



*private & corporate functions*  
*menu*

# BREAKFAST

*Standard Breakfast Buffet | 29.5pp*

*Minimum 40pax*

croissants  
assorted breads & condiments  
maple bacon  
scrambled egg  
breakfast sausage  
hash brown  
roasted tomato  
roasted mushroom

*Upgraded Breakfast Buffet | 42.5pp*

*Minimum 40pax*

breakfast cereals  
yoghurt  
fresh seasonal fruit salad  
assorted danishes  
croissants  
assorted breads & condiments  
maple bacon  
scrambled egg  
breakfast sausages  
herbed potatoes  
roasted tomato  
roasted mushroom  
roquette salad

# MORNING & AFTERNOON TEA

*Morning & Afternoon Tea | 9.5pp | 2 rounds*

*add chef's selection seasonal fruit platter 2.3pp*

*Select 2 sweet & 2 savoury*

*Savoury*

*Sweet*

ham, tasty cheese & tomato relish croissant

mini muffin

quiche- chef's selection

chocolate brownie & berry compôte

savoury muffin

lemon curd tartlet

zucchini slice

lamington

herb and cheese scone

date scone

cucumber & cream cheese ribbon sandwich

caramel slice

pâté & crackers

cookie

caramelised onion and feta tartlet

banana bread & maple butter

house made sausage roll

danishes

bread and dips (2)

granola bites & natural yoghurt

puff pastry scroll- chef's selection

carrot cake

chicken vol au vent

baked callebaut chocolate tartlet

*Tea & Coffee | café tab available*

**5pp | on arrival**

**9pp | ½ day continuous tea and coffee station (4 hours)**

**12pp | full day continuous tea and coffee station (8 hours)**

# WORKING LUNCH

## *Working Lunch*

15pp - 1.5 rounds pp | 18pp - 2 rounds pp

2.5 surcharge per dietary requirement

### *Sandwiches*

ham, tasty cheese, oak, tomato relish  
tuna, cottage cheese, dijon, caper, dill  
chicken, cranberry sauce, brie  
pastrami, onion jam, oak, tomato  
egg, mayo, chive  
smoked salmon, caper, cream cheese, chive  
baked chicken, avocado, tomato, oak  
shredded chicken, mayo, wholegrain mustard  
tomato, spinach, avocado, oak, red onion, kalamata  
olive  
roast beef, sweet mustard pickle, oak

### *Wraps*

roasted pumpkin, salad greens, bacon, feta, red  
onion, garlic mayo  
baked chicken, red onion, grilled corn, capsicum,  
carrot, cheese, garlic mayo  
sweet chilli chicken schnitzel, salad greens, carrot,  
red onion, capsicum  
pulled pork, salad greens, caramelised onion jam  
ham, oak, carrot, capsicum, red onion, tasty  
cheese, aioli  
chicken & bacon caesar  
avocado, haloumi, pesto, salad greens  
lemon chicken, spinach, tomato, creamy sriracha  
roasted pumpkin, beetroot hummus, spinach, red  
onion  
thai beef, salad greens, peanut

# *upgraded* WORKING LUNCH

## *Upgraded Working Lunch*

*21pp | select 1 main, 1 side, 2 salads*

*30pp | select 2 mains, 2 sides, 3 salads*

### *Mains*

- |                                       |   |
|---------------------------------------|---|
| house made lasagne & béchamel         | beef ragoût & dinner rolls                  |
| roasted chicken & gravy               | mustard chicken fricassee & dinner rolls    |
| mustard crust roasted beef            | chicken coq au vin                          |
| meatballs in tomato sugo              | curried sausages                            |
| grilled salmon & sauce vierge         | roasted chicken breast & sauce bois boudran |
| roasted pork & gravy                  | chicken, bacon & mushroom pasta bake        |
| karaage chicken and kewpie mayonnaise | beef ragù pasta bake & gremolata            |
| lemon pepper battered fish & tartare  | tomato pesto pasta bake                     |
| cottage pie                           | roasted pumpkin risotto                     |
| thai green chicken curry              | beef stroganoff & dinner rolls              |
| butter chicken & roti                 | chicken cacciatore                          |
| soup and dinner rolls                 | apricot chicken                             |

# *upgraded* WORKING LUNCH

## *Upgraded Working Lunch*

*21pp | select 1 main, 1 side, 2 salads*

*30pp | select 2 mains, 2 sides, 3 salads*

### *Sides*

roasted root vegetables  
steamed vegetables & extra virgin olive oil  
asian style stir fried vegetables  
cauliflower and broccoli mornay bake  
creamy mashed potato  
steamed rice  
penne pasta  
beer battered chips  
herbed baby chat potatoes  
roasted pumpkin pieces

### *Salads*

red and green cabbage coleslaw, carrot, red onion  
couscous, apricot, shaved almond, parsley, red onion, capsicum  
creamy potato, bacon lardons, egg, spring onion  
traditional caesar, bacon lardons, egg, parmigiano reggiano, croutons, anchovy (optional)  
roasted pumpkin, cos, quinoa, tomato, walnut  
penne, red onion, tomato, herbs, pesto mayonnaise  
roasted carrot, roquette, toasted cumin, shaved almond, red onion  
garden greens, capsicum, red onion, cucumber, carrot, cherry tomato, honey mustard dressing  
tomato, spinach, cucumber, olive, feta, croutons, honey mustard dressing  
mesclun, pear, walnut, blue cheese

