
MENU

B R E A K F A S T

P L A T E D :

Bacon, Choice of Eggs (scrambled/poached), Grilled Tomato, Hash Browns, Mushrooms, Beef Sausages, Toast.

Dessert – Pancakes with Maple Syrup & Cream

Tea & Coffee

\$25 per person

B U F F E T :

A selection of fresh Breads & Toast, Fresh Fruit, Toasted Muesli & Yoghurt, Bacon, Scrambled Eggs, Beef Sausages, Grilled Tomato, Hash Browns, Mushrooms, Baked Beans.

Dessert – Mini Muffins, Pancakes with Maple Syrup & Cream

Tea & Coffee

\$35 per person



M O R N I N G &
A F T E R N O O N T E A :

Assorted Cookies - **\$75 ea**

Assorted Danish Pastries - **\$75 ea**

Assorted Muffins - **\$75 ea**

Scones with Jam & Cream - **\$75 ea**

Fresh Seasonal Fruit Platter - **\$75 ea**

Chef's Selection of Sweets Platter - **\$80 each**

H O T & C O L D P L A T T E R S

C O L D P L A T T E R :

Cheese Platter - **\$60 each**
(Cubed Tasty Cheese with Crackers, Dried Fruit & Cocktail Onions)

Premium Cheese Platter - **\$140 each**

Premium Cheese & Fruit Platter - **\$200 each**

Premium Dessert Platter - **\$140 each**

Antipasto Platter - **\$120 each**

Sandwich Platter - **\$65 each**

Sandwich & Wrap Platter - **\$75 each**

Vegetarian Platter (cold) - **\$65 each**

H O T & C O L D P L A T T E R S

H O T P L A T T E R :

Hot Platter A - **\$85 each**

(Party Pies, Cocktail Sausage Rolls, Spring Rolls, Samosas, Meatballs, Spinach & Ricotta Parcels.)

Hot Platter B - **\$110 each**

(Mini Quiche, Marinated Chicken Skewers, Salt & Pepper Calamari, Beer Battered Fish, Tempura Prawns, Gourmet Mini Pies.)

Hot Platter C - **\$160 each**

(Tequila Oysters, Kilpatrick Oysters, Battered Prawns, Salt & Pepper Calamari, Grilled Scallops, Tempura Barramundi.)

Kids Platter - **\$65 each**

(Sausage Rolls, Party Pies, Chicken Nuggets, Potato Wedges.)

Vegetarian Platter - **\$85 each**

(Samosa, Spinach & Ricotta Sausage Rolls, Arancini Balls, Veg Pies, Veg Quiches, Spring Rolls.)

L U N C H M E N U (M I N 4 0 P P L)

R E L A X E D L U N C H :

Assorted Fresh Sandwiches, Fresh Seasonal Fruit Platter,
Orange juice, Tea & Coffee

\$25.00 per person

W O R K E R S L U N C H :

Assorted Fresh Sandwiches, Hot Platter A, Fresh Seasonal
Fruit Platter, Orange Juice, Tea & Coffee

\$27.50 per person

U L T I M A T E

W O R K E R S L U N C H :

Platter of Assorted Meats, Fresh Breads, Greek Salad, Potato
Salad, Coleslaw, Pasta Salad, Fresh Seasonal Fruit Platter,
Orange Juice, Tea & Coffee

\$32.50 per person

B U F F E T M E N U

(M I N 4 0 P P L)

R O A S T B U F F E T :

(\$ 4 0 P P)

- Fresh baked bread rolls w butter, American style coleslaw, Potato salad w egg & shallot, Garden salad, Roast pork or Beef, Pan Gravy, Baked Vegetables, 2 fork dishes & Steamed Jasmine Rice, Pavlova w fruit & cream
- Self-served tea and coffee station

L I G H T B U F F E T :

(\$ 4 5 P P)

- Fresh baked bread rolls w butter, Caesar Salad, Pasta Salad, Egg & Potato Salad, Fish fillets w Mornay sauce, Roast Beef with Red wine Jus, Butter Chicken & Jasmine Rice, Baked Vegetables, Pavlova w fruit & cream, Assorted Cheesecakes & Cakes
 - Self-served tea and coffee station
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B U F F E T M E N U

(M I N 4 0 P P L)

T R A N S I T I O N S

B U F F E T : (\$ 5 2 . 5 P P)

