

PLATED FUNCTION



MINIMUM 30 GUESTS

Menu

1 COURSE

\$28

PER PERSON

2 COURSE

\$38

PER PERSON

3 COURSE

\$45

PER PERSON

CHOICE OF 2 TO BE SERVED ALTERNATELY

Served with fresh bread roll & butter. Includes tea & coffee.

ENTRÉE

Chicken or Beef Satay Skewers (GF)

served with rice

Crumbed Prawn Cutlets

with roquette, cucumber, Spanish onion salad served with lemon aioli

Smoked Salmon (GF)

with avocado, roquette, baby caper & cucumber salsa

Sourdough Bruschetta (V)

with reduced balsamic & olive oil glaze

Salt & Pepper Squid

with petite green salad & garlic aioli

MAIN

Chicken Supreme (GF)

with roasted garlic mash, greens & hollandaise sauce

Roast Pork (GF)

with crackling, apple sauce & jus

Grilled Barramundi (GF)

with crushed chat potato, green beans & lemon butter sauce

Roast Leg of Lamb (GF)

with roasted vegetables, greens, rosemary scented jus & mint sauce

Roast Beef (GF)

cooked medium rare with roasted potatoes, pumpkin & greens with red wine sauce

DESSERT

Lemon and Lime Tart

with fresh cream & ice cream

Pavlova Nest (GF)

with fresh fruit & Chantilly cream

Sticky Date Pudding

with butterscotch sauce & ice cream

Raspberry Cheesecake

with raspberry coulis & ice cream

Death by Chocolate Mousse Cake

with mixed berries & ice cream

KIDS MENU

\$16PP

CHOICE OF 2 SERVED
ALTERNATELY Includes ice cream
for dessert.

MAINS

Spaghetti Bolognese | Fish
Cocktails & Chips | Chicken
Nuggets & Chips |
Cheeseburger & Chips

Available for children 12 & under.

V - Vegetarian | GF - Gluten Free