL MENU CANAPES

NON MEMBER

Option 1
6 varieties at
\$28.00 per person

Option 2
8 varieties at
\$35.00 per person

MEMBER

Option 1
6 varieties at
\$26.50 per person

Option 2
8 varieties at
\$33.00 per person

***Additional - \$1.50 extra per person**
Includes: 4.5hr Function & Room Hire



Bruschetta Crostini

Smoked Salmon, Capers & Chive Mousse Crostini

Bocconcini, Tomato & Basil Crostini (V)

Lemon Pepper Calamari

Homemade Vegetarian Arancini (V)

Satay Chicken Skewers (GF)

Mini Potato, Onion and Mozzarella Quiche (V)

Mini Wagyu Beef Burgers

Panko Crumbed Prawns
served with Sweet Chilli Sauce

Primavera Stuffed Mushrooms

Spinach & Cream Cheese Filo Pastries (V)

Potato, Cheese & Chives Croquettes(V)

* Bacon Wrapped Scallops with Pea Puree (GF)

* Pork Belly Sliders with Apple Slaw

* San Choy Bao (GF)

* Peaking Duck Pancakes

* Mini Feta Tartlets

* Rosemary Beef Skewers with Char Grilled
Capsicum Dip wrapped in Blini Bread (GF)

Chickpea Fritters (V, VG, GF)

Cauliflour Pakoras with Mango Chutney (V, VG, GF)

PLATTERS (SERVES 10)

Antipasto Platter \$95.00 each

Lemon Pepper Calamari \$95.00 each

Trio of Dips with Turkish Bread \$50.00 each

Gourmet Cheese & Fruit Platter \$75.00 each

Fresh Fruit Platter \$50.00 each

Assorted Sandwiches \$50.00 each

Grazing Station From \$15 per person

V=vegetarian, GF=gluten free, DF=dairy free, VG=vegan, N=contains nuts

COCKTAIL MENU 2

NON MEMBER

Option 1
at \$18.00 per person

Option 2
at \$22.00 per person

MEMBER

Option 1
at \$17.00 per person

Option 2
at \$20.00 per person

Includes: 4.5hr Function & Room Hire



Guests will receive 2 pieces of each selection per person

Served with Tomato and Sweet Chilli Dipping Sauces

Select 6 items from the list

Mini Samosas (V)

Mini Spring Rolls (V)

Mini Dim Sims

Sausage Rolls

Party Pies

Pork Meatballs in Spicy Tomato Sauce (GF)

BBQ Chicken Wings (GF)

Spinach & Ricotta Filo (V)

PLATTERS (SERVES 10)

Antipasto Platter \$95.00 each

Lemon Pepper Calamari \$95.00 each

Trio of Dips with Turkish Bread \$50.00 each

Gourmet Cheese & Fruit Platter \$75.00 each

Fresh Fruit Platter \$50.00 each

Assorted Sandwiches \$50.00 each

Grazing Station From \$15 per person

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BBQ MENU

NON MEMBER

Option 1
at \$28.00 per person

Option 2
at \$33.00 per person

**Includes: Your choice of 2 Salads
Bread Rolls & Butter also included**

4.5hr Function & Room Hire

MEMBER

Option 1
at \$26.00 per person

Option 2
at \$31.00 per person



OPTION 1

TRADITIONAL BBQ

Burgers served with cheese, lettuce & tomato relish

Pork sausages, (halal Beef option available)

Chicken Breast marinated in chili, lime & coriander

Minute Steak

Vegetarian skewers with mushroom, capsicum & zucchini

OPTION 2

LOW & SLOW SMOKED

Brisket (12 hour slow smoked)

Pulled Pork Sliders served with coleslaw

Smoked Chicken Drumsticks

Classic Smoked Bratwurst Sausages

Corn of the cob with jalapeno butter

CHOICE OF 2 SALADS

Feta & Pine Nut Salad

Pumpkin and Rocket Salad

Mediterranean Chick Pea Salad

Couscous and Roast Vegetable Salad

Tabouli

Caesar Salad

Potato Salad

Coleslaw

Pasta Salad

Greek Salad

Garden Salad

WAKE MENU

NON MEMBER

Option 1
at \$17.00 per person

Option 2
at \$22.00 per person

MEMBER

Option 1
at \$16.00 per person

Option 2
at \$20.00 per person

Includes: 4.5hr Function & Room Hire



OPTION 1

Includes:

A selection of 1 gourmet sandwich per person

1 mini meat pie per person

1 cocktail sausage roll per person

2 mini dim sims per person

2 mini spring rolls per person

1 gourmet samosas per person

OPTION 2

Includes:

A selection of 1.5 gourmet sandwiches per person

2 mini meat pies per person

2 cocktail sausage rolls per person

2 mini dim sims per person

2 mini spring rolls per person

2 gourmet samosas per person

PLATTERS (SERVES 10)

