



## *Cocktail Parties Selections*

4 selections — \$20 per person  
(approx. 8 pieces of food per person)

6 selections — \$25 per person  
(approx. 10 pieces of food per person)

8 selections— \$30 per person  
(approx. 14 pieces of food per person)

### *Cold Selections*

Smoked salmon on toasted Turkish bread w/ lemon cream & fresh dill

Tomato, baby bocconcini & basil forks

Smoked trout & goat's cheese tartlets

Oven dried tomato & black olive tapenade bruschetta

Oyster's a la grecque w/ salmon caviar

Point sandwiches of poached chicken, mustard mayonnaise & rocket

House dried tomato & Persian feta tartlets

Tartlet of grilled zucchini, mint & feta

### *Hot Selections*

Marinated chicken skewers

Mini beef & pepper pies

Crispy five spice chicken ribs

Mini Moroccan lamb pies

Bacon & roasted pumpkin quiches

Oyster's Kilpatrick

Prawn gyoza

Peanut & chilli spiced beef skewers w/ mint yoghurt

Roasted pumpkin & corn arancini

### *Sweet Selections*

Mini chocolate tarts

Mini Pavlovas topped w/ passion fruit curd



## *Standard Share Platters*

\$65 per platter

Approximately 45—50 pieces per platter

### *Choose from:*

- House made sausage rolls w/ BBQ sauce
- Party pies w/ tomato sauce
- Lemon pepper calamari w/ aioli
- Panko crumbed fish goujons w/ tartare sauce
- Mini sausages w/ Dijon mustard
- Crispy five spice chicken wings
- Mini dim sims
- Mini spring rolls
- Tempura vegetables w/ sweet chilli sauce
- Pumpkin, dukkah, rocket & feta sandwiches



## *Function Menu 1*

2 course alternate drop \$36

3 course alternate drop \$44

2 course choice of 3 mains \$39

3 course choice of 3 mains \$47

2 course choice of 4 mains \$42

3 course choice of 4 mains \$50

### *Entree*

Soup of the day w/ warmed bread

Peanut & chilli spiced Black Angus beef skewers w/ carrot & cumin puree

Crispy lemon pepper calamari w/ rocket & Spanish onion salad

### *Main*

Pan fried ocean trout w/ mash, herb salad & lemon

Chicken, pumpkin & cherry tomato tagine w/ couscous & an almond, sesame

& coriander salad

Scotch fillet BBQ'd to medium w/ mustard dressed kipfler potatoes & salad leaves

Crispy skin pork belly w/ roasted carrot & parsnip spears & lemon dressed leaves

Risotto of roasted pumpkin, peas & spinach, finished w/ fresh parmesan

### *Dessert*

Lemon cheesecake w/ cherry compote

Chocolate, pear & frangipane tart w/ double cream

Individual pavlova topped w/ passionfruit curd & seasonal

berries



## *Function Menu 2 – Premium*

2 course alternate drop \$48

3 course alternate drop \$58

2 course choice of 3 mains \$51

3 course choice of 3 mains \$61

2 course choice of 4 mains \$54

3 course choice of 4 mains \$64

### *Entree*

Confit duck & exotic mushroom tart tatin w/ vincotto & fresh herbs

Half dozen oysters w/ a la grecque dressing

Tartlet of asparagus & goats cheese w/ baby herb salad

### *Main*

Black Angus eye fillet wrapped in bacon w/ potato & fennel gratin & port jus

Pan fried wild barramundi w/ crushed kipfler potatoes & a blood orange, fennel & dill salad

Roasted par boned poussin w/ fondant potato & salmoriglio dressing

Roasted pumpkin, eggplant & baked egg tagine w/ cous cous & a roasted baby beet & hazelnut salad

### *Dessert*

Selection of 3 local cheeses w/ quince paste, crackers, crisp bread & pear

Individual honeycomb cheese cake w/ honeycomb  
crumbs & fresh raspberries

Flourless orange & almond cake w/ confit  
orange & citrus Anglaise



## *Function Menu 2 – Christmas*

2 course entrée & main *or* main & dessert alternate drop \$38

3 course entrée, main & dessert alternate drop \$45.50

2 course entrée & main *or* main & dessert choice \$43

3 course entrée, main & dessert choice \$ 50

3 course alternate drop \$40

4 course (including bread) alternate drop \$47.50

3 course choice \$45

4 course (including bread) choice \$52.50

*Tea, coffee and fruit mince tartlets for an additional \$6.50*

### *On the Table*

Warmed bread w/ dukkah, chilli & parmesan oil and marinated olives

### *Entree*

Cold seafood selection of prawns, oysters & marinated calamari w/ traditional accompaniments

Seared Black Angus beef salad w/ hazelnuts, horseradish & beetroot

Salad of roasted pumpkin, Persian feta, toasted almonds, roasted onions, house dried tomatoes & a pomegranate and date compote

### *Main*

Roasted turkey w/ cranberry, orange & pistachio couscous, buttered carrots & broccolini

Pan fried ocean trout w/ baba ganoush & a blood orange, fennel avocado & dill salad

Crisp skin pork belly w/ roasted carrot & parsnip spears & lemon dressed leaves

Baked goats cheese & asparagus tart w/ fresh fig, pear & rocket salad

### *Dessert*

Traditional Christmas pudding w/ brandy custard

Lemon cheesecake w/ cherry compote

Individual pavlova topped w/ passionfruit curd & seasonal berries



## *Beverage pack 1*

Three hour package per person— \$36

Each additional hour — \$12

### *Sparkling Wine*

Morgan's Bay sparkling cuvee, Red Cliff, VIC

### *White Wine*

Morgan's Bay Chardonnay, Red Cliff, VIC

### *Red Wine*

Morgan's Bay Shiraz Cabernet, Red Cliff, VIC

### *Beers*

Hahn Premium Light & Boags Draught

### *Soft drinks & Juice*

Lemonade, Lemon Squash, Pepsi, Pepsi Max,

Dry Ginger & Tonic

Orange, Pineapple, Cranberry & Apple



## *Beverage pack 2*

Three hour package per person— \$42

Each additional hour — \$14

### *Sparkling Wine*

Les Petites Vignettes NV, Burgundy, France

### *White Wine*

Sherwood 'Stratum' Sauvignon Blanc, Marlborough, NZ

Morgan's Bay Chardonnay, Red Cliff, VIC

'Art Series' Leeuwin Estate Riesling, Margaret River, WA

### *Red Wine*

Morgan's Bay Shiraz Cabernet, Red Cliff, VIC

Aerin's Vineyard Grenache Shiraz Mouverdre, Heathcote, VIC

Matua Valley Pinot Noir, Marlborough, NZ

### *Beers*

Hahn Premium Light, Boags Draught, Heineken & James Squires Golden Ale

### *Soft drinks & Juice*

Lemonade, Lemon Squash, Pepsi, Pepsi Max,

Dry Ginger & Tonic

Orange, Pineapple, Cranberry & Apple