

2010 Bronze menu

Canapes **Choose any two items (1.5 items per person)** **\$10.00**
Extra Canapé \$2.5 per person

Seafood

- ❖ Salt and pepper Calamari w/ fresh lemon
- ❖ Crumbed calamari rings
- ❖ Tempura whiting goujons
- ❖ Cajun crumbed Prawns

Vegetarian

- ❖ Vegetarian spring rolls w/ asian dipping sauce
- ❖ Beetroot with goats cheese and pistachio nut
- ❖ Tempura vegetables w/ sweet mirin and rice wine
- ❖ Mediterranean vegetable, marinated feta and pesto in a short crust tartlet
- ❖ Spinach & Feta triangles
- ❖ Vegetable Samosas
- ❖ Bread Baskets with bruschetta

Non vegetarian

- ❖ Etiquette made sausage rolls, chicken or pork
- ❖ Curry Puffs
- ❖ Money bags
- ❖ Fried or steamed wontons
- ❖ Tempura breast nuggets
- ❖ Cocktail samosas
- ❖ Cocktail pies
- ❖ Mini pizzas
- ❖ Honey mustard chicken drumetts
- ❖ Thai Chicken balls
- ❖ Gourmet finger sandwiches w/ your choice of salmon, chick, roast beef or vegetarian

Something Sweet

- ❖ Neenish tarts
- ❖ Caramel tarts
- ❖ Individual Lemon curd tarts
- ❖ Fruit flan

Wedding or Birthday cakes can be used as dessert

Cake served w/ cream and berry coulis

\$3.50 per head

Sit Down Menu Choose 2 items

Main course

\$22.00 per head

- ❖ Fillet of baked salmon served on ribbon tagliatelle with baby spinach and a white wine cream reduction
- ❖ Crispy skin chicken, Parmesan polenta, season greens and a grilled tomato sauce
- ❖ Ballantine of chicken thigh, kumera mash, snow peas and capsicum sauce
- ❖ 250 gm rib eye steak (medium), jacket potato, sour cream, chives and side salad or seasonal greens with your choice of sauce. Diane, mushroom or red wine jus
- ❖ Grilled vegetable stack with seasonal greens

Dinner rolls and butter portions included

Dessert

\$7 per head

- ❖ Citrus cake (GF)
- ❖ Sticky date pudding w/ caramel sauce
- ❖ Pavlova
- ❖ Chocolate cake
- ❖ Apple Crumble

All desserts served with whipped cream

Bronze Buffet

\$25.00 per head

Main Buffet (Please choose 2 meat items and 3 salad or vegetable items)

- ❖ Crackling roast leg of pork
 - ❖ Whole roast topside beef
 - ❖ BBQ chicken with seasoning
 - ❖ Seasoned boned and rolled Lamb shoulder with garlic and rosemary
 - ❖ Chicken a la king
 - ❖ Chunky beef and vegetable casserole
- All gravy and condiments included

Dessert Buffet (please choose any two items)

\$10.50 per head

Pavlova topped with seasonal fruit and fresh cream
Lemon cheese cake
Carrot cake with Citrus icing
Chocolate mud cake
Citrus syrup cake (GF)
Apple Crumble
Sticky date pudding with butterscotch sauce
Platter of Australian Cheese
Seasonal fruit

All prices are excluding GST

2010 Gold Buffet

Main buffet

(Please choose any three meat items and four salad items)

\$36.00

- ❖ Crackling Roast Port loin
- ❖ Whole MSA roast rib eye
- ❖ Honey mustard apricot glazed ham with poached dried fruit
- ❖ Roasted gallentine of chicken filled with bacon and pumpkin risotto
- ❖ Seasoned Lamb let stuffed w/ zaatar, preserved lemon and herbs
- ❖ Your choice of whole fish e.g. salmon, snapper or red emperor
- ❖ Chicken masala w/ pilaf rice
- ❖ Traditional beef stroganoff
- ❖ Guatemalan white fish dish with spiced banana and breadcrumbs
- ❖ All gravy and condiments included

