



Soup

'Carrot Honey & Ginger'	\$7.50 per person
Sweet and Tangy Carrot Soup with Hint of Ginger	
'Seafood Mulligatawny'	\$11.00 per person
Mild Curried Seafood, Vegetable and Apple Soup	
'White Onion & Parmesan'	\$7.50 per person
Sautéed Onions, Puréed with Parmesan, Vegetable Broth and Cream	
'Chicken Bacon Velouté'	\$10.00 per person
Chicken, Bacon and Mushroom Velouté with Toasted Hazelnuts and Herb Garnish	

Cold Entrée

'Prawns & Avocado'	\$18.00 per person
Crystal Bay Prawns and Avocado Tian, Cherry Tomato Confit, Gazpachio Vinaigrette, Basil Oil	
'Duck & Scallops'	\$18.00 per person
Duck and Apple Compression, Cured Scallops, Baby Cress, Celery and Walnut Salad	
'Chicken & Rabbit'	\$17.00 per person
Chicken and White Rabbit Galantine, Tomato Relish, Basil Oil on Crouté	
'Fennel & Asparagus'	\$17.00 per person
Fennel Bavarios with Charred Asparagus, Poached Quail Egg and Parmesan Wafer	

Hot Entrée

'Salmon & Prosciutto'	\$18.00 per person
Tasmanian Salmon wrapped in Prosciutto, Pinenut Mayonnaise, Warm Potato Salad, Mustard Cress Vinaigrette	
'Quail'	\$18.00 per person
Slow Roasted Quail, Caramelised Apple, Hazelnut Crumbs and Honey Mustard Dressing	
'Cannelloni'	\$15.50 per person
Swiss Chard & Roast Pumpkin Cannelloni with Caper and Raisin Beurre Noisette	
'Pork & Prawn'	\$19.00 per person
Slow Braised Belly of Pork, Pan Seared Prawns on Sweet Corn Purée	



Antipasto Platters

'Seafood' **\$12.00 per person**

Crystal Bay King Prawns, South Coast Oysters, Escabeche of Sardines and Chilli Calamari Salad

'Continental Meats' **\$9.00 per person**

Melon and Prosciutto, Beef Bresaola, Olive and Feta, Mustard Rubbed Lamb Cutlets, Salami and Sundried Tomatoes

'Vegetables' **\$8.00 per person**

Marinated Slowly Roasted Eggplant and Zucchini, Semi Dried Tomatoes and Tapenade, Sweet Bell Peppers and Braised Witlof, Garden Herbs and Button Mushrooms

Intermezzo

'Lemon and Champagne Sorbet' **\$3.50 per person**

'Spicy Tomato Sorbet with Basil' **\$3.50 per person**

'Chilli Mango Sorbet in a Sesame Snap ' **\$4.50 per person**

'Verjuice Jelly with Grape and Citrus Salad' **\$5.50 per person**

'Watermelon, Vodka and Star-anise Parfait' **\$5.50 per person**



Game Main Course

'Kangaroo & Beetroot' **\$29.50 per person**

Marinated Kangaroo Loin, Balsamic Onions, Beetroot Tartin, Broccolini, Native Pepperberry Sauce

'Venison' **\$37.00 per person**

Venison Denver Leg Steak with Bitter Chocolate Sauce and savoury Blue Berry Crumble

'Duck' **\$26.00 per person**

Confit Duck Maryland, Marmalade Glaze, Steamed Greens and Soft Corn Polenta

Lamb Main Course

'Crusted Lamb' **\$31.50 per person**

Crusted Double Lamb Cutlet, Braised Lamb Neck and Eggplant Moussaka, Bacon and Onion Fricassée, Pommes Fondant and Thyme Jus

'Roulade' **\$33.00 per person**

Lamb Loin Roulade wrapped in Prosciutto, Mushroom and Spinach Pithiviers, Parsnip Crème and Baby Carrots

'Lamb Shank' **\$26.00 per person**

Sticky Braised Lamb Shank, Vegetable and Rosemary Pie with Braising Liquor

Beef Main Course

'Beef & Dumpling' **\$30.00 per person**

Poached Fillet of Beef, Oxtail Pudding with Sautéed Mushrooms and Bordelaise Jus

'Beef Fillet' **\$28.00 per person**

Herb and Parmesan Crusted Red Angus, Caramelised Onion Vol- au-Vent with Pea Bonne Femme and Beef Juslie

'Braised Beef' **\$26.00 per person**

Sour Braised Beef Cheek, Potato Bake with Tomato Relish, Buttered Vegetables and Fried Onion Rings



Pork & Veal Main Course

'Pork & Prune' **\$26.00 per person**

Slow Roasted Loin of Pork, Crackling and Pickled Red Cabbage with Prune and Armagnac Sauce

'Veal & Olive' **\$26.00 per person**

Veal Osso Bucco with Green Olives and Anchovy Tapenade, Rice Dolmade and Red Wine Jus

