

# COCKTAIL MENU CANAPES

## NON MEMBER

Option 1  
6 varieties at  
\$28.00 per person

Option 2  
8 varieties at  
\$35.00 per person

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

## MEMBER

Option 1  
6 varieties at  
\$26.50 per person

Option 2  
8 varieties at  
\$33.00 per person



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

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

# 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
- ☐ Beef Stroganoff
- ☐ Roast Beef
- ☐ Chicken Cacciatore
- ☐ Roast Lamb
- ☐ Pollo Involto
- ☐ Paprika Roasted Chicken Maryland

## SALADS (Choice of 2)

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

## 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 available 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**

Slithers 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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