Antipasto Platter \$95.00 each

Lemon Pepper Calamari \$95.00 each

Trio of Dips with Turkish Bread \$50.00 each

Gourmet Cheese & Fruit Platter \$75.00 each

Fresh Fruit Platter \$50.00 each

Assorted Sandwiches \$50.00 each

Grazing Station From \$15 per person

BUFFET MENU



NON MEMBER

From \$40.00
per person

DESSERT

at \$8.00
per person

MEMBER

From \$38.00
per person

DESSERT

at \$7.00
per person

Includes: 4.5hr Function & Room Hire

Please select from the following options

PASTA (Choice of 1)

- Lasagna Bolognese
- Fusilli with Bolognese Sauce
- Penne with Napolitana Sauce
- Beef Tortellini with Cream & Mushroom Sauce
- Penne Amatriciana

MEATS (Choice of 2)

- Roast Pork
- Roast Beef
- Roast Lamb
- Paprika Roasted Chicken Maryland
- Beef Stroganoff
- Chicken Cacciatore
- Pollo Involtilino

SALADS (Choice of 2)

- Caesar Salad
- Greek Salad
- Potato Salad
- Feta, Pine Nut, Pumpkin & Rocket Salad
- Mediterranean Chick Pea Salad
- Couscous & Roast Vegetable Salad
- Tabouli

POTATOES & RICE (Choice of 2)

- Slow Roast potatoes
- Scallop potatoes
- Fried rice
- Mash potatoes

BUFFET MENU

NON MEMBER

From \$40.00
per person

DESSERT

at \$8.00
per person

MEMBER

From \$38.00
per person

DESSERT

at \$7.00
per person

Includes: 4.5hr Function & Room Hire



VEGETABLES (Choice of 1)

- Roast Mediterranean
- Steamed Medley of Vegetable
- Cauliflower Cheese
- Green Beans & Carrots

BUFFET DESSERT (Choice of 3)

Includes:

- Mini Cannoli
- Mini Bigne' (Profiterole)
- Sticky Date Pudding
- Tiramisu

SEAFOOD (Choice of 1)

- Lemon Pepper Calamari
- Wild Barramundi

PLATTERS (SERVES 10)

- Antipasto Platter \$95.00 each
- Lemon Pepper Calamari \$95.00 each
- Trio of Dips with Turkish Bread \$50.00 each
- Gourmet Cheese & Fruit Platter \$75.00 each
- Fresh Fruit Platter \$50.00 each
- Assorted Sandwiches \$50.00 each
- Grazing Station From \$15 per person

FUNCTION PACKAGES LUNCH & DINNER

NON MEMBER

2 Course Meal
from \$40.00
per person

3 Course Meal
from \$45.00
per person

4 Course Meal
from \$50.00
per person

MEMBER

2 Course Meal
from \$38.00
per person

3 Course Meal
from \$43.00
per person

4 Course Meal
from \$48.00
per person

Includes: 4.5hr Function & Room Hire



2 Course Meal

Choice of two Soups/ Pasta / Entrees

& two Main Courses OR

two Main Courses & a choice of two Desserts

Both options served with Brewed Coffee

3 Course Meal

Choice of two Soups / Pasta / Entrees,

two Main Courses & a choice of two Desserts,

includes Brewed Coffee

4 Course Meal

Choice of canapés on arrival,

two Soups / Pastas / Entrees,

two Main Courses & a choice of two desserts,

includes Brewed Coffee

Our function packages include:

White linen table cloths, linen napkins,
cutlery, crockery and a cake table.

An event manager to assist you with planing your event.
We deliver a highly personalised experience your
guests will love, that leaves you feeling looked after.

Our menus are full of dishes to accommodate common
dietary requirements such as gluten free or vegetarian
options. If you have a special dietary requirement
we are happy to accommodate.

Entertainment, audio visual equipment, chair covers,
table centrepieces and decorations are availble on
request at an additional charge.

* Prices are inclusive of GST

FUNCTION MENU

ENTREE



SOUP

CREAMY BUTTERNUT PUMPKIN (V) (GF)

Garnished with chives and black pepper

TRADITIONAL VEGETABLE MINISTRONE (V)

A hearty Italian soup served with pasta and cannellini beans

POTATO AND LEEK (V)

Served with crispy croutons

CREAM OF CHICKEN

Served with chicken pieces and garnished with freshly chopped chives and black pepper

ROMA TOMATO & BASIL (V) (GF)

Garnished with fresh basil

COLD APPETIZERS

BRUSCHETTA (V)

Italian appetizer consisting of ciabatta bread topped with diced tomatoes, onions, selected herbs and extra virgin olive oil

ANTIPASTO (GF)

A selection of freshly sliced cold meats, pickled vegetables, sun-dried tomatoes, Bocconcini cheese, prosciutto, melon and roasted peppers served on a bed of rocket

MOROCCAN LAMB SALAD

Lamb marinated with Moroccan spices on rocket, tomato, cucumber & red onion

THAI BEEF SALAD

Rump steak tossed through tomato, cucumber, fresh chilli, mint leaves, coriander, Thai basil, and peanuts. Drizzled with lime dressing

