



Private dinner

Menu

This menu is designed on an alternate drop basis. For functions of 80 guests or less the option to have a choice is available for an additional charge of \$3.00 per person.

A bowl of Garden Salad & a bowl of Steamed Vegetables will be provided for each table during Main Course.

To price your menu simply choose 2 options from the categories of your choice and add them together to get the per person cost.

If you require any assistance in calculating the total price per head please do not hesitate in contacting myself on 8582 1411.

Thank you for your enquiry and I will be in contact with you in the near future to discuss your requirements.

Kind Regards,

Chelsea Klingbiel

Events Co-Ordinator

Entrée - \$12.50pp

Creamy Potato & Leek Soup

Roasted Butternut Soup with Sour Cream & Crispy Bacon

Creamy Spinach & Broccoli Soup with Minted Yoghurt

Salt & Pepper Squid with Asian Salad & Lime Aioli

Moroccan Spiced Lamb with Roasted Pumpkin & Feta Salad

Smoked Chicken Caesar Salad

Mushroom & Sage Arancini with a Tomato & Capsicum Coulis

Fried Prawns in Kataifi Pastry with a Citrus Salad & Passionfruit Vinaigrette

Braised Beef Cheek with Beetroot Puree

MAIN - \$23.50pp

Oven Baked Lamb Rack

Served with a Sour Cream topped Jacket Potato, Herb Breadcrumb & Red Wine Jus

200g Fillet Mignon

Served with Pink Murray Salt Roasted Potatoes, Grilled Tomato & Tomato Chilli Jam

Moroccan Marinated Chicken Maryland

Served with Baby Spinach, Herb Cous Cous & a Mint Yoghurt

King Rib Pork Cutlet

Served on Parsnip Puree with an Apple & Date Poached Pear & Sage Demi Glaze

14 Hour Slow Roasted Scotch Fillet

Served on Pink Murray Salt Potatoes with Broccolini & a Creamy Swiss Brown Mushroom Sauce

Atlantic Salmon

Served on Tomato Risotto with Blanched Asparagus & an Aged Balsamic Glaze

Oven Baked Barramundi

Served with Roasted Potatoes & a Fresh Rocket, Lemon & Dill Butter Sauce

Apricot, Almond & Feta Stuffed Chicken Breast

Served with a Parmesan & Potato Galette, Cherry Tomatoes & a Spinach Béchamel

Beef or Chicken Schnitzel

Served with Creamy Mashed Potato & your choice of the following Toppings:

Gravy, Parmigiana, Avocado, Cheese & Hollandaise or Mushroom, Asparagus & Feta

Dessert - \$9.00pp

White Chocolate Baked Cheesecake

Served with Raspberry Coulis & Chantilly Cream

Individual Sticky Date Pudding

Served with Butterscotch Sauce & Vanilla Ice Cream

Mini Pavlova

Served with Whipped Cream & Mixed Berry Compote

Vanilla Bean & Strawberry Panna Cotta

Served with Raspberry Coulis

Apple & Cherry Strudel

Served with Vanilla Ice Cream & Cherry Syrup

Warm Chocolate & Raspberry Brownie

Served with Chocolate Sauce & Ice Cream

Fresh Seasonal Fruit Salad

Served with Passionfruit Syrup & Whipped Cream

CANAPES

COLD

PRICE - pp

Mini Tomato & Basil Bruschetta	\$1.80
Smoked Chicken Rice Paper Rolls	\$2.60
Smoked Salmon on Dill, Cream Cheese & Cucumber Rounds	\$2.40
Mixed Sushi Rolls	\$2.40
Chicken & Pistachio on Cucumber Rounds	\$1.90
South Australian Prawn & Avocado Crosini	\$2.50
Assorted Gourmet Mini Sandwiches	\$2.00
Rare Roast Beef Crosini with Horseradish Cream	\$2.00

HOT

Moroccan Meatballs with Spicy Tomato Chutney	\$1.60
Assorted Mini Quiche	\$2.50
Crispy Fried Chicken Tenders with a Spicy Aioli	\$2.60
Spinach & Feta Triangles	\$2.60
Sundried Tomato Arancini with Mango Chutney	\$1.80
Mini Pies, Pasties & Sausage Rolls	\$2.20
Satay Beef Skewers	\$2.10
Tempura Prawn Twists	\$2.80
Lemon Pepper Squid with Pepperberry Aioli	\$2.00
Trio of Dips with Crudités & Crackers	\$2.20
Asian Platter of Mini Dim Sims, Spring Rolls & Wontons	\$2.40
Seasoned Wedges with Sour Cream & Sweet Chilli Sauce	\$2.00
Cheese Platter with Creamy Blue, Double Brie, Vintage Cheddar & a mix of Dried Fruit, Nuts & Crackers	\$3.80