'Pork Chop' **\$28.00 per person**

Pork Cutlet with Pumpkin and Sage Raviolo and Maple Bourbon Glaze

Chicken Main Course

'Poussin' **\$28.00 per person**

Grilled Poussin with Potato and Truffle Lyonnaise, Petit Vegetables and Jus

'Coq au Vin' **\$25.00 per person**

A Modern Interpretation – Bordeaux Braised Chicken Maryland with Bacon and Mushroom

'Moroccan Chicken' **\$24.00 per person**

Moroccan Spiced Chicken Breast, Date and Coriander Sauce with Orange Cous Cous

Fish & Seafood Main Course

'Salmon' **\$28.00 per person**

Crispy Skin Atlantic Salmon, Crab Cake on Preserved Lemon and Basil Risotto

'Blue Eye Cod' **\$30.00 per person**

Harissa Spiced Blue Eye Cod, Mash with Chorizo, Tomato and Okra Ragout

'Kingfish' **\$30.00 per person**

Hiramasu Kingfish, Potato, Clam and Speck Chowder with Carrot Purée



Desserts

'Hot Chocolate Cold Chocolate'	\$12.00 per person
Hot Chocolate and Date Pudding, Valrhona Chocolate and Turkish Delight Ice Cream	
'Doughnuts'	\$12.50 per person
Apple filled Doughnuts with Stewed Rhubarb and Coffee Panna Cotta	
'Bread & Butter'	\$12.00 per person
Warm Hazelnut Chocolate Bread & Butter Pudding, Rum and Caramel Sauce, Vanilla Bean Ice Cream	
'Modern Jaffa'	\$12.00 per person
Chocolate Mousse, Orange Sable, Mandarin Sorbet with Ginger Jelly and Mint Syrup	
'Passionfruit & Pineapple'	\$13.00 per person
Lemon and Passionfruit Tart, Marshmallow and Pineapple Mint Salsa	
'Raspberry & Fig'	\$12.00 per person
Fromage Blanc Panna Cotta with Macerated Figs, Raspberry Fig Sangria Granite	
'Apple & Cinnamon'	\$12.00 per person
Apple Crepe Terrine, Cinnamon Bavarian Cream and Green Apple Sorbet	
'Cheese & Fruit'	\$8.50 per person
Australian and International Cheese Selection with Muscatels and Quince Paste (One Platter Per Table)	
'Wedding Cake'	\$10.00 per person
Your Wedding Cake served individually with Berry Coulis and Fresh Cream	
OR served on a Platter with Tea and Coffee	\$3.00 per person
Freshly Brewed Coffee and Tea	\$3.00 per person



FUNCTION BEVERAGE PACKAGES

(Package Includes: Standard Beer, House Red & House White Wine, House Sparkling, Soft Drink and Orange Juice)

	Standard	Spirits
1 Hour	\$15.50	\$22.00
2 Hour	\$19.50	\$26.00
3 Hour	\$27.00	\$35.00
4 Hour	\$29.00	\$38.00
5 Hour	\$31.50	\$40.50
6 Hour	\$36.50	\$44.50

BAR PRICES

Tap Draught Beer: (VB, Carlton Draught, Resches, , Cascade Lite)

Schooner Heavy	\$5.00	Middy \$4.10
Schooner Lite	\$4.50	Middy \$3.90
Schooner Imported (Stella Artois)	\$6.20	Middy \$5.20

Bottled Beer:	\$5.00 – Cascade Premium Light	\$7.50 – Corona
	\$6.00 – Victoria Bitter and Peroni	\$7.00 – Becks, Crown Lager
Standard Spirits:	\$5.50 – Johnny Walker Red Scotch Whiskey, Vodka, Gin Beefeater,	
	\$5.50 - Rum Bundaberg, Jim Beam Bourbon	
	\$6.00 – Southern Comfort	
Soft Drinks & Juice:	\$3.70 – Coca Cola, Diet Coke, Lift, Sprite, Tonic, Apple, Orange & Tomato	
	\$13.00/ Jug	
Mineral Water	\$3.00	



Wine List

SPARKLING

			Bottle:
Thomas Mitchell	Adelaide Hills, SA	NV	\$22.00
Devils Corner Brut	Tamar Valley, TAS	NV	\$33.50
Hanging Rock-Rosé Brut	Macedon Ranges, VIC	NV	\$41.50
Grandin Cremant de Loire	Loire Valley, France	2004	\$47.00
Champagne Ayala (Zero Dosage)	Ay, France	NV	\$95.00
Moet & Chandon	France	NV	\$110.00
Knapppstein Sparkling Shiraz	Clare Valley, SA	NV	\$38.00

