

BASIC CATERING PACKAGE

2 Courses \$55 per person

3 Courses \$70 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.

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	Pumpkin and Feta Crumbed Rice Balls
Soup	Choice of Flavour
Skewers	Chicken Skewers with either Tandoori or Satay
Calamari	House Seasoned Tender Calamari

Mains

Steak	200g Rump Steak with Chat Potatoes and Vegetables
Roast Pork	Pork Loin with Chat Potatoes, Vegetables & Gravy
Chicken	Schnitzel or Parma with Chips & Salad
Fish	Battered Fish with Chips & Salad
Vegetarian	Chef's Vegetarian Pasta

Dessert

Chocolate Pudding	with Chantilly Cream
Apple Crumble	with Vanilla Bean Ice Cream
Stick Date Pudding	with Vanilla Bean Ice Cream
Vanilla Panna Cotta	with Chantilly Cream and Mixed Berry compote
Lemon Tart	with Chantilly Cream

INTERMEDIATE CATERING PACKAGE

2 Courses \$70 per person

3 Courses \$85 per person

The following Functions Package is our Intermediate level. 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	Pumpkin and Feta Crumbed Rice Balls with a Petite Salad
Soup	Choice of Flavour, served with a Mini Damper Dinner Roll
Skewes	Chicken Skewers with either Tandoori or Satay
Calamari	House Seasoned Tender Calamari with a Petite Salad

Mains

Steak	Char-grilled 300g 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 Pumpkin Gnocchi served with Cherry Tomatoes, Red Onion, Green Peas, Spinach, in Confit Garlic & Chilli Olive Oil

Dessert

Chocolate Pudding	with Chantilly Cream
Apple Crumble	with Vanilla Bean Ice Cream
Stick Date Pudding	with Vanilla Bean Ice Cream
Vanilla Panna Cotta	with Chantilly Cream and Mixed Berry compote
Lemon Tart	with Chantilly Cream

COMPLEX CATERING PACKAGE

2 Courses \$85 per person

3 Courses \$100 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 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	Char-Grilled 300g Porterhouse (cooked medium), served atop Potato Fondant, Broccoli & 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, Green Beans & a Lemon Butter Bur Blanc
Pork	Pork Loin Cutlet, basted in Maple Mustard Glaze, served atop Roasted Sweet Potato, Green Beans & an Apple Jus
Vegetarian	House Made Gnocchi served with Cherry Tomatoes, Red Onion, Green Peas, Spinach, Garlic & Chilli

Dessert, All Desserts Served with Appropriate Garnishing

Dark Chocolate Fondant

Sticky Fig Pudding

Apple & Cinnamon Parcel

Lemon Meringue

Cookies & Cream Cheesecake

Baileys Panna Cotta

White Chocolate & Pecan Tart

SHOWCASE CATERING PACKAGE

2 Courses \$105 per person

3 Courses \$120 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 placement of table centre-pieces to suit if required or feel free to set 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 Sparkling, 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	Char-Grilled 300g Porterhouse (cooked medium), served atop Potato Fondant, Broccoli & 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, Green Beans & a Lemon Butter Bur Blanc
Pork	Pork Loin Cutlet, basted in Maple Mustard Glaze, served atop Roasted Sweet Potato, Green Beans & an Apple Jus
Vegetarian	House Made Gnocchi served with Cherry Tomatoes, Red Onion, Green Peas, Spinach, Garlic & Chilli

Dessert, All Desserts Served with Appropriate Garnishing

Dark Chocolate Fondant

Sticky Fig Pudding

Apple & Cinnamon Parcel

Lemon Meringue

Cookies & Cream Cheesecake

Baileys Panna Cotta

White Chocolate & Pecan Tart

FINGER FOOD PACKAGE

5 Options	\$45 per person
8 Options	\$65 per person
11 Options	\$85 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 Gyoza
Spiced Lamb Kofta	Vegetable Gyoza
Onion Tartlet	Crumbed Prawns
Mini Beef Cheeseburger	Tempura Prawns
Mini Pulled Pork Slider	Garlic Mushrooms

Complex Options

Bourbon Glazed Crispy Chicken Wings	Mini Toasts with Smoked Salmon
Chickpea Veggie Slider	BBQ Prawn Skewers
Chorizo & Prawns	Creamy Garlic Prawn Skewers
Seared Scallop Skewers	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 \$50	Large \$80
Selection from our Intermediate Finger Food	Small \$60	Large \$90
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
Scones, Jam and Cream	Small \$50	Large \$80
Three Dips & Toasted Damper	Small \$30	Large \$60
Variety of Antipasto & Cured Meats	Small \$60	Large \$90
Chef's Favourite Selection of Cheeses	Small \$60	Large \$90