



function menu options

STARTERS

per platter

- Dips and Bread \$15.00
- Antipasto Platter \$17.50
- Tapas Plate \$17.50
- Assorted Gourmet Finger Food \$30.00
- A selection of Nori Rolls \$30.00
- Assorted Gourmet Cold Finger Food \$25.00

ENTRÉE

- **Antipasto**
"JIKA" antipasto plate
- **Minestrone Soup**
Home made the traditional way.
- **Vegetarian Lasagna**
Grilled mediterranean eggplant lasagna
- **Chicken Caesar Salad**
Warmed chicken pieces on a traditional Caesar salad
- **Beef Salad (Served Cold)**
Shaved rare beef with coriander & a balsamic reduction
- **Calamari Salad (Served Cold)**
Lemon, lime and Garlic marinated Calamari, served with a tomato Italian style salad
- **Potato Gnocchi**
Tossed with spinach and roasted pine nuts, served with a creamy chardonnay sauce, topped with fresh shaved parmesan
- **Smoked Salmon**
Smoked salmon stack layered with an avocado salsa, served with a basil pesto dressing
- **Linguini**
Chef's homemade linguini served with Atlantic salmon pieces, finished in a traditional vodka cream sauce
- **Vol Au Vent**
Chicken or Seafood, traditionally baked with a creamy garlic and herb ragout

MAINS

- **Roast Chicken**
Traditional Roasted chicken pieces with oven roasted root vegetables, dripping with our chef's lemon thyme jus
- **Beef Sirloin**
Traditionally Roasted beef with spinach and pancetta, served with garlic roasted potatoes and a beef jus
- **Lamb Rump**
Roasted rump of lamb served atop a bed of balsamic roasted root vegetables and a spicy tomato chutney
- **Veal Medallions**
Pan fried veal medallions served with a sage infused lemon butter sauce with baked pontiac potatoes
- **Vegetable Stack**
Char-grilled Italian vegetable stack, built up on a baked polenta base finished with a roma napoli sauce
- **Parmagiana**
Chicken or Veal, served with your choice of chips or vegetables
- **Atlantic Salmon**
Lightly Grilled Atlantic Salmon resting on fresh minted snow peas, served with a dill and lemon butter reduction finished with a lashing of sweet soy.
- **Porterhouse Steak**
200gm Porterhouse Steak cooked medium, served atop a bed of sweet potato and coriander mash, with a mushroom ragout and beef jus
- **Lamb Shanks**
Bourbon soaked Lamb shanks, served with a creamy garlic mash
- **Chicken Filo**
A filo pastry filled with chicken, avocado and hollandaise sauce. Served with a traditional bocconcini salad and diced cherry tomatoes

DESERTS

- **Fruit salad**
Tropical fresh fruit salad with a traditional lemon sorbet and finished with mango syrup.
- **Lemon Soufflé**
Chef's special cold lemon soufflé, with vanilla infused king island cream.
- **Apple Strudel**
Fresh home made apple strudel finished with a cinnamon cream
- **Lemon Tart**
Home Made lemon tart with king island cream and drizzled with an orange reduction
- **Poached Pear**
Slowly poached in liqueur and then drizzled with warmed Belgium chocolate
- **Meringue Nest**
Light meringue filled with drunken strawberries and served with a passionfruit coulis
- **Apple and Rhubarb Crumble**
Traditionally baked with a vanilla bean anglaise and king island cream
- **Panacotta**
Vanilla Bean Panacotta drizzled with a warmed strawberry coulis

Pricing below is based on a selection of 2 items from entrée, main & dessert served on a 50/50 alternate basis

2 Course Dinner - \$37
3 Course Dinner - \$42

TO FINISH OFF

per platter

- Fruit Platters \$25
- Cheese Platters \$30
- Fruit and Cheese platters \$30
- Chef's selection of mini cakes and pastries \$35

DRINKS PACKAGES

Our drinks packages are inclusive of continuous Red and White Wine, Sparkling Wine, Light & Heavy Beer, Soft Drinks & Orange Juice.

Spirits available at Bar Prices

BASIC DRINKS PACKAGE

\$20.00 per person (4 hours duration)
Each additional hour available at \$5.00 p.p.

- Lindermans Premier Selection Chardonnay
- Lindermans Premier Selection Shiraz Cabernet
- Lindermans Premier Selection Brut Cuvee
- Victoria Bitter
- Light Ice

CORPORATE DRINKS PACKAGE

\$33.00 per person (4 hours duration)
Each additional hour available at \$8.00 p.p.

- Montana Sauvignon Blanc
- Montana Pinot Noir
- Yellowglen Brut Cuvee
- Boags Draught
- Cascade Premium Light

DELUXE PACKAGE

\$47.00 per person (4 hours duration)
Each additional hour available at \$12.00 p.p.

- Coldstream Hills Chardonnay
- Coldstream Hills Sauvignon Blanc
- Coldstream Hills Pinot Noir
- Domain Chandon NV Brut Cuvee
- Hahn Premium
- Coopers Pale Ale
- Hahn Premium Light