- ❖ Baby Beetroot, feta cheese, rocket and pistachio nut salad
- ❖ Garden green salad with mustard vinaigrette
- ❖ Kipfler potato salad with gherkins, capers, boiled egg and lemon mayonnaise
- ❖ Avocado, grilled asparagus, green beans, roast almond salad w/ raspberry dressing
- ❖ Capsicum, cucumber, semi-dried and cherry tomatoes w/ local black olives
- ❖ Baby spinach poached pear, walnuts and a blue cheese dressing
- ❖ Moroccan style wild rice salad
- ❖ Cajun spiced cous cous
- ❖ Roasted sweet and desire potatoes, butternut pumpkin and red onions
- ❖ Jacket potatoes with sour cream and chives
- ❖ Whole jap pumpkin with butter, honey and garlic

Desert Buffet (please choose any three items)

\$13 per head

- ❖ Pavlova topped with seasonal fruit and fresh cream
- ❖ Profiteroles
- ❖ Chocolate Roulade Filled w/ forest berries
- ❖ Lemon cheese cake
- ❖ Zucchini and walnut cake
- ❖ Walnut and pistachio carrot cake
- ❖ Chocolate hazelnut torte (GF)
- ❖ Citrus syrup cake (GF)
- ❖ Lemon Meringue tart
- ❖ Date tart
- ❖ Apple and rhubarb crumble
- ❖ Sticky date and hazelnut pudding
- ❖ International and Australian blue, bire and vintage cheddar cheese crackers and breads
- ❖ Fresh seasonal fruit

Wedding or Birthday cakes can be used as dessert

Cake served w/ cream and berry coulis

\$3.00 per head

All prices excluding GST

2010 Gold Menu

CANAPES

Please choose minimum 4 items

\$4.00 per item

1.25 pieces per person, to ensure all guests enjoy the function

Seafood

Salmon, crème fraiche, dill and caviar blinis
Fresh oysters served natural or with vinaigrette
Pan fired fresh scallops in butter w/squeeze lime juice.
Round of cucumber topped with blue swimmer crab meat and chill jam
Atlantic Salmon Cakes with hollandaise sauce
Prawn, scallop or vegetarian dumplings w/asian dipping sauce (steamed or fried)
Pacific oysters with rice wine vinegar, grape seed oil & ginger
King prawns w/ wasabi mayonnaise
Fresh green Prawns sautéed in sesame oil
Atlantic Salmon skewers with preserved lemon & dill

Vegetarian

Hand rolled vegetarian spring rolls w/ asian dipping sauce
Beetroot with goats cheese and pistachio nut
Zucchini and goats cheese fritters with yoghurt sauce
Vegetable san choy bau
Champagne truffle mushroom vol-au-vent
Vietnamese rice paper rolls w/ asian dipping sauce

Non Vegetarian

Tempura chicken w/ sweet mirin and rice wine vinaigrette
Peking duck & cucumber pancake w/ hoi sin sauce
Ballentine of chicken w/ mushroom risotto wrapped in prosciutto
Pomegranate beef served w/ walnut tabouli on a walnut and fig crisp bread
Chunky darling downs beef and red current cocktail pie
Skewer w/ satay marinate (no peanuts) choice of chicken or beef
Gourmet mini burgers w/ Bri, gherkin and roma tomato
Southern district grilled, french trimmed, lamb cutlets with tomato chutney

\$6.00/per item

Something more substantial

(\$8.00/ person/ item, served in a noodle box)

Satay prawns with asian herb vermicelli, julienne vegetables and sesame seaweed salad
Kaffir lime leaf madras chicken with basmati rice
Ginger chicken with hokkien noodles, asian vegetables and Kylie sauce
Lemon myrtle floured barramundi and steak fries w/ fresh lemon
Greek influenced casserole with beef cheek, roast fennel, red capsicum, red onions and marjoram on a romano rigatoni tortiglioni with cod roe
Slow cooked duck meat on steamed cider sauerkraut with roasted caraway seeds and dumplings

Something sweet (Included in the canapé menu unless individually priced)

Fig and blue cheese tarts (seasonal)

Brandy snap bites with Kahlua mouse

Cannelloni filled with a fruit ricotta, chocolate mascarpone or vanilla pastry cream

