



Breakfast

Continental Breakfast (Buffet Style \$14.50 p.p)

Selection of cereals and yoghurt
Fruit platter
Bakery basket and preserves
Orange juice
Tea and coffee

Buffet Breakfast (\$25 p.p)

Selection of mixed cereals
Fresh fruit platter
Toast with condiments
Grilled bacon, chipolata sausages, grilled tomatoes
Sautéed mushrooms, hash browns, scrambled eggs

Hot Plated Breakfast (\$21.50)

Bacon - Chipolatas - Hash browns - Grilled tomatoes
Sautéed mushrooms
Eggs (Choice of fried or scrambled) Orange juice - Tea and coffee



Light Refreshments

All Day Tea and Coffee \$7 p.p

Half Day Tea and Coffee \$4 p.p

Assorted Biscuits \$2 p.p

Platter of Assorted cakes and mini muffins (20) \$65

Platter of Scones w/ jam and cream (20) \$60

Platter of Mini Muffins and Danishes (20) \$65

Platter of Fresh Fruit (15) \$20

Wake Menu

Assorted Sandwich Platter

Scone Platter w/ jam & cream

Tea and coffee

\$12 p.p



Luncheons and Light Meals

Assorted sandwiches & wraps/rolls \$9.95 p.p

Quiche & salad \$12.50

Assorted cold meat platter, cheese, salad & bread rolls \$18 p.p

Gourmet Spinach and ricotta Filo & salad \$12.50

Curried Lentil and Potato pie & salad (v) (GF) \$12.50

Please advice of any allergies or dietary requirements

Gluten Free and Vegan available on request



Package 1

On Arrival

Self serve Tea and Coffee

Morning Tea

Danish pastries & mini muffins

Tea and coffee

Lunch

Selection of assorted sandwiches

Fresh fruit platter

Tea, coffee and juice

Afternoon Tea

Selection of cakes

Tea and coffee

\$28.50 Full Day / \$22.50 Half Day

Full day includes morning tea, lunch and afternoon tea

Package 2

On Arrival

Self serve Tea and Coffee

Morning Tea

Danish pastries, scones jam & cream & mini muffins

Tea and coffee

Lunch

Selection of assorted sandwiches, wraps, baguettes

Fresh fruit platter

Tea, coffee and juice

Afternoon Tea

Selection of cakes and mini muffins

Tea and coffee

\$32.50 Full Day / \$26.50 Half Day

Full day includes morning tea, lunch and afternoon tea

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Gluten Free and Vegan available on request

Package 3

On Arrival

Self serve Tea and Coffee

Morning Tea

Danish pastries, scones jam & cream & mini muffins

Tea and coffee

Lunch

Cold chicken pieces, cold meat platter

Choice of 2 salads, coleslaw, garden, pasta, greek

Assorted bread basket

Fresh fruit platter

Tea, coffee and juice

Afternoon Tea

Selection of cakes and mini muffins

Tea and coffee

\$38.50 Full Day / \$32.50 Half Day

Full day includes morning tea, lunch and afternoon tea



Aussie Platter \$75

Mini Pies
Sausage Rolls
Wedges
Kabana

Antipasto Platter \$75

Cold meats
Assorted cheeses
Roasted vegetables
Ciabatta Bread

Asian Platter \$75

Mini Spring Rolls
Chicken Satay Skewers
Vegetable Won Tons
Peking Duck Spring Rolls
Samosas

Sandwich Platter \$75

Chefs selection of freshly made
assorted sandwiches

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Bakers Platter \$75

Mixed Party Pies
Cocktail Sausage Rolls
Selection of Mini Quiche
Spinach and Feta Rolls

American Platter \$75

Buffalo Wings
BBQ Meatballs
Cheerio's
Grilled Pork Belly

Cheese and Fruit Platter \$60

Seasonal fresh fruit, variety of
3 cheeses served w water crackers

Fruit Platter \$50

Variety of fresh seasonal fruits

Sweets Platter \$75

Selection of assorted mini cakes and slices

Sushi Platter \$85

Selection of fresh sushi



Fishermans Catch \$80

Fish Pieces
Salt and pepper calamari
Crumbed Prawns
Mini Crab cakes

Italian Platter \$75

Mini Pizzas
Arrancini Balls
Meat balls
Spinach and Ricotta Rolls

Sliders Platter \$90 (20 Sliders selection of 2)

Cheese Burger
Korean Pulled pork w Asian slaw
Char grilled vegetables w haloumi
Chicken breast w coleslaw

Children's Platter \$65

Chicken Nuggets
Party Pies
Cheerio's
Sausage Rolls



Hot Selection:

Oven roasted chicken w/ honey mustard cream
 Roasted root vegetables
 Portuguese seafood stew
 Beef lasagne
 Sweet and sour pork
 Baked barramundi w/ Asian steamed vegetables
 Seasonal Steamed vegetables
 Fried or steamed rice
 Beef in red wine jus
 Slow cooked beef brisket in smokey BBQ sauce
 Spinach and ricotta ravioli w creamy semi dried tomato pesto
 Coconut Satay chicken pieces
 Vegetable lasagne

