

FUNCTION MENUS

PLATTER MENU

ORIENTAL PLATTER

Spring Rolls, Samosas and Curry Puffs
Served with an authentic thai dipping sauce
\$65.00

ANTIPASTO PLATTER

An assortment of cold meats, olives, semi sun dried tomatoes and cheeses with fresh baked Turkish bread
\$80.00

SEAFOOD PLATTER

Emperor goujons, szechuan pepper dusted calamari and prosciutto wrapped tiger prawns. Served with house made tartare and lemon wedges
\$75.00

SATAY

Marinated tender beef and chicken skewers.
Served with peanut satay sauce
\$70.00

PETITE PASTRY PLATTER

An assortment of meat pies and sausage rolls
Served with a tomato sauce
\$70.00

FRESH OYSTERS

A mixture of Natural and Kilpatrick.
2 dozen \$55.00
3 dozen \$ 78.00

JAPANESE PLATTER

Fresh rolled California rolls.
Served with pickled ginger, wasabi and soy sauce
\$65.00

GOURMET PIZZA PLATTER

Mixture of house made pizzas
\$50.00

OPEN SANDWICHES

Smoked Salmon & Chive, Ham & Cheese, Curried Egg.
With fresh continental bread
\$65.00

CHICKEN MIGNON

Mini chicken mignon with sizzling garlic butter, semi sun dried tomato arancini with garlic sauce and a crisp garden salad
\$90.00

PARTY SIZED WEDGES

Served with Sour Cream and Sweet Chilli sauce
\$25.00

PLATTER RECOMMENDATIONS FOR YOUR FUNCTION

1 PLATTER WILL CATER FOR UP TO 8 TO 10 PEOPLE

We charge a cakeage fee of \$7.00 if you wish to bring your own cake

Our team of Chef's can create a custom menu to suit your requirements. If there is something in particular you would like please ask.

\$35 Per Person

ENTRÉE (To Share)

GARLIC BREAD

&

DIPS AND BITS

Grilled Turkish bread and pizza Bianca with three specialty dips

MAIN COURSE

CHICKEN PARMA SUCCESS

Crumbed Chicken breast layered with tomato puree, prosciutto, fetta & cheddar, served with chips and salad

CHAR-GRILLED 300G ANGUS RUMP STEAK

(Served Medium)

On creamy mash with roasted tomato, broccolini and Shiraz jus (GF)

FISH AND CHIPS

Beer battered fish and chips, wrapped in paper with salad and house tartare

CREAMY FETTUCCINE

With capers, Spanish onion, zucchini ribbons, sun-dried cherry tomatoes and brandy cream sauce. With your choice of either chicken or smoked salmon

Vegetarian option available upon request

\$45 Per Person

ENTRÉE (To Share)

GARLIC BREAD

&

DIPS AND BITS

Grilled Turkish bread and pizza Bianca with three specialty dips

MAIN COURSE

CHICKEN PARMA SUCCESS

Crumbed Chicken breast layered with tomato puree, prosciutto, fetta & cheddar, served with chips and salad

CHAR-GRILLED 300G ANGUS RUMP STEAK

(served medium)

With creamy mash, roasted tomato, broccolini and Shiraz jus (GF)

SLOW ROASTED PORK BELLY

Stuffed with braised leeks, mixed nuts and dried fruit with mushroom and confit garlic risotto, red wine jus and kumara crisps

CREAMY FETTUCCINE

With capers, Spanish onion, zucchini ribbons, sun-dried cherry tomatoes and a brandy cream sauce. With your choice of either chicken or smoked salmon

Vegetarian option available upon request

\$55 Per Person

ENTRÉE (To Share)

CHERRY TOMATO BRUSCHETTA

Cherry tomatoes, feta, Spanish onion, basil, balsamic vinegar reduction, on grilled bread (V)

&

DIPS & BITS

Grilled Turkish bread and pizza Bianca with three specialty dips

MAIN COURSE

GRILLED NEW ZEALAND SALMON STEAK

(Served Medium Rare)

With braised leek, olive tapenade, Roma tomato and white wine cream sauce (GF)

CHICKEN CACCIATORE

Kiev breast slow cooked in Italian tomato, olive and basil sauce on creamy mash with a side Greek salad

CHAR-GRILLED 300G ANGUS RUMP STEAK

(Served Medium)

On creamy mash, with broccolini and Shiraz jus (GF)

SLOW ROASTED PORK BELLY

Stuffed with braised leek, mixed nuts and dried fruit on mushroom and confit garlic risotto with red wine jus and kumara crisps

PUMPKIN AND FETA RAVIOLI

With spinach, tomato, pine nuts in a basil pesto cream sauce (V)

DESSERTS

CHOCOLATE MUD CAKE

served with berry compote and freshly whipped cream

INDIVIDUAL BAKED LIME TARTLET

served with berry compote and freshly whipped cream