Tia Maria self saucing puddings with a dollop of king island double cream

\$5.00/ per item

Crepes with summer berry compote

\$5.00/ per item

Supper

Three types of cheese from Australia, with crackers and bread

\$4.50/ per item

Roast beef rolls with tomato chutney

\$5.00/ per item

Glazed leg ham, rolls and condiments

\$5.00/ per item

Sliced meat platters

\$5.50/ per item

Whole rib eye fillet, rolls and condiments

\$6.00/ per item

Three types of cheese from the world, with crackers and bread

\$6.50/ per item

Chef suggestion finish your cocktail party off with at least one sweet thing

All prices are excluding GST

2010 Gold Sit Down Menu

Entrée

\$15 per head

- ❖ Baby Spinach, goats cheese tart and preserved Quince (vegetarian)
- ❖ Satay Prawns w/ crispy noodles and a wakame salad
- ❖ Sambucca flamed octopus w/ a roasted fennel and olive salad
- ❖ Smoked chicken, prosciutto rocket and pear salad w/ reduced balsamic vinaigrette
- ❖ Peking duck w/ crispy noodle asian vegetables salad & hoisinn dressing
- ❖ Mushroom and Pork San Choi Bow
- ❖ Harissa Beef with casavar cracked salad
- ❖ Pomegranate glazed beef w/ Walnut Tabouli on fig and pistachio spelt bread

Main Course

\$28.00 per head

- ❖ Prosciutto wrapped chicken breast on wild mushroom risotto and a coast capsicum sauce
- ❖ Crispy duck fillet w/ squashed kipfler potatoes, pea puree and fig and orange balsamic glaze
- ❖ Seasoned lamp rump stuffed w/ zaattar preserved lemon and herbs served on Almond pilaf rice
- ❖ MSA rump eye w/ mashed kumera, roast cherry tomato's served on a baby spinach and caramelized onion tartlet w/ jus
- ❖ Beef Wellington w/ mushroom and spinach served on a kumera mash w/ red wine jus
- ❖ Fillet of baked salmon served on a spicy cous cous salad and topped with a mango salsa

Dinner rolls and butter portions included

Alternate drop w/ vegetarian alternative

Dessert

\$11.00 per head

- ❖ Chocolate roulade filled w/ forest berries
- ❖ Lemon Meringue tart
- ❖ Vanilla Bean and Red wine slow poached pears w/ anglaise and blackberry coulis
- ❖ Date tart
- ❖ Pavlova with fresh seasonal fruit and whipped cream
- ❖ Lemon grass panna cotta
- ❖ Cream brulee
- ❖ Apple and current strudel w/ anglaise
- ❖ Cheese and fruit platter selection of International and Australian cheeses, crackers and breads

All desserts served with double cream

All prices are excluding GST

2010 Silver Buffet

Main buffet (Please choose any two meat items and 3 salad items)

\$30.00 per head

- ❖ Crackling Roast Port loin
- ❖ Whole MSA roast rib eye
- ❖ Honey mustard apricot glazed ham with poached dried fruit
- ❖ Roasted gallentine of chicken filled with bacon and pumpkin risotto
- ❖ Seasoned Lamb let stuffed w/ zaatar, preserved lemon and herbs
- ❖ Your choice of whole fish e.g. salmon, snapper or red emperor
- ❖ Chicken masala w/ pilaf rice
- ❖ Traditional beef stroganoff
- ❖ Guatemalan white fish dish with spiced banana and breadcrumbs
- ❖ All gravy and condiments included

- ❖ Baby Beetroot, feta cheese, rocket and pistachio nut salad
- ❖ Garden green salad with mustard vinaigrette
- ❖ Kipfler potato salad with gherkins, capers, boiled egg and lemon mayonnaise
- ❖ Avocado, grilled asparagus, green beans, roast almond salad w/ raspberry dressing
- ❖ Capsicum, cucumber, semi-dried and cherry tomatoes w/ local black olives
- ❖ Baby spinach poached pear, walnuts and a blue cheese dressing
- ❖ Moroccan style wild rice salad
- ❖ Cajun spiced cous cous
- ❖ Roasted sweet and desire potatoes, butternut pumpkin and red onions
- ❖ Jacket potatoes with sour cream and chives
- ❖ Whole jap pumpkin with butter, honey and garlic

Desert Buffet (please choose any two items)

\$11 per head

- ❖ Pavlova topped with seasonal fruit and fresh cream
- ❖ Profiteroles
- ❖ Chocolate Roulade Filled w/ forest berries
- ❖ Lemon cheese cake
- ❖ Zucchini and walnut cake
- ❖ Walnut and pistachio carrot cake
- ❖ Chocolate hazelnut torte (GF)
- ❖ Citrus syrup cake (GF)
- ❖ Lemon Meringue tart
- ❖ Date tart
- ❖ Apple and rhubarb crumble
- ❖ Sticky date and hazelnut pudding
- ❖ International and Australian blue, brie and vintage cheddar cheese crackers and breads
- ❖ Fresh seasonal fruit