COUSCOUS & ROASTED VEGETABLE SALAD

Eggplant, zucchini, carrot, capsicum roasted and tossed through couscous with olive oil

HOT ENTREES

SALT & PEPPER CALAMARI

With red onion and semi dried tomatoes, served on rocket with lemon wedges

CHICKPEA FRITTERS (V, VG, GF)

Served with coconut chutney

VEGETARIAN LASAGNA (V)

Homemade and served with napolitana sauce

ARANCINI BALLS (V)

Arborio rice balls filled with winter vegetables and cheese, crumbed then fried and served on a bed of napolitana sauce

TRADITIONAL LASAGNA

Homemade and served with a Bolognese sauce

HOMEMADE CANNELLONI (V)

Rolled tubes of pasta filled with beef, or spinach and ricotta cheese served with Napolitana sauce

FUSILLI NAPOLITANA (V)

Fusilli served with fresh tomato and basil

PASTA CHOICES

TORTELLINI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE

SELECT YOUR SAUCE:

Alla Panna - cream sauce

Bolognese - traditional meat sauce

Napolitana - fresh tomato concasse

Funghi - mushroom, cream and parsley

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FUNCTION MENU

MAINS

ALL MAIN COURSES ARE ACCOMPANIED WITH A PLATTER OF MEDELY VEGETABLES

*EXTRA CHARGE PER HEAD



BAKED CAPSICUM (V) (GF)

Fresh capsicum roasted with a filling of vegetables and Arborio rice

BRASATO DI POLLO (GF)

Chicken breast pan braised with black olives, pancetta, red capsicum onion & rosemary, served with creamy mash potatoes

CHICKEN FLORENTINE (GF)

Breast chicken filled with spinach & cheese, topped with a cream sauce, served with creamy mash potatoes

CHICKEN PARMIGIANA

Parmigiana topped with ham, Napoli, melted cheese served with creamy mash potatoes

CHICKEN CHASSEUR

Slow cooked tomato based casserole with chicken, mushrooms, onion and garlic, served with creamy mash potatoes

CHICKEN WELLINGTON

Chicken, avocado and camembert encased in puff pastry, served with creamy mash potatoes

CHICKEN INVOLTINO (GF)

Chicken breast with duxelle wrapped in prosciutto, served with creamy mash potatoes

PRIME ROAST BEEF & YORKSHIRE PUDDING

Freshly carved, served with red wine jus with roast potatoes

SLOW COOKED BEEF CHEEKS (GF)

Slow cooked in a rich tomato red wine with vegetables served on creamy mash potatoes

BEEF WITH OYSTER SAUCE

Slicers of Rump. Sauteed for tenderness.

Glazed with Oyster sauce served with crisp Bok choy and roasted potatoes

* BEEF WELLINGTON

Prime eye fillet, coated in Duxelle mushrooms encased in puff pastry, served with creamy mash potatoes

BEEF BOURGINION

Slow cooked beef in red wine with mushrooms, onions, carrots, served with creamy mash potatoes

OSSO BUCCO

Traditional Italian dish. Slow cooked to guarantee tenderness with rich flavours served with creamy mash potatoes

ROAST PORK (GF)

Roasted and topped with crackling and homemade apple sauce, served with roast potatoes

ROAST LAMB (GF)

Leg of lamb freshly carved, served with red wine, rosemary jus with roast potatoes

* SLOW COOKED LAMB SHANK (GF)

Topped with tomato and red wine sauce, served on creamy mashed potato with Mediterranean vegetables

WILD BARRAMUNDI

Served on a bed of Mediterranean couscous and vegetable salad

DESSERT MENU

TEA & COFFEE

Freshly Brewed

Espresso Coffee optional *

*extra charge



APPLE CRUMBLE

Served with creme anglaise

CHOCOLATE MUD CAKE

Served with creme anglaise

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese, sponge finger biscuits, Galliano liqueur and espresso coffee

STICKY DATE PUDDING

Served with warm caramel sauce

LEMON CURD TART

A light and refreshing lemon flan baked in a pastry shell

CANNOLI

Pastry shells filled with vanilla / chocolate custard dusted with icing sugar

* Ricotta filled

ITALIAN ICE-CREAM

Cassata, tartufo, mocha, baci

PAVLOVA (GF, V)

Traditional meringue base topped with fresh seasonal fruit

GLUTEN FREE/VEGAN/VEGETARIAN DESSERTS

WHITE & DARK CHOCOLATE MOUSSE

Layers of dark and white chocolate mousse on a chocolate sponge, topped with dark chocolate ganache and finished with marbled chocolate shavings

CITRUS TART

A light and tangy lemon and lime flan baked in a deep, crisp short pastry shell, finished with a light dusting of icing sugar

APPLE PIE (VG)

Served with a berry coulis

BAKED CHEESECAKE

A deep smooth textured creamy vanilla cheesecake on a gluten-free biscuit crumb base

CREAMY RICE PUDDING (VG)

Jasmine rice with coconut milk orange juice, star anise, cinnamon palm sugar and finely shredded orange zest

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