

3-4 COURSE TABLE SERVED

CHOICE OF 4 CANAPES

- Beef Meatballs (GF)
- Herb Crusted Chicken Bites
- Crumbed Calamari Rings
- Potato Skins (GF)
- Turkish Bread Pizza (V)
- Assorted Mini Quiches
- Homemade Sausage Rolls
- Honey Soy Chicken Skewers (GF)
- Vegetable Samosas (V)
- Vegetable Spring Rolls (V)
- Arancini Bites (V)
- Assorted Sandwiches
- Cucumber and Cream Cheese Bites. (V) (GF)
- Assorted Dumplings
- Crumbed Prawns
- Assorted Sushi

OPTION 2 - 4 COURSE TABLE SERVED RECEPTION

- Includes 4 pre-dinner canapés per guest.
- A choice of 2 entrees, 2 main courses and 2 desserts. These are served to you and your guests alternatively.

OPTION 3 - 3 COURSE TABLE SERVED RECEPTION

- Your choice of 3 of our 4 Course options. These are served to you and your guests alternatively

Summer Menu Available from October to March

Entrées – Your selection of two served alternatively.

Salt and Pepper Squid

Served with a mixed green salad and tartare sauce

Crispy Coconut Prawns

Crunchy battered prawns served with a green papaya and coconut salad and creamy dipping sauce

Classic Bruschetta (V)

Rustic combination of tomato, basil, red onion and garlic, served on a sourdough ciabatta topped with a sticky balsamic glaze

Sticky Pork Belly

Cooked in a sweet sticky sauce, served with sauteed greens and jasmine rice

Arancini Balls (V)

Mushroom, pumpkin, feta cheese risotto encased in a crispy panko crumb.

Cannelloni (V)

Pasta filled with a traditional mix of spinach, ricotta and fresh herbs, baked in a rich Napoli sauce topped with melted trio of cheese.

Thai Beef Salad (GF)

Marinated rare eye fillet served on a zesty salad with fresh herbs, chilli and lime

Chicken Caesar Salad

Crispy cos lettuce leaves, bacon, egg, toasted croutons and shaved parmesan tossed with moist yet crispy crumbed chicken fillet.

Mains – Your selection of two served alternatively.

BBQ Plum Pork (GF)

Sticky and sweet pork belly served with a vibrant apple salad and char-grilled corn pieces.

Mexican Braised Chicken (GF)

Beautiful and rich smoky flavours in a tomato braised chicken breast, served with chargrilled vegetables and a mango salsa.

Pesto Chicken (GF)

Chicken breast stuffed with a semi-sundried tomatoes and a house pesto, baked gently in a creamy white wine sauce. Served with crispy baby roasted potatoes and vegetables.

Roast Scotch Beef (GF)

Classic roast scotch fillet, with creamy scalloped potatoes, seasonal vegetables finished with a red wine jus.

Braised Lamb Shanks (GF)

Tender braised lamb shanks served on a bed of silky potato mash, with honey roasted carrots and greens.

Salmon Fillet

Salmon with a lemon and dill butter, served with a buckwheat, rocket and asparagus salad, served with baby roasted potatoes.

Cauliflower Curry (VG)

Creamy coconut cauliflower and yellow lentil curry served with sauteed greens, jasmine zesty herb rice and papadums

Stuffed Zucchini (V)

House made vegetable and tomatoes mix and then stuffed in the zucchini and topped with a cheese and panko crumb. Served with potatoes and vegetables.

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Winter Menu

Available from April to September

Entrées — Your selection of two served alternatively.

Sticky Pork Belly

Cooked in a sweet and sticky Asian inspired sauce, served with sauteed greens and Jasmine rice.

Pho Noodle Soup (Choice of Chicken or Tofu) (GF) (VG)

Rich clear broth, greens, rice noodles and fresh herbs with either shredded chicken or firm tofu

Arancini Balls (V)

Pumpkin mushroom feta and spinach, risotto balls encased in a crispy panko crumb, served with aioli.

San Choy Bow (GF)

Chinese Inspired infusion of chicken, Asian vegetables, rice and fresh herb, served in a crispy lettuce cup.

Vegetable Risotto (GF) (VG)

Choice of: Mediterranean vegetables tossed through a rich Napoli sauce-based. **OR** Pumpkin mushroom feta and spinach. risotto finished with shaved parmesan cheese.

Cannelloni (V)

Pasta filled with a traditional mix of spinach, ricotta and fresh herbs, baked in a rich Napoli sauce topped with melted trio of cheese.

Thai Pumpkin Soup (GF) (VG)

Creamy coconut Thai style pumpkin soup, garnished with a fresh coriander salsa.

Mains — Your selection of two served alternatively

Roast Scotch Beef (GF)

Classic roast scotch fillet, with a creamy scalloped potato and seasonal vegetables finished with a red wine jus.

Braised Lamb Shanks (GF)

Tender braised lamb shanks served on a bed of silky potato mash, with honey roasted carrots and greens.

Roast Pork (GF)

Apple cider and tarragon roasted pork, with a creamy scallop potato, roast pumpkin, seasonal vegetables and a caramelised apple sauce.

Pesto Chicken (GF)

Chicken breast stuffed with semi-sundried tomatoes and a house made nut-free pesto, baked gently in a creamy pesto and wine sauce. Served with crispy baby roast potatoes and a mix of vegetables.

Stuffed Zucchini (V)

House made vegetable and tomatoes mix and then stuffed in the zucchini and topped with a cheese and panko crumb. Served with potatoes and vegetables.

Cauliflower Curry (VG)

Creamy coconut cauliflower and yellow lentil curry served with greens, a jasmine zesty herb rice and papadums.

Salmon Fillets (GF)

Salmon Fillets served with crispy baby roast potatoes, and a mix of roasted vegetables.

DESSERT TABLE SERVED

Option 1

Your choice of 2 served alternatively

- Black Forest Brownies**
Warm fudgy chocolate and cherry brownies, served with a sticky cherry glaze and whipped cream.
- Berry Cheesecake**
Mixed berry and white chocolate baked cheesecake, served with fresh strawberries and cream.
- Chocolate Mousse (GF)**
Velvety Chocolate mousse finished with a raspberry puree and vanilla bean Chantilly cream.
- Tiramisu**
An Italian espresso and mascarpone delight, with delicate sponge fingers.
- Apple and Berry Crumble**
Cinnamon spiced apple and berry crumble served with whipped cream.
- Sticky Date Pudding**
Bathed in a warm butterscotch sauce served with whipped cream.
- Lemon Tart**
With Macadamia crumb and vanilla bean chantilly cream.

Option 2

ICE CREAM BAR AND WEDDING CAKE

- 6 Various flavours

TOPPINGS

- Crushed Honeycomb
- Crushed Oreo's
- Milo
- 100's & 1000's
- Mixed Lollies
- Toasted almond and coconut

SAUCES

- Chocolate
- Strawberry
- Caramel

Wedding Cake will be placed on the Tea and Coffee Station.
Unless served as an Upgrade with Berries and Cream