



Function Pack

Canapés & Platters

Minimum 10pax

Canapés

4 Canapes 23.00 | 6 Canapes 35.00 | 8 Canapes 46.00

Kebab Chicken Satay
chicken thigh, satay sauce (LD, LG)

Mushroom Arancini
Mushroom arancini, aioli (V)

Barramundi spring rolls
barramundi spring roll. sweet chili sauce (LD)

Smoke Salmon crostini
Smoked salmon, cream cheese, capers, toasted bread

Prawn Cocktail
Cooked prawns, lemon wedge, iceberg lettuce,
seafood sauce (LD, LG)

Beef Skewers (LD, LG)

Curry Vegetable Puff (LD, VG)

Half Shell Scallop (LD, LG)

Coconut Prawns (LD, LG)

Kilpatrick Oyster (LD, LG)

Minimum 10pax

Substantial Canapés

Mini Beef Burger – 9.50
Mini beef burger, cheese, pickle, burger sauce

Mini Pulled Pork Burger – 9.50
Mini pulled pork burger, cheese, jalapeno, smoky BBQ sauce

Plant Schnitzel – 9.50
Plant schnitzel, chips, sweet chili sauce (LD, VG)

Lamb Koftas – 9.50
Lamb koftas, pita bread, tahini sauce (LD)

Mini Rare Roasted Beef Pizza – 9.50
Mini rare roast beef pizza, caramelized onion, cheese

Pumpkin, Goat cheese mini quiche – 9.5
Pumkin, goat cheese, mini quiche

Each platters cater for
approx 10-15pax

Platters

Aussie Platter – 85.00
Mini party pies, mini party sausage rolls, crumbed prawns,
chicken skewers, tomato sauce, BBQ sauce (LD)

Hot Yum Cha Platter – 80.00
Mini Spring roll, samosa, money bags, salt & pepper
calamari, dipping sauce (LD)

Sandwich Platter – 90.00
Assorted freshly prepared sandwiches

Kid's Platter – 90.00
Cocktail frank, nuggets, fish bites, mini beef pies, mini
sausage roll, dipping sauce (LD)

Fruit Platter – 80.00
Seasonal freshly cut fruit (LD, LG, VG)



Set Menu

2 course 39.00 per person | 3 course 49.00 per person

Minimum 10pax

Entrée

Salt & Pepper Calamari

Lime aioli, lemon wedges (LD, LG)

Pumpkin Arancini

Balsamic glaze, parmesan cheese, (LG)

Small Cold cut plate

Ham, pepperoni, roast beef sliced, olive, mesclun.
cherry tomato (LD, LG)

Bruschetta

Freshly tomato, red onion, basil, balsamic glaze
(VO, VGO)

Duck & Plum Spring roll

Hoisin and plum sauce (LD)

Dessert

Chocolate Brownie

Chocolate sauce, vanilla ice cream, waffle

Sticky Date

Salted caramel sauce, vanilla ice cream, cream

Main

250gm Rump

Chips and Salad, choice of sauce (LD, LG)

Pork Cutlet

Roast vegetables medley, broccoli, jus (LD, LG)

Braise Lamb Shank

Sweet potato mash, broccolini, rosemary gravy (LG)

Chicken Supreme

Smashed potato, bacon, spinach, red onion,
bearnaise sauce (LG)

Baked Tasmania Salmon

Mashed potato, garlic butter green beans, avocado,
hollandaise sauce, lemon wedges (LG)

Gnocchi Pumpkin

Pumpkin puree, peas, parmesan cheese, peas, sprouts



Buffet

Option 1 – 49.00 per person – 1 main, 2 salads, 1 side dish, 1 dessert
Option 2 – 54.00 per person – 3 mains, 2 salads, 2 side dishes, 1 dessert
Option 3 – 60.00 per person – 4 mains, 2 salads, 2 side dishes, 1 dessert

Minimum 30pax

Mains

Beef Stroganoff

Beef stroganoff in a creamy mushroom sauce (LG)

Butter Chicken

Diced chicken thigh in a traditional butter chicken sauce (LG)

Chicken Curry

Mild chicken and potato curry in a yellow curry sauce (LD, LG)

Beef Rogan Josh

beef knuckle strips, Rogan josh paste, tomato, fresh, gravy, tomato paste (LG)

Crispy Pork Belly

Pork belly, salt, lemon, five-spice powder (LD, LG)

Beef Lasagna

Traditional beef lasagna layered with bechamel, pasta and mozzarella

Vegetable Lasagna

Garden fresh vegetables layered with bechamel, pasta and mozzarella (V)

Coconut Crust baked Fish

Hake fish, bread crumb, lemon zest, coconut shredded, lime zest, salt, pepper

Salads

Green Garden salad

Mesclun, tomato, cucumber, onion (LD, LG, VG)

Greek Salad

Mesclun, tomato, cucumber, onion, capsicum, feta cheese, olive (LG, VO, VGO)

Caesar Salad

Cos lettuce, bacon, parmesan, crouton, Caesar dressing (LGO, VO, VGO)

Pasta Salad

Fusilli pasta, pepperoni, olive, basil (LD, VO, VGO)

Potato Salad

Potato, bacon, mayonnaise, egg, celery, spring onion (LD, LG)

Side Dish

Potato Bake

potato, onion, cream, mozzarella, parmesan (LG)

Bread and Butter

dinner roll, butter pc

Steamed Vegetables

broccoli, cauliflower, carrot, green beans (LD, LG, VG)

Roast Vegetables Medley

red onion, pumpkin, potato, carrot (LD, LG, VG)

Jasmine Steamed Rice

(LD, LG, VG)

Dessert

Sticky Date

Sticky date, butterscotch sauce (LD)

Fresh Fruit Plate

season fruit (orange, watermelon, strawberry, apple, pineapple, rock melon, honeydew) (LG, VG)

Chocolate Brownie

Brownie, chocolate sauce





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