# CANAPÉS & HORS D'OEUVRES

pork belly bite, apple jam  
arancini - chef's selection  
caprese en croûte  
beef on brioche, beetroot relish  
bruschetta  
chèvre, roasted beetroot & walnut tart  
chèvre, caramelised onion & pear tart  
karaage chicken, cucumber & pickled ginger  
skewer  
hot smoked salmon on melon  
chèvre and roasted grape en croûte  
prawn lettuce cup  
lemon pepper battered fish goujon & tartare  
crackers & dips  
meatballs in tomato sugo  
papas bravas, parmigiano reggiano wafer  
curried egg

## *Canapés & Hors d'oeuvres*

*Minimum 40pax*

*15pp | chef's selection of 4, ½ hour*

*29pp | selection of 8, 1 hour*

*46pp | selection of 8, 2 hours*

caramelised onion tartlet  
tomato, whipped feta & pesto en croûte  
house made mini pie  
house made sausage roll  
cherry tomato & chorizo skewer  
smoked salmon & cream cheese en croûte  
roasted pumpkin & chèvre en croûte  
baked callebaut chocolate tartlet  
lemon meringue tartlet  
chocolate mousse verrine  
cheesecake verrine  
profiteroles  
french fruit tartlet  
chocolate brownie bites  
puff pastry scroll- chef's selection  
chicken vol au vent

# DINNER

## *Dinner*

*Minimum 40pax*

*42pp | main only*

*60pp | alternate drop 2 course*

*70pp | alternate drop 3 course*

### *Entrée*

pork belly, salad of garden leaves, julienne carrot, spring onion, coriander leaf, crisp shallot, honey soy & sesame dressing

fig & prosciutto salad, feta, roquette, basil, shaved almond, balsamic vinaigrette

smoked salmon, salad of garden leaves, fried caper, red onion, lemon vinaigrette

smoked chicken, greek salad of tomato, cucumber, olive, feta, red onion

confit baby vegetables, micro salad, chèvre, garlic croutons

roasted pumpkin risotto, parmigiano reggiano wafer, broccolini, evoo

beetroot carpaccio, fennel à la grecque, mandarin segment, ricotta

salmon carpaccio, buttered prawn, shaved rhubarb, micro salad, cabernet syrup

thai beef, salad of mint, basil, coriander, garden leaves, peanuts

heirloom tomato, red onion, basil, buffalo mozzarella bruschetta

roasted vegetable salad of carrot, red onion, sweet potato, pumpkin, baby spinach, feta, honey mustard dressing

orange & aniseed braised beef short rib, carrot purée, crisp shallot, micro salad



# DINNER

## *Dinner*

*Minimum 40pax*

*42pp | main only*

*60pp | alternate drop 2 course*

*70pp | alternate drop 3 course*

### *Main*

*one beef selection only*

- |   |   |
|---|---|
| eye fillet of beef, potato dauphinoise, mushroom duxelle, evoo glazed greens, house made demi-glace       | confit chicken maryland, roasted kent pumpkin, pumpkin purée, evoo glazed broccolini, toasted sunflower seed, house made demi-glace |
| eye fillet of beef, potato purée, evoo glazed greens, café de paris butter                                | moroccan chicken maryland tagine, garlic & herbed couscous, roasted pumpkin, roquette   |
| eye fillet of beef, roasted kipfler potato, honey mustard dressed roquette, sauce béarnaise               | pan roasted market fish, cauliflower & beurre noisette purée, evoo glazed greens, roasted capsicum & vin rouge salsa                |
| eye fillet of beef, herbed baby chat potato, evoo glazed broccolini, house made demi-glace, micro salad   | grilled salmon fillet, roasted baby chat potato, roquette, sauce vierge   |
| confit chicken maryland, herbed potato rosti, sweet pea purée, roasted pearl onion, house made demi-glace | pan roasted market fish, tomato, red onion, avocado, corn & coriander salsa, lime & chive mayonnaise                                |
| confit chicken maryland, herbed new potato, evoo glazed broccolini, house made demi-glace                 | pan roasted market fish, roasted kent pumpkin, pumpkin purée, evoo glazed broccolini, almond crumb                                  |
| confit chicken maryland, sweet potato fondant, evoo glazed broccolini, house made demi-glace              |   |

# DINNER

## *Dinner*

*Minimum 40pax*

*42pp | main only*

*60pp | alternate drop 2 course*

*70pp | alternate drop 3 course*

## *Dessert*

lemon curd & italian meringue tart, meringue dust

vanilla bean panna cotta, strawberry & mango  
salsa, glass biscuit

deconstructed cheesecake - chef's selection

sticky date pudding, butterscotch sauce, cinnamon  
spiced crumb, vanilla ice cream

callebaut dark chocolate mousse, white balsamic  
macerated berries, glass biscuit

baked callebaut dark chocolate tart, raspberry  
compote, cream