

Plated Service Function Menu

Plated Service Menu - Option A

Entrees -

(Please choose 2 options to be served 50/50)

Asian basket with vegetable mini dim sims, mini samosas & mini spring rolls accompanied by sweet chili dipping sauce (V)

Roasted pumpkin & quinoa tabouleh with parsley, shallots, dressed in a red wine vinegar & garlic vinaigrette (VE)(GF)

S&P squid salad with rocket, fennel & house made aioli (DF)

Soup of the day, served with a crusty bread roll. Can be (GF) & (V)

Mains -

(Please choose 2 options to be served 50/50)

Slow cooked lamb ragu with pappardelle

Pan roasted barramundi with zucchini, charred corn & fennel salad and house made salsa verde (GF)

Coq au vin. Whole chicken Maryland, braised in red wine with mushrooms, served with mashed potato and peas (GF)

Middle Eastern vegetable tajine served with pearl cous cous and Turkish bread (Vegan)

Twice cooked beef short rib off the bone, served with roasted chats, green beans, and carrot puree (GF)

Dessert -

(Please choose 2 options to be served 50/50)

Eton mess. Crispy meringue with Chantilly cream, fresh strawberries and raspberry coulis (GF)

Double chocolate brownie served with chocolate ganache and ice cream

House made lemon tart with candied orange zest and raspberry coulis

Pricing Structure

2018

Option 1: Entree | Main - per person (2.5 hour service period)

\$33.50

Option 2: Main | Dessert - per person (2.5 hour service period)

\$33.50

Option 3: Entree | Main | Dessert - per person (3 hour service period)

\$38.50

Seniors & Children under 12 years old 30% discount

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups.

Plated Service Function Menu

Plated Service Menu - Option B

Entrées -

Garlic bread, and Asian basket with vegetable mini dim sims, mini samosas & mini spring rolls accompanied by sweet chili dipping sauce (V), to share

or

Soup of the day, served with a crusty bread roll. Can be (GF) & (V) for all

Mains -

(Please choose 2 options to be served 50/50)

Grilled fish with chips, salad & tartare sauce (GF)

Roast of the Day served with seasonal vegetables, and roast potatoes, Can be (GF)

House made chicken schnitzel with Chips & seasonal vegetables

Penne carbonara, bacon, garlic in a creamy sauce with parmesan cheese

Thai yellow vegetarian curry served with fragrant Jasmine rice, (V) (GF) (Can be vegan)

Desserts -

(Please choose 2 options to be served 50/50)

Eton mess. Crispy meringue with Chantilly cream, fresh strawberries and raspberry coulis (GF)

Sticky date pudding with butterscotch sauce and your choice of whipped cream or vanilla ice cream

Apple & blackberry crumble with your choice of whipped cream or vanilla ice cream can be (GF) & (DF)

Pricing Structure

2018

Option 1: Entree Main - per person (2.5 hour service period)	\$25.90
Option 2: Main Dessert - per person (2.5 hour service period)	\$28.50
Option 3: Entree Main Dessert - per person (3 hour service period)	\$32.00

Seniors & Children under 12 years old 30% discount

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups.