

# Formal Dining Menu

(Minimum 20 Adults)

(Choice of - 2 Entrees, 2 Mains & 2 Desserts)

## ENTREES

- ~ Soup: Pumpkin or Minestrone or Chicken & sweet corn
- ~ Salt & Pepper Crumbed Calamari with Mescalín salad & a Chilli dipping sauce
- ~ House made Beef or Vegetable Cannelloni topped with tomato salsa
- ~ Tandoori chicken salad with fetta, olives, tomato, cucumber, Mescalín & mint yogurt sauce
- ~ Flathead tails in beer batter with Mescalín salad & tartar sauce

## MAINS

- ~ Seasoned roasted leg of lamb mint glaze
- ~ Grilled fish fillet lemon butter
- ~ Slow roasted sirloin of beef mustard sauce
- ~ Supreme of chicken Parmigiana

## DESSERTS

- ~ Fresh fruit salad & ice cream
- ~ Crème caramel & cream
- ~ Pavlova with fresh cream/ fruits /passion fruit drizzle

Tea & Coffee

**\$38.00 Per Person**

**TO UPGRADE YOUR MENU CHOOSE MAX TWO CHOICES FROM  
THE FORMAL DINING SUGGESTIONS**

# Formal Dining Menu Selections

(MIN 20 ADULTS)

## MAINS

- ~ Rack of Lamb with Herb Crust
- ~ Lamb Rump served on Crème Potato with Red Wine Jus
- ~ Grilled Wild Barramundi Fillet with Hollandaise Sauce
- ~ Grilled Pork Cutlet with Caramelised Onion
- ~ Fillet of Beef Wellington
- ~ Atlantic Salmon grilled with Avocado & Tomato salsa
- ~ Eye-fillet "Surf & Turf" medallions topped with Sautéed  
Green Prawns in a light garlic Cream Sauce
- ~ Eye-fillet Char-grilled & topped with Asparagus & Béarnaise sauce
- ~ Lamb Shanks in Mint Glace
- ~ Supreme of Chicken on a bed of Wild Mushrooms & Red Wine Jus

**ADD \$4.00 TO STANDARD MENU PRICE  
CHOOSE ONE OR TWO FROM LIST**

## Formal Dinner Menu Alternatives

### 1. Canapés

*Include Canapés with your Pre-Dinner Drinks*

*Served either Inside*

*OR*

*On The Outside Veranda*

*\$ 4.00 per person*

### 2. Entrees

*Select one (1) or two (2) Entrees from the selection below  
as an alternative (s) the Standard Formal Dinner Menu*

- ~ Avocado & King Prawn Salad with Cocktail Sauce*
- ~ Spinach & Ricotta Pancake topped with a Tomato Salsa*
- ~ ½ doz. Sydney Rock Oysters with Lime dressing*
- ~ Mixed Seafood Plate:  
    *King Prawns (2), Sydney Rock Oysters (2),  
    Smoked Salmon, Calamari with a Seafood Sauce**
- ~ Seared Atlantic Salmon with a Dill dressing*
- ~ Chicken tenderloin & Bacon parcel & Sweet Chilli sauce*
- ~ Seared Tasmanian Scallops wrapped in Bacon on a Bed of Rice*
- ~ Vegetarian Frittata of char-grilled vegetables, tomato, eggs &  
    potato*
- ~ Antipasto Plate Featuring:  
    *Roasted Vegetables, Olives, Pepperoni & Frittata**

*Please add \$ 4.00 per person to the Standard Menu Price*

### 3. *Dessert*

- ~ *Apple & Rhubarb Crumble served with Ice-Cream*
- ~ *Tiramisu served with Fresh Cream*
- ~ *Brandy Snap Basket with Liqueur & Mixed Berries and King Island Cream*
- ~ *Profiteroles filled with Vanilla Custard topped with Rich Chocolate sauce*
- ~ *Cheese & Cherry Strudel with Fresh Cream*
- ~ *Crème Brulee with Biscotti*
- ~ *Black Forest Cake with Marinated Kirsch Cherries*
- ~ *Selection of Australian cheeses - Blue, Brie & aged Cheddar with Dried fruits & Wafer crackers*

*Please add \$ 3.00 per person to the Standard Menu Price*

## *Children's Menu*

*Chicken Nuggets & Chips*

*Or*

*Fish Cocktails & Chips*

*Or*

*Spaghetti Napolitano*

*Plus*

*Ice-Cream & Flavouring*

*\$11.50 per child*

# Light Lunch Menu

*(minimum 25 Adults)*

Select: *ONE (1) MAIN & ONE (1) SWEET*

## MAINS

- ~ *Thai Chicken Salad w/crisp Asian vegetables & a Chilli Lime dressing*
- ~ *Chicken Schnitzel with Salad & Fries*
- ~ *Thick Sausages with Mash, Peas, Onions & Red Wine Gravy*
- ~ *Grilled Barramundi Fillet with Salad & Fries*
- ~ *300 gm Grain fed Rump with Salad & Fries*
- ~ *Lamb Shank with Roasted vegetables & mash*
- ~ *Char-grilled Vegetable Lasagna with Salad*

## Desserts

- ~ *Cheese Plate*
- ~ *Fresh Fruit Salad*
- ~ *Sticky Date with Butterscotch sauce & ice-cream*
- ~ *Citrus Tart with Fresh Cream*
- ~ *Black Forest Cake*
  