Salad Selection:

Mixed Garden – Savoury Rice
 Caesar - Coleslaw
 Pasta – Potato
 Greek – Seafood
 Beetroot, feta & rocket

Cold Selection:

Salami
 Roast Beef
 Chicken Pieces
 Corned Silverside
 Mortadella
 Roast Pork
 Cabanossi

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Gluten Free and Vegan available on request

Dessert Selection:

Assortment of desserts of mini cakes, tarts, cheesecakes and fruit

All Buffets include Dinner rolls, Condiments, tea and coffee

We are happy to tailor a package to suit your needs

2 Hot - 2 Cold - 2 Salads - Dessert \$34.90 p.p

3 Hot - 2 Cold - 2 Salads - Dessert \$39.90 p.p

4 Hot - 3 Cold - 3 Salads - Dessert \$45.90 p.p

Carvery Station 2 roasts & vegetables \$22 p.p



Cold Selections:

Assorted sushi w/ Wasabi, mayo & pickled ginger
 Mini prawn Caesar
 Cream cheese & chive smoked salmon on Melba toast w beetroot relish
 Vine tomato Bruschetta w balsamic glaze
 Seared beef on ciabatta toast w/ horseradish cream
 Mini Thai beef salad

Sweet Selections:

Assorted macaroons
 Selection of boutique lamingtons
 Assorted mini cup cakes
 Selection of mini tray cakes
 Assorted éclairs and profiteroles

Hot Selections:

Peking duck spring rolls
 Assorted mini quiches
 Roast chicken wings
 Panko crumbed prawns
 Japanese style Karaage chicken w/wasabi mayo
 Chicken satay skewers
 Mini party pies
 Cocktail sausage rolls
 Assorted Arrancini balls
 Mini pizzas
 Spinach and feta rolls
 Salt and pepper calamari

Choice of 5 pieces @ \$12 p.p

Please ask for our Gluten Free and Vegan options

Please advice of any allergies or dietary requirements

Hot Fork Selection: \$18 p.p

Vegetarian Lasagne
 Battered Flathead with chips, aioli & lemon
 Prawn Caesar Salad
 Thai Beef Salad
 Satay Chicken w/ Jasmine Rice
 Beef lasagne
 Salt and Pepper Calamari & Chips
 Vegetarian Thai Curry w/rice
 Vegetarian Satay w/ Jasmine Rice
 Beef in oyster sauce w/ Jasmine Rice

Choice of 2 per guest



Entrée:

Thai Beef Salad

King Prawn or Chicken Caesar Salad

Twice Cooked Pork Belly w Crispy Apple Slaw

Penne w Slow Roasted Tomatoes, Basil Oil, Garlic and Rocket

Smoked Salmon w Goats Cheese and Chive Cream w Toasted Ciabatta

Red Thai Chicken Curry served w Jasmine Rice

Country Style Cream of Pumpkin Soup w Garlic Crouton

Antipasto plate of Cold Meats, olives, cheese and Toasted Ciabatta

Grilled Haloumi on rocket and pear salad w baby tomatoes, Spanish onion and lime mayo drizzle

Shredded duck, papaya salad, coriander and nam jim



Main:

Grilled beef tenderloin on roasted root vegetables, Broccolini w red onion jam and jus

Oven slow roasted Lamb on kipfler potato, green beans finished w Mint jus

Berkshire Pork Cutlet w broccolini, Baby carrots, creamy mash and roasted apple sauce

Chicken breast stuffed w bocconcini and basil w sundried tomato pesto cream, seasonal greens and roasted potato

Eye Fillet of Beef w rosemary and garlic potatoes, baby carrots, beans and merlot jus

Baked Atlantic Salmon on sweet potato, sugar snap peas and crispy caper butter

Wild mushroom risotto w peas and topped w parmesan and truffle oil

Baked Chicken Supreme served on parmesan mash, summer vegetables and creamy champagne sauce



Dessert bar:

Mixed boutique Desserts

Assorted Profiteroles

Baked berry cheese cake

Individual Pavlova

Sticky Date Pudding

Moist Chocolate Mud Cake

Vanilla Bean Pannacotta

Apple Tart w/ Brandy Custard

Citrus Tart w/ Fresh Cream

2 Course \$40.90 p.p

3 Course \$46.90 p.p

We are happy to tailor a package to suit your needs.

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Gluten Free and Vegan available on request



Roast Menu 2 Course Meal \$28 p.p

A selection of two alternate drops

Roast Beef
Roast Pork
Roast Chicken
Roast Brisket
Ham of the Bone

Accompanied by 3 of the below choices:

Roast potato
Roast pumpkin
Garden vegetables
Garden salad
Coleslaw
Potato salad

Roast Meals Include:

Dinner rolls
Gravy
Condiments

Desserts

Individual Pavlova
Chocolate Mud Cake
Vanilla Cheesecake
Assorted Mousse w/ wafer

Roast menu can also be served as a Buffet Dinner

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Gluten Free and Vegan available on request