All prices excluding GST

2010 Silver menu

Canapes **Choose any three items (1.5 items per person)** **\$11.00**
Extra Canapé \$5 per person

Seafood

- ❖ Salmon, crème fraiche, dill and caviar blinis
- ❖ Fresh Oysters served natural or with vinaigrette
- ❖ Scallops marinated w/ vanilla and orange served in asian spoon
- ❖ Salt and pepper squid w/ fresh lemon
- ❖ A round of cucumber topped with blue swimmer crab meat and chill jam
- ❖ Tiger, red spot or banana prawns with cocktail sauce

Vegetarian

- ❖ Mushroom & Mozzarella Arincini Balls
- ❖ Tempura vegetables w/ sweet mirin and rice wine
- ❖ Mediterranean vegetable, marinated feta and pesto in a short crust tartlet
- ❖ Cherry tomato, mozzarella and pesto on parmesan shortbread
- ❖ Herbed blini with blue cheese and poached pear
- ❖ Bread baskets with bruschetta

Non vegetarian

- ❖ Etiquette made sausage rolls, chicken or pork
- ❖ Gourmet finger sandwiches w/ your choice of salmon, chicken, roast beef or vegetarian
- ❖ Nori rolls your choice of, prawn and avocado, teriyaki chicken or pickled vegetable
- ❖ Pumpkin & Bacon Arincini balls
- ❖ Lamb & eggplant rissoles with tzatki
- ❖ Sliced crisp ciabatta loaf, roast Wagyu, rocket & tomato chutney or smoked salmon, avocado & crème fraiche
- ❖ Mini quiches with salami, sundried tomato & prosciutto
- ❖ Mini quiches with baby spinach and goats cheese

Sit Down Menu Choose 2 items

Entrée

\$10.000 per head

- ❖ Your choice of soup e.g. miso, mushroom, tomato and basil
- ❖ Grilled vegetable tartlet with caramelised beetroot and feta
- ❖ Steamed asparagus, feta and wilted spinach with honey and poppy seed dressing
- ❖ Prawn cocktail with brandy seafood sauce and iceberg lettuce
- ❖ Pan fried cuttle fish, chorizo sausage and a cherry tomato salad
- ❖ Honey mustard chicken tenderloins with avocado, red onion and semi dried tomato
- ❖ Warm Thai beef salad
- ❖ Harissa beef skewers on a apricot cous cous

Main course

\$21.00 per head

- ❖ Fillet of baked salmon served on ribbon tagliatelle with baby spinach and a white wine cream reduction
- ❖ Lemon glazed barramundi
- ❖ Ravioli filled with mushroom spinach and pine nuts with truffle oil
- ❖ Crispy skin chicken, Parmesan polenta, season greens and a grilled tomato sauce
- ❖ Ballantine of chicken thigh, kumera mash, snow peas and capsicum sauce
- ❖ Medallion of Pork with roast pumpkin gnocchi, baby spinach and a peach masaria cream
- ❖ 250 gm rib eye steak (medium), sauté sliced potato and side salad with your choice of sauce. Diane, mushroom or red wine jus
- ❖ Bangers and garlic mash with pea puree, caramelized onion and a red wine jus
- ❖ Seasoned lamb shanks Espagnol with du puy lentils
- ❖ **Dinner rolls and butter portions included**

Wedding or birthday Cakes can be used as dessert

Your cake served w/ cream and berry coulis

\$3.00 per head

Dessert

\$8.00 per head

- ❖ Citrus cake (GF)
- ❖ Sticky date pudding w/ caramel sauce
- ❖ Apple & rhubarb crumble or stone fruit crumble
- ❖ Lemon cheese cake
- ❖ Chocolate Hazelnut torte (GF)
- ❖ Zucchini & walnut cake
- ❖ Hummingbird cake
- ❖ Caramelised Pear Torte
- ❖ Pavlova
- ❖ Selection of Australian Cheese with Fruit and Crackers

All desserts served with double cream

All prices are excluding GST