- ~ *Bread roll & condiments*

**\$25.00** *Per Person*

**Cocktail Menu**  
(minimum 30 Adults)

\$21.00 Per Person

**Standard Menu Served Over 2 Hours**

- ~ Vegetable Crudités & Dips
- ~ Mini Bruschetta<sup>1</sup> in Traditional Tomato & Basil, Eggplant & Olive
- ~ Petit Sausage Rolls & Pies
- ~ Mini Spring Rolls & Samosas with a Dipping sauce
- ~ Chicken Satay in peanut sauce
- ~ Petit Open sandwiches with Assorted Toppings
- ~ Coffee/tea

To add to this standard menu, please choose from following dishes  
At \$3.00 per choice, per person

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**EXTRA DISHES**

- ~ Oyster Kilpatrick
- ~ Assorted Sushi with Wasabi & Soy
- ~ Spinach & Ricotta in Fillo Pastry
- ~ Mini Beef Burger with Tomato Relish
- ~ Thai Fish Cakes with Chilli Dipping Sauce
- ~ Tartlets - Vegetarian, Salmon, Ham & Leek
- ~ Crumbed Prawn Cutlets with Tartar Sauce
- ~ Grilled Green Prawns with sticky soy or Cajun sauce
- ~ Peeled King Prawns with cocktail sauce
- ~ Marinated Beef Skewers
- ~ Crumbed Calamari & Fish bites with Tartar sauce
- ~ Cucumber & Salmon bites
- ~ Mixed Cheese Platter with Dried fruits & Wafer crackers
- ~ Lemon Citrus Tartlets, Petit Fudge Cake, Brownies
- ~ Fresh fruit Platter

# Carvery Buffet

(Minimum 50 Adults)

## HOUSE SPECIALTY

- ~ Mustard Rubbed Beef
- ~ Garlic & Rosemary infused Leg of Lamb
- ~ Honey Baked Leg of Ham
- ~ Whole Baked Fish
- ~ Petit Chicken Breast Schnitzel
- ~ Stir-Fried Vegetable
- ~ Tortellini with either Boscaiola or Napolitana sauce
- ~ Baked Potato / Baked Pumpkin
- ~ Red Wine Gravy
- ~ Salad Bar consisting of - Seafood, German potato, tossed Baby Beetroot, Tomato & Basil, Caesar, Coleslaw, Greek, Italian, Cucumber, Char-grilled Zucchini, Aubergine & Capsicum,
- ~ Desert table featuring an array of sweets including - Pavlova, Crème Caramel, Small cakes, Tarts & Fresh fruit.
- ~ Condiments & fresh bread

Self serve Coffee & Tea

**\$38.00** per person

- ~ for deep Fried Calamari & King Tiger Prawns dishes  
Add **\$8.00** per person
- ~ For pre-dinner Canapés add **\$4.00** per person

*Morning and Afternoon Tea*  
*(Minimum 20 Adults)*

*Selection 1*

*Bottomless Tea & Coffee*  
*Selection of Cookies*

*\$7.50 per person*

*Selection 2*

*Bottomless Tea & Coffee*  
*Selection of Cookies*  
*House made Scones with Jam & Cream*

*\$10.50 per person*

*Additional Choices*

- |  |                           |
|--|---------------------------|
| <i>~ Fruit Platter</i>                 | <i>\$ 5.00 per person</i> |
| <i>~ Cheese Platter</i>                | <i>\$ 6.00 per person</i> |
| <i>~ Sandwich Platter</i>              | <i>\$ 4.50 per person</i> |
| <i>~ Gourmet Sandwich Platter</i>      | <i>\$ 7.50 per person</i> |
| <i>~ Pastries Basket</i>               | <i>\$ 6.00 per person</i> |
| <i>~ Croissant &amp; Muffin Basket</i> | <i>\$ 6.00 per person</i> |

**B.B.Q MENU**  
*(Minimum 20 Adults)*

*Menu 1*

**Meats**

*Minute Steak  
Gourmet Sausages  
Chicken Breast Skewers  
Grilled Onions*

**Salads**

*Hot baby Potatoes  
Tossed Italian Salad*

*Condiments & Fresh Bread*

**Dessert**

*Fresh Fruit Platter or House made Cheese Cake*

***\$18.50 per person***

## *Menu 2*

### *Meats*

*Grain Fed Rib Steak 250gm*

*Prawn Skewer*

*Chicken Breast*

*Gourmet Sausage*

*Grilled Onions*

### *Salads*

*Hot baby Potatoes*

*Tossed Italian Salad*

*Condiments & Fresh Bread*

### *Dessert*

*Fresh Fruit Platter or House made Cheese Cake*

*\$23.00 per person*

*Light Brunch Menu*  
*(Minimum 20 Adults)*

*Menu 1*

*Bottomless Tea & Coffee*  
*Assorted Sandwiches & Small Cakes*

*\$14.00 per person*

*Menu 2*

*Bottomless Tea & Coffee*  
*Chef's selection of Open Sandwiches*  
*Selection of Small Cakes*  
*Petit Sausage Rolls & Pies*  
*Assorted Mini Quiche*  
*Chicken Sate Skewers*

*\$17.50 per person*

*(These menus are self serve and are not suitable as a substitute for lunch or dinner)*