

Morning & Afternoon Tea

minimum 15 people

Additional 17% surcharge applies Sundays and Public Holidays

MENU #1 – SCONES

(V)

\$8⁵⁰ per person

Scones (2 per person), strawberry & apricot preserves, whipped cream

Tea & filter coffee

MENU #2 – MUFFINS

(V)

\$8⁰⁰ per person

Blueberry & chocolate chip muffins (2 per person)

Tea & filter coffee

MENU #3 – MINI CROISSANTS

(GF, V AVAILABLE)

\$8⁵⁰ per person

Plain croissants with jam and butter, ham and cheese filled croissants (1 of each per person)

Tea & filter coffee

MENU #4 – GATEAUX & TORTES

(GF, V - AVAILABLE)

\$9⁵⁰ per person

Chef's selection of Gateau & Torte (1 slice per person)

Tea & filter coffee

MENU #5 - SANDWICHES

\$9⁵⁰ per person

Finger sandwiches (2 fingers per person)

Cucumber, avocado & dill (V)

Chicken, mayo & cos lettuce

Smoked Salmon, cream cheese & watercress

Tea & filter coffee

MENU #6 – FRUIT PLATTER

(GF, DF, V, VG)

\$10⁵⁰ per person

Seasonal fruit

Tea & filter coffee

MENU #7 – CHEESE PLATTER

(V)

\$12⁰⁰ per person

Selection of soft & hard cheeses,

dried fruits & water crackers

Tea & filter coffee

OPTIONAL EXTRAS

Light sparkling mineral water (500ml) bottle **\$4⁸⁰**

Orange or Apple Juice per glass **\$3⁷⁰**

Canapés & Cocktail Party

minimum 15 people

Additional 17% surcharge applies Sundays and Public Holidays

MENU #1 - TRADITIONAL AUSSIE

\$17⁵⁰ per person (8 servings per person)

Mini beef party pies

Mini house-made sausage rolls

Baby hot dogs with mustard and tomato sauce

Barbecue meatballs

MENU # 2 – HOT ASIAN STYLE

\$19⁵⁰ per person (10 servings per person)

Mini vegetable spring rolls with sweet chilli dipping sauce (V)

Vegetarian and meat samosas dim sims with soy dipping sauce

House-made thai fish cakes with mirin dipping sauce

Marinated pork belly strips with asian dipping sauce (GF)

MENU # 3 - COLD CANAPÉ QUARTET

\$18⁵⁰ per person (8 servings per person)

Mini tomato and basil bruschetta (V)

Rare roast beef with horseradish crème

Smoked chicken, lime and tarragon tartlet with crème fraîche

Smoked salmon mousse on crouton

MENU # 4 - HOT MINI SKEWERS

\$19⁵⁰ per person (8 servings per person)

Satay chicken skewers with roasted dipping sauce

Lamb kofta skewers with yoghurt dipping sauce

Honey and soy marinated beef skewers

Chargrilled vegetable skewers (GF, DF, V, VG)

MENU # 5 - MIXED CANAPÉS

\$21⁰⁰ per person (10 servings per person)

Mini tomato and basil bruschetta (v, VG)

Barbeque meat balls

Chinese crêpes filled with peking duck, shallots and hoi sin sauce

Pumpkin, bacon and feta scrolls

Tempura prawns with wasabi mayonnaise

MENU # 6 – MIXED CANAPÉS

\$29⁰⁰ per person (10 servings per person)

Rare roast beef with horseradish crème

Chinese crêpes filled with Peking duck, shallots and hoi sin sauce

Caramelised onion and blue cheese tartlet (v)

Smoked salmon, tartare cream cheese on herb blini

Marinated pork belly strips with Asian dipping sauce

MENU # 7 – HOT & COLD CANAPÉS

\$33⁰⁰ per person (12 servings per person)

COLD

Mini tomato and basil bruschetta (v, VG)

Rare roast beef with horseradish cream

Smoked salmon, tartare cream cheese on herb blini

Smoked chicken, lime and tarragon tartlet with crème fraiche

HOT

Mini vegetable spring rolls with sweet chilli dipping sauce (v)

Mini gourmet quiches

Fish gujons with asian dipping sauce

Barbecue meat balls

Pumpkin, bacon and feta scrolls

Marinated pork belly strips with asian dipping sauce (GF)

Gatherings

(minimum 15 people)

Additional 17% surcharge applies Sundays and Public Holidays

Tea & filter coffee included

MENU #1 - ASSORTED TRIANGLE SANDWICHES

\$11.50 per person

(1.5 sandwiches per person)

