

2 COURSE FORMAL DINING MENU @ \$70pp

3 COURSE FORMAL DINING MENU @ \$90pp

Entrée (2 Choices- Alternate Placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian Antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with a balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce. Topped with pecorino crusted garlic sour dough

Warm Salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket, with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus **(V)**

Additional Entrée Extra (\$5 pp)

Southern seafood tasting plate consisting of king prawn, oyster, blue swimmer crab cake, ceviche scallop, Gravlax salmon, radicchio salad drizzled with herb aioli

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

FORMAL DINING MENU cont.

Main Course (2 Choices- Alternate Placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushroom, green bean parcel and confit vine tomato,

Herb and pistachio crusted lamb rack, chic pea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potato, lemon zest asparagus, fried baby capers in a dill beurre blanc.

Grilled wild Barramundi fillet served with Jerusalem artichoke, caramelised baby carrots, blistered cherry tomato, roquette salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of garlic potato puree, sided with prosciutto wrapped broccolini and roasted jap pumpkin topped with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction **(V)**

Dessert (2 Choices- Alternate Placement)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgium white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and creme fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the featured

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

FORMAL DINING MENU cont.

ADDITIONAL PLATTERS (Formal Dining per table)

Mezze Platter (\$45 per platter)

Garlic sautéed olives, Labneh, stuffed vine leaves, kibbeh, tabouli, hummus, babaganoush, freshly cut vegetables and fresh Lebanese bread

Greek Mezze (\$45 per platter)

Marinated rosemary fetta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread

Gourmet Antipasto (\$45 per platter)

A selection of cured meats, marinated eggplant, capsicum, mushrooms, bocconcini, vine ripened tomato and garlic olives with balsamic seasoning

Hot and Cold Seafood (\$65 per platter)

Prawns, oysters, smoked salmon, calamari, octopus, tempura prawns and fish goujons

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

CORPORTAE BANQUET

@ \$80pp

Pasta (Choice of 2)

Ravioli filled with Pumpkin and Ricotta, Eggplant, Capsicum, Mushrooms in a Napolitana Sauce. **(V)**

Pappardelle with King Prawns, Roast garlic, Champignon in a Champagne Cream Sauce.

Spaghetti with Pancetta, Mushrooms in a White Wine Pesto Cream Reduction.

Tortellini Carbonara, Bacon Cream and shallots.

Chicken (Choice of 1)

Supreme of Chicken, Mushroom, Thyme and White Wine Sauce. Roast Chicken Kiev, with Lemon, Garlic, Parsley, Oregano and olive oil.

Oven Baked Herb Pecorino, Crusted Chicken drizzled with Honey Mustard Sauce.

Portuguese Style Chicken, with Chili, Lime, Fresh Herbs, Sweet Onion Tomato Salsa.

Chicken Souvlaki Greek Style sided with Cucumber and Mint Yoghurt.

Meat & Carvery (Choice of 1)

Slow Roast Rare Beef Rib with Mustard and Black Pepper Crust with Red Wine Sauce.

Char Grilled Fillet of Beef Steakettes with a Diane Sauce.

Angus Beef Stroganoff with Mushroom, Capsicum, sour cream and chives.

Cajun Crusted Lamb Rump with Baby Spinach and Feta Puree, Mango and Papaya Salsa.

Moroccan Lamb Kebabs on a bed of Cumin and Mint Couscous, with Sumac and lemon Yoghurt.

Whole baked Honey Leg of Ham with Maple, Pineapple and Cinnamon Glaze.

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

Fish (Choice of 1)

Whole Baked Huon Atlantic Salmon decorated with Roulade of Smoked Salmon, Caviar, Crème Fraiche, Baby Spinach, Dill and Caper Berry.

Grilled Humpty Doo Barramundi Supremes with Roasted Macadamia Nuts Lemon and Parsley Beurre Blanc

Potato (Choice of 1)

Potato Au Gratin – Layers of Creamy Potato, Onion, Parmesan and Cream Reduction.

Baby Chat Potatoes Roasted, Rosemary, Parsley and Garlic Butter.

Garlic Potato Wedges, Sour Cream Chives

Salad (Choice of 3)

Mesclun Mix with Cranberry, Pecorino drizzled with White Balsamic Glaze.

Caprese Salad of Vine Ripe Tomatoes, Bocconcini and Fresh Basil.

Traditional Greek Salad – Salad consisting of Iceberg Lettuce, Spanish Onions, Kalamata Olives, Tomatoes, Cucumbers & Feta Cheese with a Sprinkle of Oregano.

Pearl Couscous with Pumpkin, Baby Spinach, Sumac Roasted Cauliflower, Crispy Prosciutto, Goats Cheese Labneh Dressing.

