



ROAST BUFFET MENU

\$30 PER PERSON

MAIN COURSE

Roast Lamb, Beef , Ham, Turkey or Pork (choose two) -

All served with the traditional trimmings and condiments

Roasted Root Vegetables

Steamed Greens and Baby Carrots

Freshly Baked Breads

DESSERT

Daily Selection—Please enquire with Staff

◆ Please note final numbers and selections
are required 72 hours in advance of booking

◆ Deposit required to secure booking





BBQ BUFFET MENU

\$25 PER PERSON—GRILLED BY CHEF

Scotch Fillet Steaks

Gourmet Sausages

Marinated Chicken Tenderloins

Onions

Garden Salad

Caesar Salad

Potato Salad

Freshly Baked Breads

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SET MENU

\$32 PER PERSON

ENTRÉE

Warm Crusty Bread served with Garlic, Extra Virgin Olive Oil and Balsamic Vinegar

MAIN COURSE SELECTION (CHOOSE 2 — ALTERNATE SERVE)

Fish of the Day served with Seasonal Vegetables and a Citrus Buerre Blanc Sauce

Chicken Breast with Snow Peas, Creamy Mash Potato and Spinach/Mushroom Sauce

Lamb Cutlets served with Seasonal Vegetables and Rosemary Jus

Scotch Fillet with Seasonal Vegetables, Creamy Mash and Choice of Mushroom, Pepper or Diane Sauce

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SET MENU

\$42 PER PERSON

ENTRÉE

Warm Crusty Bread served with Garlic, Extra Virgin Olive Oil and Balsamic Vinegar

MAIN COURSE SELECTION (CHOOSE 2 — ALTERNATE SERVE)

Fish of the Day served with Seasonal Vegetables and a Citrus Buerre Blanc Sauce

Chicken Breast with Snow Peas, Creamy Mash Potato and Spinach/Mushroom Sauce

Lamb Cutlets served with Seasonal Vegetables and Rosemary Jus

Scotch Fillet with Seasonal Vegetables, Creamy Mash and Choice of Mushroom, Pepper or Diane Sauce

DESSERT

Apple and Pear Crumble with Double Cream

Choc Mint Semifreddo with Chocolate Fudge Sauce

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SET MENU

\$52 PER PERSON

STARTER

Warm Crusty Bread served with Garlic, Extra Virgin Olive Oil and Balsamic Vinegar

ENTRÉE (ALTERNATE SERVE)

Chargrilled Prawns with Chilli/Lemon Dressing and Green Salad

Corn Fritters served with Tomato Salsa and Rocket Salad

MAIN COURSE SELECTION (CHOOSE 2 — ALTERNATE SERVE)

Fish of the Day served with Seasonal Vegetables and a Citrus Buerre Blanc Sauce

Chicken Breast with Snow Peas, Creamy Mash Potato and Spinach/Mushroom Sauce

Lamb Cutlets served with Seasonal Vegetables and Rosemary Jus

Scotch Fillet with Seasonal Vegetables, Creamy Mash and Choice of Mushroom, Pepper or Diane Sauce

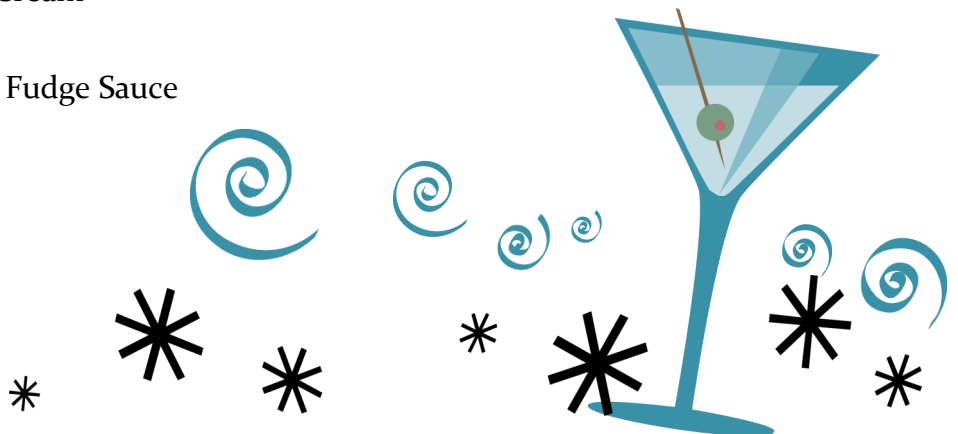
DESSERT

Apple and Pear Crumble with Double Cream

Choc Mint Semifreddo with Chocolate Fudge Sauce

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COCKTAIL MENU

Platter #1 (Seafood)—\$55

Approx. 45 Pieces

Chargrilled Marinated Squid

Beer Battered Fish Fillets

Barbequed Chilli and Lemon Prawns

Platter #2 - \$45

Approx. 45 Pieces

Sweet Chilli Chicken Tenderloins

Mini Arancini (vegetarian)

Salt and Pepper Squid

Platter #3 - \$35

Approx. 50 Pieces

Mini Beef Pies

Mini Sausage Rolls

Spring Rolls

Merch Chips

Gourmet Chipolatas

Finger Food by Portion

Char-Grilled Marinated Squid	\$1.60
Beer Battered Fish Fillets	\$1.20
Barbequed Chilli and Lemon Prawns	\$1.40
Salt and Pepper Squid	\$1.40
Sweet Chilli Chicken Tenderloins	\$1.20
Mini Arancini (vegetarian)	\$1.00
Gourmet Chipolatas	\$1.00
Mini Beef Pies	\$0.80
Mini Sausage Rolls	\$0.80
Spring Rolls	\$0.60
'Merch' Chips	\$6 per bowl

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