

Menus

Canapes



Hot

peking duck spring rolls, hiosi sauce
tempura king prawn, asian mayonnaise
buffalo mozzarella, chorizo, tomato jam pizza
morroccan lamb fillos, harizza yoghurt
roast pumpkin, sundried tomato, olive calzone
tandoori chicken pizza, minted labna
seared spiced tuna balls, Vietnamese dipping sauce
miniature seared scallop, truffle potato tart
cocktail crocodile, lemon myrtle spring rolls
crispy fried thai beef won tons
roasted arronchini, pesto balls

30 min

\$19.00pp (3 choices)

Cold

blue swimmer crab brushetta, salmon caviar
blue cheese, pear tartlettes
bruschetta, remoulade, yarra valley caviar
olive toast, baba ghanoui, pickle
sweet corn, ricotta fritter, smoked salmon
crostini, buffalo fetta, tomato, tapenade
char-sin pork, pineapple tarts

1 hour

\$29.00pp (4 choices)

Per piece

\$4.50pp

Antipasto Platter

kalamata olives, semi-dried tomatoes, onion jam, baba
ghanouji smooth local feta, pepperoni salami,
rocket, grilled moroccan bread

Ⓢ 29.50 for 2-4 people per platter

Cheese Platter

three cheese plate lavoch, pear paste, smoked almonds,
crackers

Ⓢ 21.00 for 2-4 people per platter

Menus

2 or 3 Course



Create your own set menu by choosing from the following entree, main and dessert options. For groups of up to 30 people, choose 4 items, for groups of 30 to 60 people, choose 3 items, for groups of 60-90 choose 2 items from each section and for more than 90 guest choose 2 items from each selection as alternative drop.

Entree

- tepanyaki sea scallop, soba noodle, miso & ginger dressing, tempura zucchini
- roast quail, roaring forty's blue cheese soufflé, pear saba
- vietnamese spanner crab salad, bbq pork, lime, chilli, mint, crushed cashews
- mediterranean sardine crostini, feta, green olive tapenade, parsley
- buffalo feta, pistachio tart & sumac beetroot jam
- japanese beef tataki, mizuna, green onion, radish salad, toasted sesame

Dessert

- lemon delicious citrus gelato
- mango macadamia parfait crushed caramel
- rum roasted banana puff pastry, crème patissiere, toasted almonds
- cointreau orange brulee pistachio biscotti
- toffied date pudding vanilla bean ice cream
- chocolate fondant hazelnut praline gelato

Main

- ravioli of pumpkin, ricotta & sage, pine nuts, spinach & sticky onion
- three mushroom risotto, shaved aged parmesan
- char grilled king prawn, chorizo, pea & tomato risotto, spinach smoked paprika aioli
- seared salt water barramundi, garlic potatoes, spinach, bacon, pine nuts, worcestershire blanc
- roast ras el hanout lamb rib eye, prune blini, pumpkin skordalia, dukkah
- roast crispy spatchcock, truffle mash, grilled asparagus, jus roti
- char grilled yellow fin tuna, wasabi creamed potato, steamed bok choy, soy & lime sauce
- ocean trout, pan-fried, chickpea tomato pilaff, preserved lemon yoghurt & tomato nage
- black label eye steak, gratin potato, pea puree, horse-radish sabayon, red wine jus

Cost

- 3 course menu at \$75.00 per person
- 2 course menu at \$61.00 per person
- Cake Cutting at \$5.00 per person including coulis & cream
- Children under 4 years of age is complimentary
- Children between 4-12 years of age can select from or kids menu on the night at \$9.50 per meal

Menus

Buffet



Served in our Poolside Restaurant only, for groups of 20-40 people.

Grilled to perfection by your dedicated chef, a gourmet BBQ is a more casual dining option.

