

Pricing

For your special day we have provided the following price guide:

PLATED – SET MENU

Canapés on arrival: three selections

Entrée / Main / Dessert / Tea & Coffee: one choice

\$55.00 per person

PLATED – ALTERNATE SERVICE

Canapés on arrival: three selections

Entrée / Main / Dessert / Tea & Coffee: two choices

\$66.00 per person

BUFFET OPTION ONE

\$55.00 per person

BUFFET OPTION TWO

\$65.00 per person

COCKTAIL RECEPTION

Six items (18 pieces) **\$35.00** per person

Eight items (24 pieces) **\$40.00** per person

PLATTERS

ANTIPASTA **\$12** per person

SEAFOOD **\$30** per person (min 30 guests)

CHEESE **\$7** per person

CHILDREN'S MENU

\$20.00 per child

All prices include GST

Canapes

Please select three:

Crumbed risotto balls with fresh peas and basil pesto

Vegetarian spring rolls with sweet chilli sauce

Salt and pepper squid with lemon and aioli

Sydney rock oysters with lemon and eschallot vinaigrette

Roast beef rolls with seeded mustard, tomato relish and rocket

Satay chicken skewers with coriander and Singapore noodles

Crab and green papaya salad, with lemon grass nam jim sauce

Smoked salmon on potato rosti with dill crème frache

Lamb and rosemary pies with mushy peas

Prawn wontons with Ponzu dipping sauce

Entree

Prosciutto wraps with asparagus, pine nuts and green bean salad

Antipasto plate with marinated fetta, artichokes, prosciutto, cherry tomatoes, asparagus and olives

Veal and rosemary Tondi with porcini mushrooms and shaved parmesan

Tuscan crackling pork with warm fig and plum salad

Cured snapper with bean sprouts, water cress and chilli jam

Salad of basil, tomato and bocconcini served with an oregano vinaigrette and lavosh crackers

Pumpkin gnocchi with scallops and caramelised chilli butter

Soup with Dahl, potato and leek

Main

Char grilled beef tenderloin on a divan of potato and field mushrooms with a rosemary and mustard jus

Wine bath chicken with baby spinach, wild rice and harissa

Pumpkin Tondi with asparagus, baby eschallots and wild rocket

Lamb cutlets with sweet potato mash and Jerusalem artichokes

Kingfish with almonds, tomato and parsley served with garlic mash

Char grilled beef tenderloin with roasted tomato and risoni pasta

Pork cutlet with red cabbages, potato mash and gremolata

Ocean trout Fillet with confit thyme leeks, green beans and truss tomatoes

Dessert

Passion fruit Brulee with blueberries

Wild berry, mango and lemon sorbet with almond biscotti

Layered dark and white chocolate spires with kiwi fruit

Bacio with hazelnut and chocolate ganache

Apple and pistachio tart with vanilla bean ice cream

Buttermilk pudding with cointreau strawberries and fairy floss

Fig, honey and pistachio pyramids with caramel

Flourless chocolate cake with berries and mascarpone

Selection of Australian cheeses, dried fruit and water crackers

Honey comb chocolate heart with vanilla bean ice cream and raspberry coulis

Buffet option one

Roast lamb with thyme and garlic jus

Grilled coriander and pepper chicken

Sun dried tomato pasta with pumpkin, fetta and basil

Baked kingfish with lemon, dates and dill

Beetroot, avocado, toasted garlic and cashew salad

North Indian lentil salad

Green salad with tomato and olives

Seasonal fruit platter with cream

Monterey apple cake with cinnamon

New York baked cheesecake

Tea and coffee

Buffet option two

Roasted Angus beef with seeded mustard and rosemary

Slow baked pork loin with garlic, oregano and fennel

Pasta with prawns, pipis and rocket

Whole steamed snapper with sugar snap peas, ginger and shallots

Cauliflower with chilli croutons and sweet potato

Asian greens with ginger and oyster sauce

Green salad with tomato and olives

Seasonal fruit platter with cream

Ebony and ivory chocolate cake

Traditional lemon meringue pie

Tea and coffee

Cocktail reception

Crumbed risotto balls with fresh peas and basil pesto

Vegetarian spring rolls with sweet chilli sauce

Salt and pepper squid with lemon and aioli

Sydney rock oysters with lemon and eschallot vinaigrette

Roast beef rolls with seeded mustard, tomato relish and rocket

Satay chicken skewers with coriander and Singapore noodles

Crab and green papaya salad, with lemon grass nam jim sauce

Smoked salmon on potato rosti with dill crème fraiche

Lamb and rosemary pies with mushy peas

Prawn wontons with Ponzu dipping sauce

Portuguese lamb skewers with mint and yoghurt

Madras samosas with smokey eggplant dip

Spinach and fetta tartlets

Chocolate and walnut brownies

Tea and coffee

Platters

ANTIPASTA \$12 PER PERSON

Marinated fetta with chilli and mint
Oven roasted cherry tomatoes
Danish salami
Sliced prosciutto
Kalamata olives
Dolmades
Eggplant and yoghurt dips
Toasted foccacia bread

Chilli octopus with green olives	\$4.00 per person
Grilled sardines with lemon and parsley	\$4.00 per person
King tiger prawns	\$4.50 per person

SEAFOOD \$30 PER PERSON (MIN 30 GUESTS)

Morton Bay bugs
Tiger prawns
Blue Swimmer crabs
Sydney rock oysters
Tasmanian Pacific oysters
Garlic aioli, rye bread, lemon and grissini

CHEESE \$7 PER PERSON

King Island brie
Vintage tasty
Danish blue
Selected dried fruit and water crackers

Children's menu

Chicken breast strips

Chicken nuggets

Crumbed fish with lemon

Fillet of steak

Pasta of the day

Children's meals are served with a fresh market salad and chips

Dessert

Bonnie Doon chocolate sundae

Fresh fruit skewers

Chocolate cake with vanilla ice cream