WHITE

Somersault-Sauvignon Blanc	Nagambie, VIC	2008	\$22.00
Somersault- Chardonnay	Nagambie, VIC	2008	\$22.00
Mitchelton Blackwood Park Riesling	Goulburn Valley, VIC	2009	\$31.50
Shaw- Semi Sweet Riesling	Murrumbateman, NSW	2008	\$37.00
Pikes- Riesling Traditional	Clare Valley, SA	2008	\$47.00
Hesketh- Grüner Veltliner	Kremstal, Austria	2007	\$38.00
Phillip Shaw The Dreamer - Viognier	Orange, NSW	2009	\$33.50
St Hallet- Semillon	Barossa Valley, SA	2004	\$39.50
Plozner- Pinot Grigio	Friuli, Italy	2007	\$43.50
Argento – Pinot Grigio	Mendoza, Argentina	2009	\$30.50
Innocent Bystander Pinot Gris	Yarra Valley, VIC	2007	\$36.50
Ocean Eight Pinot Gris	Mornington Peninsula, VIC	2008	\$46.50
Capel Vale Debut Verdelho	Capel Vale, WA	2008	\$32.00
Kapuka- Sauvignon Blanc	Marlborough, NZ	2008	\$32.00
Vidal- Sauvignon Blanc	Marlborough, NZ	2009	\$34.00
Bridgewater Mill- Sauvignon Blanc	Adelaide Hills, SA	2008	\$40.00
Jacque Lurton- Sauvignon Blanc	Loire Valley, France	2007	\$43.00
Château de Sancerre	Sancerre, France	2007	\$55.00
Henschke Sem/Chard/Sauv Blanc	Barossa, SA	2006	\$31.00
Molly's Cradle Sauv Blanc/Semillon	Rothbury, NSW	2009	\$32.00
Browns of Padthaway- Unwooded Chardonnay	Padthaway, SA	2006	\$34.50
Devils Corner- Chardonnay	Tamar Valley, TAS	2009	\$32.50
Oakridge- Chardonnay	Yarra Valley, VIC	2008	\$47.50
Petaluma Piccadilly- Chardonnay	Adelaide Hills, SA	2007	\$63.00

ROSÉ

Lerida Rosé	ACT Region	2009	\$30.00
Paul Jaboulet	Cotes du Rhone, France	2008	\$34.50

RED

Somersault- Shiraz	Nagambie, VIC	2008	\$22.00
Innocent Bystander- Pinot Noir	Yarra Valley, SA	2008	\$36.50
Argyle Willamette- Pinot Noir	Oregon, USA	2006	\$47.00
MtDifficulty- Pinot Noir	Central Otago, NZ	2008	\$65.00
Step Rd -Sangiovese	Langhorne Creek, SA	2003	\$38.00
Coriole -Sangiovese	McLaren Vale, SA	2004	\$41.50
Katnook Founders Block- Merlot	Clare Valley, SA	2006	\$34.50
La Martinette- Merlot	Bordeaux, France	2007	\$42.00
Tatachilla- Merlot	McLaren Vale, SA	2004	\$45.00
Phillip Shaw No17- Merlot, Cab Sauv, Cab Franc	Orange, NSW	2006	\$45.00
Knappstein- Cabernet, Merlot	Clare Valley, SA	2006	\$39.00
Petaluma- Cabernet, Merlot	Coonawarra, SA	1998	\$89.00
Bodegas Carchelo- Monastrell, Tempranillo, Cabernet	Jumilla, Spain	2008	\$39.50
Terragnolo- Primitivo	Monteroni di Lecce, Italy	2003	\$47.00
Valle d'oro- Montepulciano d'Abruzzo DOC	Cantina Tolly, Italy	2006	\$40.00
Argento Classis- Malbec	Argentina	2008	\$32.00
Mount Trio- Tempranillo	Harvey, WA	2007	\$30.00
Preece Cabernet Sauvignon	Nagambie, VIC	2007	\$34.00
Rapunzel's Retreat- Cabernet Sauvignon	Margaret River, WA	2002	\$43.00
Bowen Estate- Cabernet Sauvignon	Coonawarra, SA	2007	\$51.00
The Islander- Cab, Shiraz, Viognier	Kangaroo Island, SA	2004	\$43.50
Henschke Henry VII – Shiraz, Grenache, Viognier	Barossa Valley, SA	2006	\$51.00
Penfolds Bin 389	South Australia	2005	\$69.00
Halifax Shiraz	McLaren Vale, SA	2004	\$34.50
Hesketh The Protagonist-Shiraz	Barossa Valley, SA	2006	\$39.50
Bannockburn- Shiraz	Geelong, VIC	2005	\$60.00
Bannockburn- Shiraz	Geelong, VIC	1996	\$70.00
Pikes EWP Reserve- Shiraz	Clare Valley, SA	2005	\$70.00
<u>SWEET</u>			
Innocent Bystander- Pink Moscato	Yarra Valley, VIC	2009	\$21.00