Roast beef w mustard mayonnaise and lettuce

Chicken, cream cheese, avocado and semi-dried tomato

Roast turkey w cranberry aioli

Tomato, mozzarella, basil (GF, V)

Smoked ham, sweet pickles and tasty cheese

Smoked salmon, cream cheese, capers and cucumber

MENU #2 – HOT FINGER FOOD

\$13⁵⁰ per person

(*3 per person; #2 per person total 5 pieces per person)

*Mini sausage rolls

*Party Pies

*Fish cocktails

*Mini vegetable spring rolls (V)

(dipping sauces included for above)

#Roast pumpkin and feta quiche slices (V)

#Bacon and Parmesan quiche slices

MENU #3 – OPEN DANISH SANDWICHES

\$14⁵⁰ per person (2 open danish per person)

Rare roast beef, lettuce, and horseradish crème fraiche

Turkey, brie and cranberry jam

Smoked salmon, cream cheese, dill, spanish onion and capers

Double smoked leg ham, brie and chutney

Tomato, mozzarella and basil (GF, V)

Shrimp, avocado and mayo

MENU #4 – HOT & COLD MIX

\$15⁵⁰ per person (*3 per person # 2 per person total 5 pieces)

Sandwich Ribbons

*Smoked salmon, cream cheese, capers and dill

*Roast beef, mustard mayonnaise and lettuce

*Chicken, mayo and watercress

Quiche

Mini roast pumpkin and feta quiche (V)

Mini Bacon and Parmesan quiche

OPTIONAL EXTRAS

Seasonal Fruit Platter \$10⁵⁰ per person

Watermelon, honeydew, rockmelon, strawberry, kiwi fruit, grapes (GF, DF, V, VG)

Cheese Board \$12⁰⁰ per person

Selection of soft & hard cheeses, dried fruits and water crackers (V)

Dessert Platter \$8⁵⁰ per person

Chef's selection of bite size cakes and slices

Cake Platters \$9⁰⁰ per person

Classic chocolate mud cake

Flourless orange & almond cake (GF)

Cheese cake of the day

Lunch Menu

DESIGN YOUR OWN MENU - TWO OR THREE COURSES

Maximum selection 2 of each course which will be served as alternate dish (plated and served - minimum 15 people)

Additional 17% surcharge applies Sundays and Public Holidays

Tea & filter coffee included – self serve from the buffet

ENTREES

COLD

Carpaccio of beef \$14⁹⁰

rocket, parmesan and balsamic glaze (GF)

Chicken liver pâté \$13⁵⁰

with crudities, orange pepper jelly

Prawn \$19⁵⁰

asparagus, avocado salad, raspberry vinaigrette (GF, DF)

Smoked chicken \$18⁵⁰

caesar salad, crispy prosciutto

Mediterranean vegetable frittata \$10⁹⁰

beetroot glaze, pecorino cheese (GF, V)

Fresh oyster, smoked salmon and prawn \$19⁵⁰

with lime, red pepper, fresh herb dressing (GF, DF)

Italian salt cured beef (bresaola) \$18⁰⁰

rocket on herb oiled ciabatta bread, horseradish crème fraise

Rice paper roll \$18⁵⁰

Thai-style pork shredded and asian vegetables, mirin dipping sauce (GF)

Sushi (nigiri) \$19⁰⁰

salmon, prawn and pickled vegetable, wasabi soy dipping sauce (GF)

Warm Thai beef salad \$18⁵⁰

with cucumber, coriander, mint, caramelised cashew and crispy rice noodles (GF, DF)

Goat's cheese and caramelised tomato tartlet \$17⁹⁰

with greens, balsamic dressed (GF, V)

Moreton bay bug \$22⁵⁰

on salt cod brandade with julienne zucchini, sauce tartar (GF)

Poached asparagus \$16⁹⁰

shaved parmesan, coddled egg, truffle oil (GF, V)

Salt and pepper squid \$19⁵⁰

shaved parmesan, cucumber, tomato vegetable julienne, garlic aioli

HOT

Louisiana style crab cakes \$18⁹⁰

with lime, chili and coriander vinaigrette

Quail breast \$19⁰⁰

on baked polenta with port wine jus (GF, DF)

Blue cheese \$16⁹⁰

and dill gnocchi (GF)

Baked field mushroom \$16⁵⁰

with chorizo and feta duello

Tandoori chicken and bacon tortilla \$15⁰⁰

tasty cheese, shallots, pickled cucumber, range dressing

Confit of salmon \$17⁹⁰

with crispy fried capers, lemon dill vinaigrette (DF)

Lamb Kofta \$14⁵⁰

toasted flat bread, parsley, cucumber, spanish onion, lemon yoghurt and sumac

Vegetable tarte tatin \$17⁵⁰

roast butternut pumpkin and leek, with rocket, fennel seeds and crumbled feta (V)