From the Barbecue

seasonal fresh fish, tapenade
garlic prawns, avocado salsa
scorched calamari, chilli, coriander, lime
indian butter chicken, aubergine pickle
spanish chorizo sausages, smoked paprika mayo
little duck sausages, tomato jam
local tableland premium sirloin steak

Salads

seasonal fresh fish, tapenade
tom yum spiced asian coleslaw, peanuts, sweet chilli
roast pumpkin, raisin cous cous, mixed leaf salad
vine ripened tomato, mungali farm fetta, olives,
onion, basil
nicola potato, spring onion, capers, seeded mustard
green salad, avocado, house vinaigrette

From the Oven

pilaff rice with toasted almonds
rosemary and garlic roast potatoes
crusty bread rolls, natural butter

Desserts

lemon delicious, king island cream
roasted bananas, toffee sauce
chocolate, coconut pudding, cointreau orange, crushed
amaretto biscuit
top shelf australian cheeses, crackers, lavoch, quince
paste,
seasonal fruit

Cost

- Gourmet Buffet menu at \$60.00 per person
- Cake Cutting at \$5.00 per person including coulis & cream
- Children under 4 years of age is complimentary
- Children between 4-12 years of age can select from or kids menu on the night at \$9.50 per meal

Beverage Packages



We have endeavoured to create a number of beverage packages. Should you wish to personalise your beverage selection, please ask to view our extensive wine and beverage list. Open bar tabs and limited bar tabs can also be catered for.

House Package Premium Package

Inclusions:

House White and Red Wine, House Sparkling Wine,
Domestic Beers,
Soft Drinks and Fruit Juice

Inclusions:

Your Selection from our Premium Wines list & Sparkling Wine,
Premium Beers,
Soft Drinks and Fruit Juice

3 hour Package	4 hour Package	5 hour Package
\$40.00pp	\$44.00pp	\$48.00pp

3 hour Package	4 hour Package	5 hour Package
\$45.00pp	\$51.00pp	\$59.00pp

Platinum Package Upgrade Options

Inclusions:

Your Selection from our Platinum Wines list & Sparkling Wine,
Imported Beers,
Soft Drinks and Fruit Juice

Package including Spirits

Add \$8.00pp to each package

Upgrade from Domestic Beers to Premium Beers

Add \$4.00pp to the House Package

Upgrade from Premium Beers to Imported Beers

Add \$4.00pp to the Premium Package

Add \$8.00pp to the House Package

3 hour Package	4 hour Package	5 hour Package
\$51.00pp	\$57.00pp	\$65.00pp

Beverage Packages

Selection



House Package Beers

Sparkling	hardy's brut reserve
Chardonnay	hardy's woodcroft
Shiraz	hardy's woodcroft

Domestic	cascade premium light, XXXX gold, victoria bitter, carlton midstrength
Premium	cascade premium light, cascade, pure blonde, crown lager
Imported	corona, heineken, stella artois, steinlager, cascade premium light

Premium Package Platinum Package

Sparkling	redbank emily chardonnay
	pinot noir nv
Riesling	jansz premium nv cuvee
	pewsey vale vineyard
Chardonnay	ferngrove cossack
	forest hill unwooded
Sauvignon Blanc	rockbare
	crowded house
	twin islands
Blends	smithbrook
	corte giara pinot grigio
Pinot Noir	flinders bay verdelho
	tarrawarra tin cows
Shiraz	hollick shiraz cabernet
	yalumba patchwork
Cabernet Sauvignon	mojo
	raymill the yearling
Merlot	norfolk rise

Sparkling	jansz premium nv rose
	domaine chandon
Riesling	pikes
	mesh eden valley
Chardonnay	vasse felix
	heggies vineyard
Sauvignon Blanc	palliser estate
	shaw & smith
Blends	ninth island pinot grigio
	leeuwin siblings sauvignon blanc
	semillion
Pinot Noir	catalina sounds pinot gris
	crowded house
Shiraz	tyrrell's heathcote
	tyrrell's heathcote
Cabernet Sauvignon	bleasdale mulberry tree
	langmeil the blacksmith
Merlot	smith & hooper

Spirits

beefeater gin early times smirnoff vodka bundaberg rum ballantines scotch sierra tequila bacardi milne brandy