

Function Dinner Menu

The costs are as follows:

Menu 1

- Choice of 1 Soup
- Choice of 2 Mains
- Choice of 1 Dessert
- Tea & Coffee Station

25 Per Person

Menu 2

- Choice of 1 Soup
- Choice of 3 Mains
- Choice of 2 Desserts
- Tea & Coffee Station

30 Per Person

Menu 3

- Choice of 2 Soups
- Choice of 2 Entrees
- Choice of 3 Mains
- Choice of 2 Desserts
- Tea & Coffee Station

40 Per Person



Please choose from the following to
design your Menu

Soups

- Bacon & Mushroom
- Roast Pumpkin & Island Cream
- Chicken Noodle
- Country Vegetable
- Gourmet Beef & Vegetable
- Tomato & Dill

Entrees

- **Garlic or Chilli Prawns**
Served w basmati rice pilaf
- **Salt & Pepper Squid**
Served w candy beetroot glaze & chilli oil
- **Beef Kofte**
BBQ morsels of ground beef served w pita bread, paprika butter & garlic yoghurt
- **Chicken Kebabs**
Grilled marinated chicken skewers w cinnamon tortilla chips, topped w red pepper mayo & mango salsa
- **Veal Scaloppini**
Tender young beef pan fried w bacon & mushroom cream sauce, served on creamy mash

Vegetarian Options

Can either be Main Course or Entree

- **Vegetable Fettuccini**
Thin ribbon pasta tossed w seasonal vegetables & sundried tomato pesto
- **Mediterranean Vegetable Pilaf**
Lightly fried seasonal vegetables in Moroccan spices, served on basmati rice w yoghurt
- **Vegetable Medley**
Layers of seasonal vegetables topped w Napolitano sauce, mascarpone cheese & basil pesto
- **Bruschetta Bread**
Grilled w avocado, tomato, capsicum, red onion & boccachini cheese



Main Course

- **Almond Crusted Barramundi Fillet**
Oven baked served on pumpkin & coriander mash, topped w Hollandaise sauce
- **Pork Scotch Fillet**
Roasted, served w gaufrette potato & apple puree
- **Chicken Cordon Bleu**
Crumbed chicken breast filled w cream cheese & ham, served on bacon & onion potato mash, topped w hollandaise sauce
- **Peppered Porterhouse Steak**
Grain fed beef seasoned w assorted peppers, cooked medium, served w wedges, tomato & basil salsa & béarnaise sauce
- **Atlantic Salmon Steak**
Barbequed w sea salt & cracked pepper served w asian greens, rice & soymirin dressing
- **Lamb Rump**
Cooked medium, served w slow roast tomato, red wine jus, onion jam & garlic mash
- **Roman Chicken**
Tender leg fillet, marinated in Italian spices, grilled w olives, prosciutto, tomato & mozzarella cheese, served w rustic cut potato

Dessert

- **Baked Berry Cheese Cake**
Served w fresh cream
- **Fruit Trifle**
Layers of sponge cake, fruit, jelly & custard
- **Fruit Salad**
Served w ice cream
- **Pavlova Roulade**
Filled w strawberry mousse & mixed berries
- **Banana Caramel Pie**
Pastry case filled w soft caramel, fresh bananas & topped w whipped cream
- **Sticky Date Pudding**
Served w butterscotch sauce & ice cream

