

Function Menu

Seated Event

- One Course \$32
Two Course \$45
Three Course \$55

Entrée

Shared Charcuterie Grazing Boards (Recommended)

Cured Meats, Dips, Cheese, Grissini, Marinated Vegetables, Crackers

Alternate Drop

- Salt & Pepper Squid Salad with Chilli and Lime Dressing (GF)
- Pumpkin & Fetta Arancini with Romesco Sauce, Roquette & Parmesan (V)

Main

- Scotch Fillet with a Red Wine Jus
- Atlantic Salmon with Dill Cream Sauce
- Grilled Chicken Breast with Creamy Garlic & White Wine Sauce (GF)
- Creamy Mushroom Risotto. Arborio Rice with a Creamy White Wine, Roasted Garlic, Thyme, & Mushroom Sauce Topped with Shaved Parmesan (V)

Dessert

- Shared Dessert Boards (Recommended)

Raspberry Custard Tart, Brownie, Caramel Slice, Lemon Tart, Mini Pavlova, Berry Rouillard (seasonal variances & availability may differ)

Alternate Drop

- Mini Lemon Meringue Tart with Chantilly Cream & Soused Strawberries
- Chocolate Brownie with Vanilla Bean Ice-Cream, Chocolate Shavings & Caramel Sauce

Basic Seated Event (Half serves)

One Course \$17

Two Course \$28

Three Course \$34

Entrée

- Vegetarian Spring Rolls (3) with Gyoza Dipping Sauce
- Buffalo Chicken Nibbles (6) with Ranch Dipping Sauce
- Garlic Bread (1)

Main

- Chicken Schnitzel & Gravy with Chips & Salad
 - Chicken Parmigiana with Chips & Salad
 - Flathead Fillets (2) with Tartare & a Lemon Cheek with Chips & Salad
 - Classic Caesar salad
- Alt drop Chicken / Calamari

Dessert

- Chocolate Cake
- White Chocolate and Raspberry Cake
- Carrot Cake

All served with Fresh Whipped Cream & a Strawberry

Platters

Cocktail event

Shared Charcuterie Grazing Boards **\$80**

Cured Meats, Dips, Cheese, Grissini, Marinated Vegetables, Crackers

Hot Finger Food Platter (8 PAX) **\$80**

*Assorted Mini Pies, Sausage Rolls, Vegetarian Samosa, Mini Dim Sims, Popcorn
Chicken with Dipping Sauce*

Function

Mixed Assorted Sandwiches (10 P) **\$65 per platter**

Assorted Seasonal Fruit Platter (10 P) **\$65 per platter**

Assorted Slices & cakes (10 P) **\$65 per platter**

Morning or Arvo Tea **\$17 per person**

Tea & Coffee Station with:

- Assorted Slices
- Scones with Jam, Whipped Cream & Butter
- Assorted Fruit Platter

Conference Lunches **\$25 per person**

Assorted Wraps

Mini Beef Pies

Assorted Sandwiches

Fresh Fruit

Wake Package **\$28 per person**

Assorted Pin Wheels

Mini Beef Pies, Sausage Rolls & Quiches

Assorted Sandwiches

Scones with Jam, Whipped Cream & Butter

Assorted Slices

Tea & Coffee Station

Slider Platter

\$90 per platter (12 Sliders)

Gourmet Beef Slider

Beef Patty, Tasty Cheese, Onion, Tomato, Salad Leaf, Tomato Relish & Mayo

Buffalo Chicken

Grilled Buffalo Chicken, Blue Cheese, Tomato, Salad Leaf & Chipotle Sauce

Greek Lamb Slider

Lamb Patty, Fetta, Onion, Tomato, Roquette & Balsamic Glaze

Pulled Pork and Slaw

BBQ Pulled Pork & Fresh Coleslaw

For Mixed Platter of all 4 variety, minimum of 4 platters

Cook Your Own BBQ Pack

Standard BBQ

\$17.5 per person

Beef Burger, Gourmet Sausages, Onion, Bread & Condiments

Gourmet BBQ

\$32 per person

Harissa Chicken, Beef Burgers, Gourmet Sausages, Coleslaw, Garden Salad, Potato Salad, Bread & Condiments

\$50 surcharge for Chef to cook

On Course Pack

\$15 per person

Meat & Salad Roll, Muesli Bar, Fruit & Drink in Take Away Pack.

Golf and Bowls Events

4-Point Assorted Sandwich Plate

\$6 per person

Soup of the Day

\$4 per person