

Sample Menu

Rich River Fully Cooked Breakfast - \$17.50 per person

Chilled Fruit Juices

Unlimited Toast

Jams, Marmalade & Honey

Assorted Cereals, Grains & Brans

Eggs, Tomato, Bacon & Hash Browns

Coffee & Tea

Morning /Afternoon Teas - \$8.50 per person

Please select two of the following assorted options:

Assorted slices, (caramel, jelly, lemon crumble, banana and walnut or jam meringue

Home-made biscuits and shortbread

Fresh baked scones with jam and cream, pumpkin scones with whipped butter

Selection of home-made muffins, banana and chocolate, mixed berry or apple and cinnamon

Fresh cut fruit platters

All Morning & Afternoon Teas are served with freshly percolated coffee, tea and orange juice

Please do not hesitate to inform us if you have any special menu requirements.



Sample Menu cont..

The European Lunch - \$18.50 per person

Selection of assorted baguettes and ciabatta loaves;

Rare beef in ciabatta with basil puree, roquette, dried tomatoes and bocconcini

Smoked salmon, cream cheese, baby spinach, red onion and capers in toasted sour dough

Baguettes filled with roasted turkey, cranberry, gouda cheese and salad greens

Fresh fruit, cheese and nut platter

Percolated coffee, tea and orange juice

The Australian Lunch - \$18.50 per person

Selection of home-made pastries;

Egg and bacon

Quiche Florentine

Braised chicken, bacon and spinach

Lamb and rosemary sausage rolls with bush tomato chutney

Potato salad with coddled egg and parsley dressing, crisp bacon

Tossed ice-berg salad with tasty cheese, tomatoes, carrots and cucumber

Fresh fruit, cheese and nut platter

Percolated coffee, tea and orange juice

The Asian Lunch - \$18.50 per person (min of 20 people required for this menu)

Sweet chilli marinated beef stir-fry with egg noodles, bean shoots, bok-choy and coriander

Nasi-goreng, fried rice with B.B.Q pork, chicken and prawn with Chinese cabbage, wok-fried egg and deep-fried shallots

Thai green curried chicken with steamed jasmine rice, coconut milk and sesame fried vegetables

Prawn crackers

Salad of stir-fried vegetables, soba noodles and pickled ginger and light soy dressing

Fresh fruit, cheese and nut platter

Percolated coffee, tea and orange juice



Cocktail Menu

Cocktail Party (cold options) - \$35.00 per person (8 selections)

Rare beef on sour dough with roquette and aioli.

Spinach and sun-dried tomato roulade on grilled polenta.

Rice paper rolls with chicken, Asian herbs, vermicelli noodles and fried shallots with hoisin dipping sauce.

Crisp onion and goats cheese tartlets.

Hot smoked salmon on mini pancakes with sour cream and chives.

Home-made nori rolls with pickled ginger, avocado and cucumber with wasabi and light soy.

Twice-cooked duckling on sweet potato roesti, crème fraiche.

Tasmanian oysters served in Japanese spoons with a dressing of light soy, ginger and mirin.

Beef carpaccio with seeded mustard, julienne vegetables, black olive tapenade, crisp toast.

Prawn, avocado and mayonnaise ribbon sandwiches on whole meal bread.

Cocktail Party (hot options) - \$35.00 per person (8 selections)

Tomato, basil and goats cheese brushetta.

B.B.Q pork and Peking duck risotto balls with choy-sum.

Parmesan and herb crusted chicken goujons with herb mayonnaise.

Home-made white fish and scallop spring rolls with sweet soy.

Rosemary and lamb sausage rolls with bush tomato chutney.

Tempura fried Tasmanian oysters with cucumber pickles, wasabi cream and salmon roe.

Mini beef burgers with the lot.

Parmesan, chive and goats cheese puffs with toasted sesame, flakey pastry.

Garam masala and vegetable samasos with minted yoghurt.

Moroccan spiced chicken skewers with chilli jam.

Individual smoked salmon, spinach and feta tartlets.

Mini "Filet Mignon", wrapped in prosciutto, hollandaise sauce on tooth picks.

Note: Cold and hot selections can be mixed.



Sample Menu cont..

Function Menu - \$37.50 per person

(Choice of 2 per course - meals served alternately)

To begin

Roasted pumpkin and sweet potato soup with fresh herbs, home-made pumpkin scones and a drizzle of cream.

Warm salad of free-range chicken with baby spinach, fried shallots, crisp apple, toasted walnuts and a honey walnut dressing.

Smoked salmon on spiced avocado with roquette and fetta salad, soft poached egg with a vodka, chervil dressing.

Pepper spiced rare beef salad with black olive tapenade, goufrette potatoes, tomato, basil and young cos.

The Middle

Apple cider marinated pork rib-eye on crisp potato roesti, brandied granny smiths, roasted Dutch carrots and fresh rosemary.

Moroccan spiced breast of chicken on aromatic cous-cous, steamed bok-choy, chilli jam and minted yoghurt dressing.

Prime fillet of beef on truffled polenta, sauté baby spinach, sugar cured pancetta and fresh peas.

Crisp skinned fillet of blue-eye on a salad of crushed potato, prawns and aioli with preserved lemon and roasted asparagus.

The End

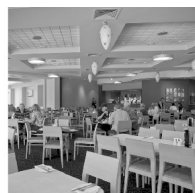
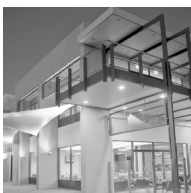
Lemon brulee tart with pure cream and compote berries.

Honey and vanilla panna-cotta with spiced rhubarb and almond tulle biscuit.

Slow baked chocolate truffle cake with English custard and fresh strawberries.

Sticky date pudding with butterscotch sauce, vanilla bean ice-cream.

Tea, percolated coffee and chocolate mints.



Sample Menu cont..

Barbeque Menu

Guests cook

Standard \$15.00 per person

Gourmet \$20.00 per person

Chef cooks (Minimum of 20 people required)

Extra \$5.00 per person

The meat, sausages and hamburgers are all prepared by our on-site butcher to ensure the highest of quality. We supply fresh sliced bread, assorted condiments and dressings, crockery, cutlery, serviettes and cooking utensils.

Please choose three standard or gourmet meats, three salads and three desserts from the following menu.

Standard

Prime Scotch fillet	Lamb chops
Home-made sausages	Beef burgers
Chicken kebabs	

Gourmet

Prime eye fillet	Morrocan chicken fillets
Lamb cutlets	Beef burgers with sliced onions
Home-made sausages	Honey and soy pork spare ribs
Thai beef kebabs	Apple cider marinated pork rib-eye

Variety of homemade salads

Caesar salad with soft poached egg, shaved Parmesan, sour dough croutons and crisp bacon
Home-made coleslaw with a seeded mustard dressing
Potato salad with coddled egg and parsley dressing, fried baby capers and crisp bacon
Greek salad with tomato, cucumber, olives, fetta and ice-berg lettuce with Balsamic vinegar
Penne pasta salad with roasted peppers, basil puree, olive tapenade, fetta and basil leaves

Dessert - Extra \$3.00 per person

Fresh cut fruit salad	Little orange cakes with fondant icing
Kahlua and pecan pie	Selected cheese and water crackers
Chocolate fudge tarts	Lemon crumble slice
Lemon meringue pie	