- Fresh baked bread rolls w butter, Marinated Potato Salad, Italian Pasta Salad with Pesto, Garden Salad, Mustard baked Sirloin w red wine gravy, Roast Leg of Pork w chunky apple sauce and crackling, Roast Chicken w redcurrant jelly, Oven baked Fish fillets w asparagus & Mornay sauce, Baked Potatoes and vegetables, Assorted Condiments, A selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit
- Self-served tea and coffee station

T H E C L U B B U F F E T :

(\$ 5 5 P P)

- Assortment of fresh baked breads w dips, Roasted Chicken Kiev w Garlic Cream, Roast Leg of Lamb w mint sauce and rosemary, Fillets of Barramundi with Garlic butter, Salt & Pepper calamari, 4 fork dishes & Fried Rice (Please find fork dishes on last page), Baked Potato and vegetables, A selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit
 - Self-served tea and coffee station
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B U F F E T M E N U

(M I N 4 0 P P L)

S E A F O O D B U F F E T : (\$ P O A P P)

- Freshly baked bread rolls and butter, Sydney Rock Oysters and Prawns, Marinated Mussels, Assorted Cold meats, Caesar Salad, Vegetarian creamy pasta salad, Garden Salad, Salt & Pepper Prawns & Calamari, Fried fish fillets, Cheesy Cauliflower, Baked Chat Potatoes & Pumpkin, Roast Beef with Pan Gravy, A selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit
- Self-served tea and coffee station

F O R K D I S H E S :

Beef Burgundy Stew	Thai Beef or Chicken Curry
Beef and Black Bean	Spicy Chicken Wings, Lemon Chicken
Sweet and Sour Prok	BBQ Pork w Vegetables
Stir Fried Vegetables	Singapore Noodles
Fried Rice	Vegetarian Pasta Bake
Honey Chicken	Mongolian Lamb

D I N N E R M E N U

L I M I T E D C H O I C E :

Choice of 3 Entrees, 3 Mains & 3 Desserts

Choice of Entrée / Main - **\$50.00 per person**

Choice of Main / Dessert - **\$50.00 per person**

Choice of Entrée, Main & Dessert - **\$60.00 per person**

S E T M E N U :

Choice of 2 (Alternate Drop)

Choice of Entrée / Main - **\$45.00 per person**

Choice of Main / Dessert - **\$45.00 per person**

Choice of Entrée, Main & Dessert - **\$55.00 per person**

D I N N E R M E N U

E N T R É E :

Freshly made Soup of the Day with toasted Turkish Bread

Traditional Caesar Salad

Crispy Pork Belly with Chilli Plum Sauce

Prawn & Avocado Tower with a Tomato Salsa

Salt & Pepper Calamari with an Asian Salad

Vegetable Stack with a Tomato Chilli Chutney

Lamb & Goat's Cheese Tart with a Rocket Salad

Garlic Prawns with Steamed Jasmine Rice

Thai Chicken Noodle Salad

D I N N E R M E N U

M A I N S :

Beer Battered Fish & Chips with Lemon & Tartare

Chicken Breast topped with Ham, Asparagus & Cheese

Pork Cutlet topped with Caramalised Apple

Fresh Atlantic Salmon with Roast Garlic Aioli

Honey Glazed Lamb with a Rosemary Jus

250g Porterhouse or Rib Fillet with choice of Sauce

Braised Lamb Shank with a Red Wine Jus

Chicken Kiev cut with Camembert Cheese & a Creamy
Seeded Mustard Sauce

Oven Baked Barramundi with Hollandaise Sauce

D I N N E R M E N U

D E S S E R T S :

Lemon Curd Tart with Berry Coulis

Apple Crumble with Vanilla Ice-Cream

Pavlova with Fresh Cream & Fruit

Sticky Date Pudding with Butterscotch Sauce

Chocolate Pudding with Fresh Cream

Black Forest Gataeu with Berry Coulis

Lemon Meringue Tart with Vanilla Ice-Cream

Apple & Rhubarb Tart with Fresh Cream

Fig, Almond & Honey Pudding with Vanilla Ice-Cream

M E N U R E Q U I R E M E N T S

Buffet Menu – Minimum 50 ppl

Limited Choice Menu – Minimum 40 ppl

Alternate Drop Menu – Minimum 40 ppl

Final Number, Dietary Requests And Full Payment Of Food
Must Be Received 72 Hours (3 business days) Before The
Day Of The Function.