MAINS

Lamb shank \$22⁵⁰

slow roasted with pan thickened juices silver beet and potato mash

Tenderloin of beef \$29⁹⁰

on a potato gratin, mini vegetables, caramelised eschallots, port wine jus (GF)

Crispy skin salmon steak \$27⁵⁰

roast sweet potato, asparagus and lemon hollandaise (GF)

Moroccan lamb fillet \$26⁵⁰

roast zucchini, tomato, eggplant relish, kumara chips (GF, DF)

Thai-style market fresh fish fillets \$26⁰⁰

coconut curry broth, jasmine rice, yoghurt salsa (GF)

Piri Piri spatchcock \$24⁹⁰

portuguese rice, mesclun leaves and lemon herb dressing (GF, DF)

Bone on veal steak \$31⁵⁰

cannelloni bean mash, baby spinach, sticky tomato jus (GF, DF)

Wild mushroom risotto \$25⁵⁰

parmesan and truffle oil (GF, V)

Roast duck linguini \$25⁹⁰

snow pea, parmesan, sweet soy butter sauce

Asian-style crispy skin pork belly \$24⁹⁰

on sesame bok choy (GF, DF)

Beer battered barramundi \$24⁹⁰

tartare sauce, salad, chips

Chicken schnitzel salad, chips \$22⁹⁰

Chicken parma schnitzel salad, chips \$23⁹⁰

Veal Scaloppini \$25⁹⁰

white wine cream sauce, salad, chips

Beef sirloin \$29⁹⁰

pepper sauce, salad, chips

DESSERTS

Sticky date pudding \$12⁹⁰

vanilla bean cream and caramel (v)

Individual pavlova \$12⁵⁰

fresh fruits and berries (v)

Espresso panna cotta \$13⁹⁰

crème anglaise and biscotti

Double chocolate cake \$12⁵⁰

chocolate anglaise, vanilla bean ice cream (v)

Lemon tart \$12⁰⁰

double cream, passion fruit coulis

White chocolate mousse \$11⁹⁰

tuile biscuits, forest berries (v)

Buffet Menus

(minimum 30 people)

Additional 17% surcharge applies Sundays and Public Holidays

MENU # 1 - PIZZA & PASTA

\$32⁵⁰ per person

Pumpkin soup (GF, V)

Garlic bread

Pizza (any three)

Hawaiian

Vegetarian (V)

Tandoori chicken

Meat lovers

Pasta (any three)

Chicken pesto - penne

Bolognese sauce – spaghetti

Blue cheese sauce – gnocchi (V)

Carbonara - fettuccine

Matriciana - penne (V, VG)

Individual tiramisu

Tea and filter coffee

MENU # 2 - CURRY

\$32⁵⁰ per person

Bread

Naan bread (V)

Poppadum (V, VG)

Curry (any three)

Butter chicken

Lamb korma

Beef vindaloo

Chick pea and vegetable curry (GF, V, VG)

Fragrant rice

Mango chutneys (GF, V, VG)

Raita (cucumber yoghurt)

Banana coconut (GF, V, VG)

Mango and pistachio ice cream (V)

Tea & filter coffee

MENU # 3 - ROAST

from \$33⁵⁰ per person

Bread

Basket of bread rolls

selection of 2/3 roast meats (\$33⁵⁰/\$36⁰⁰)

Roast turkey (GF, DF)

Mustard crusted roast beef (GF, DF)

Twice-smoked honey-glazed leg ham (GF, DF)

Roast chicken (GF, DF)

Roast pork with crackling (GF, DF)

Gravy and cranberry sauce

Baked potato and pumpkin (GF, DF, V, VG)

Green beans and broccoli (GF, DF, V, VG)

Individual yorkshire puddings (V)

Pudding and custard (V)

Tea & filter coffee

MENU # 4 - BBQ

\$31⁵⁰ per person

Basket of bread rolls

Meat

Chicken and beef sausages

Beef steaks (GF, DF)

Beef hamburger patties (veggie patties available on request)

Chicken and vegetable skewers (GF, DF)

Grilled fish of the day (GF, DF)

Salads

Green salad (GF, DF, V, VG)

Coleslaw (V)

Potato salad

Pasta salad (V)

Beetroot and onion salad (GF, DF, V, VG)

Fruit salad (GF, DF, V, VG)

Tea & filter coffee

MENU # 5 - TRADITIONAL CHRISTMAS

\$35⁰⁰ per person

Basket of bread rolls

Meat

Carved roast turkey (GF, DF)

Carved honey-glazed leg ham (GF, DF)

