



Call us on
4122 4143
and book today!

SUGGESTED FUNCTION MENU

\$25 per head = 2 courses (entree/main, or main/dessert) two choices from each course served alternately

\$35 per head = 3 courses, two choices from each course served alternately

\$40 per head = canapes or cheese platter and 3 courses, two choices from each course served alternately

Entree

Roast Butternut Pumpkin Soup with dukkah
Mandarin Won Ton Soup
Chicken Skewer with our special barbeque sauce on rice
Tuna Nori Rolls with Japanese soy and pickled ginger
Red Chinese Barbeque Pork Loin with rice
Deep Fried Camembert with spicy plum sauce
Dukkah Coated Halloumi cheese with a balsamic reduction
Pan Seared Garlic Prawns with rice

Main

King Prawn Salad with mango & lime relish
Slow Cooked Yearling Steak & Guinness parcel with beer battered fries*
Local Barramundi pan fried with lemon butter and toasted almonds*
Red Chicken Curry on rice with papadums and accompaniments
Chicken & Camembert Filo served with cranberry sauce*
Spinach & Ricotta Filo*
Traditional Roast Beef with seasonal vegetables and a red wine jus reduction
Chicken Breast stuffed with semi dried tomatoes and Tasmanian brie with pesto sauce*
Malaysian Satay Chicken with rice and accompaniments
Crumbed Fish Goujons with thick cut chips and home made tartare
Baked Prime Yearling steak with your choice of Dianne, Hollandaise, Mushroom or Pepper sauce*
Chilli Sandcrab (when available) with wild rice
Slow Cooked Lamb Shanks on a garlic mash with seasonal vegetables

**With your choice of either salad or vegetables*

Dessert

Topped and filled profiteroles
Creme Brulee
Citrus Tart
Traditional Apple Crumble
Chocolate and Vanilla Cheese Cake
Home Made Carrot Cake
Warm Sticky Date Pudding
Chocolate Mousse with frozen orange

Cheese platter

We can tailor make a menu to suit any theme or budget. Vegetarian, Gluten Free and other special dietary options are available on request. Our menus are subject to seasonal changes. All prices are inclusive of GST. Final numbers are required 5 working days prior to your event along with 25% deposit.. All effort made to accommodate late additions.