



Breakfast break

1. Full English breakfast \$21.50; bacon, egg, sausage, tomato, hash-brown, mushroom, and baked beans on sour dough toast.
2. Breakfast roll \$10.50; sausage, bacon, egg, cheese, tomato relish on brioche roll.
3. Croissants \$8.50; Shaved leg ham and swiss cheese \$6.50; melted cheddar and tomato
4. Avocado and bacon melt \$14.50; Sliced avocado, crispy bacon, cheese, tomato salsa on sour dough.
5. Coffee, tea, and toast \$6.50; Mixed sliced breads with butter, homemade jams and condiments.

Morning tea and Afternoon tea

Select any below with tea and coffee station \$3.00 pp

Home-made muffins 3.50

Friand 3.50

Assorted cookies 3.50

Danish pastries 4.00

Warm bagal 5.00

Fruit cups 5.50

Mini croissant ham and cheese 5.50

Scone jam and cream 4.00

Banana bread 3.50

Macaroons assorted 3.50

Apple crumble slice 4.00

Assorted sandwich platter 7.50pp

Chocolate and walnut brownie 3.50



Pizza Party

\$28.50pp (minimum 30 guests)

Enjoy the outdoor area and playground with pizza, pasta, and salads

*Wood fired pizza with selected toppings
(one 11' pizza per person)

*Choose Three salads;

Caesar salad, Greek salad, beetroot and feta, Moroccan cous cous, classic green salad, wild rice and chick pea, sweet potato and pine nut, chat potato and grain mustard, tabbouleh, bean medley, glass Asian noodle.

*Choose two pasta and two sauces;

1. penne, tricolour spiral, spaghetti, linguini, fettuccini, shell.
2. Napolitano, bolognese, pesto, bosciola, carbonara,





Canapes and Finger foods

\$12.50pp

Assorted mini pies

Cocktail sausage rolls

Mini assorted savoury quiche

Vegetable samosas

Asian spring rolls

Ham and cheese mini rolls

\$17.50pp

Chicken satay skewers with creamy satay sauce

Roast vegetable quiche

Lamb and rosemary mini pies

Mini margarita pizza

Cocktail hot dogs with American mustard

Thai chicken spring rolls with sweet chilli sauce

\$24.50 (min 50 people)

Beef cheek pie with peas and mash

Tandoori chicken samosas

Ricotta and spinach filo parcels

Barramundi spring rolls with homemade aioli

Pumpkin, feta and pinenut gourmet mini quiche

Scallop and prawn sui mai

Arancini, semi sundried tomato & bocconcini



Dining Menus

Main course \$25.00

Two course \$32.50

Three course \$39.50

Entrees

Tasmanian Smoked salmon and avocado salsa with chilli lime dressing

Charred Cajun chicken Caesar salad: cos lettuce bacon lardons, shaved parmesan, Caesar dressing, soft eggs

Roasted peppered butternut pumpkin soup with crusty warm roll and butter

Brie and asparagus tart with rocket salad & caramelized balsamic dressing

Barramundi skewer with Moroccan cous cous salad, yoghurt dressing

Basil, tomato bruschetta with Kalamata olives, feta cheese on charred sour dough

Mains

Mediterranean chicken supreme; cream cheese, feta cheese, roasted peppers, sundried tomato, olives & Provençale sauce.

Grilled Salmon fillet; with dill & lemon butter on steamed greens and new potatoes

Roasted beef rib fillet; with seasoned roasted potatoes and steamed vegetables.

Slow braised lamb shank; with creamy mash and steamed broccolini

Grilled barramundi fillet; with hassle-back potatoes, steamed bok choy and béarnaise sauce.

Char grilled Chicken and prawns; with potato gratin, steamed greens & Napolitano sauce

Charred vegetable stack; baked field mushroom, mozzarella, roasted potato and basil pesto

Desserts

Chocolate fondant with vanilla ice cream and chocolate sauce

Sticky date pudding with butterscotch sauce

Individual pavlova, cream, wild berry compote & raspberry coulis

Lemon citrus tart with raspberry coulis

Mississippi mud cake with Chantilly cream

vanilla panacotta with fresh passion fruit



Buffet Selections

The Roast buffet; \$32.00pp

Choose one; Roast chicken, or beef, or pork, or turkey, roasted potato, pumpkin, steamed vegetables, Yorkshire pudding and gravy.

Select three salads; Caesar salad, Greek salad, beetroot and feta, Moroccan cous cous, classic green salad, wild rice and chick pea, sweet potato and pine nut, chat potato and grain mustard, tabbouleh, bean medley, glass Asian noodle, chicken pesto penne.

Bread roll and butter

Dessert; selection of mini sweets and tarts with a fruit platter (5 seasonal fruits and berries)

Coffee and tea station;

The Complete Buffet; \$39.00

Cold meat platter; sliced ham, beef, chicken and salami

Tiger prawn platter on ice,

Assorted sushi platter

Choose Three salads; Caesar salad, Greek salad, beetroot and feta, Moroccan cous cous, classic green salad, wild rice and chick pea, sweet potato and pine nut, chat potato and grain mustard, tabbouleh, bean medley, glass Asian noodle, chicken pesto penne.

Choose two hot dish; Massaman Beef curry, Thai green curry, steak and Guinness pie, lasagne, Chicken stroganoff, Hungarian beef goulash, Chicken satay, perri perri chicken, steamed trout fillet, butter chicken, Sheppard's pie.

Basket of bread and butter

Dessert; selection of mini sweets, tarts and fruit platter (5 seasonal fruits and berries)

Coffee and tea station

*Cheese platter \$5.50 pp; 4 cheeses, quince paste, dried fruit, water crackers

*Please ask for any dietary and additional requests