Green Salad Bowl of Beans, Broccolini, Baby Spinach, Wild Rice, Toasted Soy Glazed Nuts, Avocado and Herb Dressing.

Seafood Salad – A Medley of Seafood, Julienne Vegetables, with Honey and Dill Dressing.

Baby Beetroot Salad - Wild Roquette, Orange Segments, Toasted Walnuts and Blue Cheese Dressing.

Antipasto Platters - A Selection of Cured Cold Cut Meats, Marinated Vegetables, Olives, Feta Dolmades.

Charcuterie and Cheese Board - Variety of Soft and Hard Cheeses, assortment of Cured Cold Cuts, Fruits Dips and Nuts.

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

Included Crustaceans

Salt and Pepper Calamari, Herb Aioli.

Fresh Ocean King Prawns, Cocktail Sauce.

Ceviche Style New Zealand Green Lip Mussel, Lime, Chili and Coriander.

Additional Crustacean items

Mix of Pacific and Sydney Rock Oysters, Mignonette Dressing (\$4 pp).

Grill Hervey Bay Scallops, Tamarind, Lime and Chili Dressing (\$4pp).

Dessert (Choice of 2)

Vanilla Bean Panna Cotta with Blueberry Compote, topped with Almond Praline.

Traditional Italian Tiramisu topped with Chocolate-Coated Strawberries.

Coconut and Malibu Crème Brûlée, sided with Biscotti Biscuit.

Sticky Date Pudding with a Toffee Sauce and Chantilly cream.

Chocolate Ganache Tart served with Cinnamon Ice-Cream.

Belgium White Chocolate and Lime Baked Cheesecake with Raspberry Coulis.

Apple Rhubarb and Walnut Crumble cinnamon ice cream.

Selection of European and Australian Cheeses, Lavosh, Dry Fruits, Quince Paste and Nuts.

Tea and coffee included.

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

GRAZING STATION MENU - ANTIPASTO & CHARCUTERIE @ \$65pp

Cold Cure Cuts

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill Spanish Chorizo

Vegetables and Salads

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in vine leaf), Garlic infused black and green Olives, Grill Halloumi, Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato, Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts, Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze, Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize onion and soy toasted nuts.

From the Ocean

Salmon Gravlax with Caper Berries and Crème Fraiche, Ceviche Scallops with Lime Chili and Coriander, Marinated Greek Octopus, King Prawn with Marie Rose Sauce.

Cheeses and Fruits

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts
Seasonal Exotic Fruit Display
Artisan Bread Display, Grissini and Crackers

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

CHILDRENS MENU

@ \$25pp

1 choice of:

Chicken Nuggets & Chips

Fish & Chips

Spaghetti Bolognese

Desserts

1 choice of:

Ice cream

Chocolate cake

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

SCHOOL AND UNIVERISTY SOCIALS MENU

(Included in set package pricing)

Pizza Menu

Margarita **(V)**

Ham & Pineapple

Meat Lovers

Vegetarian **(V)**

OR

Standing Buffet Menu **Served with plastic cutlery.**

Roast Chicken with Lemon, Garlic and Oregano

Pasta tossed in fresh Tomato, Garlic and Basil **(V)**

Pasta with Pancetta & Mushroom tossed in White Wine, Roast Garlic & Olive Oil Sauce **(V)**

Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter **(V)**

Mediterranean Roast Vegetable Couscous Salad with Goats Cheese and Caramelised Onion

Mixed Garden Salad including Mixed Greens, Cherry Tomatoes, Cucumber, Spanish onion, Olives and Herbed Vinaigrette **(V)**

Freshly Baked Dinner Rolls

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

SCHOOL FORMAL MENU

(Included in package pricing)

Entrée (Alternate Serve)

Papadelle Pasta infused with chargrilled eggplant, bell pepper and Spanish Green Olives in a pine-nut presto sauce and shavings of Parmigiano Reggiano **(V)**

]Moroccan Lamb Kebabs resting on a bed of cous-cous with minted yoghurt and crisp pita bread

Main Course (Alternate Serve)

Chargrilled Fillet of beef tenderloin in a classic red wine jus served alongside baby green beans, confit of tomato and glazed Noisette of potato

Classic Chicken Kiev on creamy mash potato with broccolini, roasted Jap pumpkin, drizzled with a honey mustard sauce

Mediterranean vegetable medley consisting of payers of marinated baked Vegetables resting on a bed of heirloom tomato reduction **(V/VN)**

Dessert Buffet Stations

Chef's Selection of cakes served with whipped cream

Fresh seasonal fruit platters

Freshly brewed Tea & Coffee

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN