



SEATED MENU

Minimum of 40 guests*

One course	Main only	\$32pp
Two course	Canape or Entrée & Main	\$42pp
Two course	Main & Dessert	\$42pp
Three course	Canape or Entrée, Main & Dessert	\$48pp

Seated Menu Includes

Choice of 2 Entrees served alternately OR
Chef's Choice Canapés served standing with pre dinner drinks
Choice of 2 Mains served alternately
Choice of 2 Desserts served alternately
Dinner Rolls & butter



CANAPÉS

Serve your guests a selection of Canapés with their pre-dinner drinks.

These canapés will include a Chefs choice of cocktail spring rolls, vegetable curry samosa, calamari rings, petit gourmet pies, bruschetta, arancini, prawn twisters, spinach & ricotta pastizzi, char grill meatballs...

ENTRÉE

Asian Inspired Salad

Asian spiced beef fillet, crisp julienne vegetables & salad, tossed with hokkien noodles & a sweet sesame dressing **GF**

Caramelised Onion Tart

Sweet potato & caramelised onion tart with crumbled feta & basil pesto **V**

Mediterranean Prawn Cutlets

Crumbed Prawn Cutlet Skewers accompanied with a Mediterranean salad and jasmine rice **GF**

Roast Chicken & Mushroom Stack

Layers of crispy puff pastry and premium chicken drizzled with a creamy mushroom sauce garnished with a julienne vegetables **V**

Thai Chicken Satay

Satay Chicken tenderloin skewers served on a bed of coconut rice & kaffir lime with a mild spicy peanut sauce

Salt & Pepper Squid

Pan fried seasoned Squid tossed with a crispy summer salad dressed with a lemon tartare

Homemade Arancini Risotto Ball

A large home made Arancini ball bursting with Sicilian flavours topped with a Sundried tomato pesto sauces **GF, V**

Chefs' Soup Selection GF, V

Talk to us about our seasonal soup selection.



MAINS

Premium Chicken Breast

Chicken Breast Fillet wrapped in bacon topped with a creamy parmesan sauce **GF**

Home Made Ragout Gnocchi

Veal and Porcini mushroom Ragout, pan fried potato gnocchi, Pecorino and crisp sage leaves

Cajun Chicken Tart

A Warm Tart filled with Cajun spiced Chicken and Roasted Vegetables, Feta Cheese, Honey Balsamic Vinegar Glaze

Chicken Parmigiana

Everyones favourite... Chicken Parma! Served with herbed potatoes and sauté garlic beans **GF**

Beef Wellington

Traditional Beef Wellington Eye Fillet individually wrapped in a flaky puff pastry drizzled with a red wine jus

Succulent Eye Fillet

Eye Fillet wrapped in prosciutto and topped with caramelised onion drizzled with red wine reduction **GF**

Succulent Eye Fillet

Eye Fillet topped with a creamy wild mushroom sauce **GF**

Macadamia Crusted Lamb Cutlets

Tender Lamb Cutlets on a bed of rocket topped with olive, sundried tomatoes and pesto savoury compote **GF**

Lime & Sweet Chilli Salmon

Crusted Salmon infused with a Lime & Sweet Chilli marinate

Pork Schnitzel

Lemon Parmesan Pork Schnitzel topped with confit tomatoes & rocket salad **GF**



DESSERTS

Warm Raspberry Apple Crumble

Warm spiced apples and raspberries topped with a delicious crunchy crumble and cream

Forrest Berry Pavlova

A luscious marshmallowy pavlova topped with mixed forrest berries and cream

Heavenly Chocolate Mousse Cake

A smooth layer of Chocolate Mousse coated with chocolate ganache on a soft chocolate cake base

Vanilla Raspberry Gateaux

A moist Apple Vanilla Gateaux filled with Raspberries **GF**

Lime & Coconut Cheesecake

Silky cold set Coconut Cheesecake with a punchy lime gel to create a tropical delight on a coconut biscuit base **GF**

Berries Delight Cheesecake

A soft baked cheesecake bursting with delicious berries

Red Velvet Gateaux

Fudgy chocolate red velvet cake topped with the signature cream cheese frosting and red velvet crumb

Dietary Requirements

GF & V - These indicated meals can be made as a Gluten free or Vegetarian version, but must be confirmed in advance.