Gravy and cranberry sauce

Baked potato and pumpkin (GF, DF, V, VG)

Green beans and broccoli (GF, DF, V, VG)

Individual yorkshire puddings (V)

Traditional pudding with brandy custard and vanilla ice cream (V)

Tea & filter coffee

MENU # 6 - COLD CHRISTMAS

\$42⁰⁰ per person

Basket of bread rolls

Selection of cured and smoked meats

with pickled vegetables (GF, DF)

Sliced honey-glazed leg ham (GF, DF)

Marinated chicken pieces (GF, DF)

Seafood terrine (GF)

Chargrilled baby octopus (GF, DF)

Salads

Greek salad (GF, DF, V)

Coleslaw (V)

Potato salad

Pasta salad (V)

Beetroot and onion (GF, DF, V, VG)

Seasonal fruit platter (GF, DF, V, VG)

Cheese cake

Tea & filter coffee

MENU # 7 - HOT AND COLD CHRISTMAS

\$48⁰⁰ per person

Basket of bread rolls

Pumpkin soup (GF, DF, V, VG)

HOT

Carved roast turkey (GF, DF)

Carved honey-glazed leg ham (GF, DF)

Gravy and cranberry sauce

Baked potato and pumpkin (GF, DF, V, VG)

Individual Yorkshire puddings (V)

COLD

Assorted cured and smoked meats (GF, DF)

Whole-cooked prawns (GF, DF)

Chargrilled baby octopus (GF, DF)

Marinated chicken pieces (GF, DF)

Marinated baby octopus (GF, DF)

HOT

Fish gujons (GF, DF)

Whole Atlantic salmon, steamed on Asian greens (GF, DF)

Steamed green-lip mussels (GF, DF)

Asian vegetable stir fry (GF, DF, V, VG)

Salads

Green salad (GF, DF, V, VG)

Coleslaw (V)

Potato salad

Pasta salad (V)

Beetroot and onion salad (GF, DF, V, VG)

Fresh fruit platter (GF, DF, V, VG)

Cheese board with dried fruits or cheese cake

Tea & filter coffee

General Information, Policies, Terms and Conditions

Menu Selection

We would be happy to assist you in making your menu selection.

Bookings, Deposits & Final Payment

Bookings can only be confirmed with a deposit of \$250.00

Total numbers are required at time of booking. Guaranteed final number is to be advised 72 hours prior to the commencement of the function, unless otherwise agreed. At the time final numbers are advised final payment for food charge is required.

Bar & Beverage Accounts

Bar limits are to be paid in advance or secured with a Credit Card prior to the function commencing.

Any additions, extras etc. are to be paid at the conclusion of the function and prior to departure.

Cancellation Policy

Cancellation of your booking giving 14 clear days – full deposit refunded.

Cancellation of your booking giving less than 14 clear days of your booking will forfeit the deposit in full.

Venue Capacity and Licensing

The venue is licensed for a maximum 160 people inside and 40 people outside on the deck. Management reserves the right to reduce patron numbers based on the type of function and seating arrangements. The venue is licensed to sell and supply alcohol for consumption in the venue area only.

Responsible Service of Alcohol

Responsible Service of Alcohol policies are adhered to at all times. The management and staff reserve the right to refuse service of liquor to any person as they see fit.

Under 18 years – any person attending the function who is under 18 years of age must be accompanied by a parent or guardian.

This function space is not for underage functions (under 18 years). If the venue is of the view that an underage function has been booked the venue will have the sole right to cancel the said function with no cost being incurred by the venue. The decision will be final and no correspondence will be entered into.

Loss or Damage

As the function organiser, you or your organisation will be held financially responsible for any damage or loss suffered by the venue during you function. The venue holds no responsibility for items brought into the venue by clients or other patrons.

Food & Beverage

No Food or Beverage of any kind is permitted to be brought into the venue at any time except by special arrangement (agreed in writing) by management.

Surcharge

Any function exceeding the booking time will ensure a fee of \$100.00 per hour or part thereof.

Additional 17% surcharge applies Sundays and Public Holidays

Cleaning

General cleaning is included, however additional cost will be incurred by the organiser should confetti, poppers, streamers, rice etc. be used. Nothing is to be taped, glued, nailed or otherwise hung from any fixture, wall or structure in the venue. It is the responsibility of the function organiser to ensure that all/any decorations displayed are removed at the end of the function.

I have read the general information, policies and terms and conditions above and agree to comply with them.

NAME.....

DATE.....

SIGNED.....

DATE OF FUNCTION.....

THIS FORM MUST BE SIGNED PRIOR TO ANY FUNCTION COMMENCING