

SET MENU #1 - \$35.00/guest

ENTRÉE

Soup of the Day

Served Piping Hot with a Dinner Roll

Choose From:

Vine Ripened Tomato Soup with Mint Cream

Sweet Potato & Carrot Soup

Chicken & Sweet Corn

Butternut Pumpkin & Apple

Chicken & Corn Chowder

Smoked Ham, Thyme & Green Pea

Potato & Leek

Mediterranean Vegetable

MAIN COURSE

Chicken Parcel:

Breast of Chicken stuffed with Bacon & Mushrooms

Wrapped in Pastry and Shallow Fried

Main Course will be accompanied by Jacket Potato, Fresh Market Vegetables
Steamed & Tossed in Butter

DESSERT

Dark Chocolate Mousse

With Honeycomb Praline & Cream



Providing a Premier
Catering Service
throughout Regional WA



Weddings • Meetings
Trade Shows • Conferences
Dinners & More

18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

SET MENU #2 - \$37.50/guest

ENTRÉE

Share Platters on Each Table

Turkish Bread - With Macadamia Nut Dukkah, Olive Tapenade, Olive Oil & Basil Pesto

MAIN COURSE

Scotch Beef Fillet with grilled Medium and Served with a Creamy Diane Sauce accompanied by Jacket Potato with Butter, Sea Salt & Cracked Pepper. Crisp Garden Salad with Balsamic Vinaigrette

DESSERT

Pavlova Nests - Lime & Mascarpone Custard with Berry Compote and Pistachio Toffee

SET MENU #3 - \$44.10/guest

Dinner Roll & Butter

ENTREE

Thai Green Chicken Curry - Served on a Pilaf of Basmati Rice with Fresh Coriander, Peanuts & Juicy Lime Cheek

MAIN COURSE

Sticky Pork Fillet:

Plump Roasted Fillet of Pork with Caramelized Brown Sugar, Dried Apple and Cider Cream Sauce. Accompanied by Cinnamon Sweet Potato Mash, Apple Potato Gratin & Buttered French Beans

DESSERT

Flourless Bitter Chocolate Mousse Torte with Tia Maria Sauce, Cream & Cracked Toffee

SET MENU #4 - \$47.10/guest

Dinner Roll & Butter

ENTRÉE

Bruschetta –

Garlic, Butter and Basil Roasted Italian Loaf topped with Roma Tomato, Spanish Onion, Torn Basil & Crumbled Feta drizzled with Truffle Oil & Balsamic Glaze

MAIN COURSE

Gourmet Mixed Grill:

Scotch Fillet Steak, French Lamb Cutlet, Bacon Wrapped Chipolata Sausage with Grilled Tomato, Mushrooms & Red Wine Jus

Accompanied by 'fat' cut chips and Crisp Greek Salad

DESSERT

Gratinated Lemon Tart - with Sweetened Cream, Raspberry Coulis and Biscotti Snap

SET MENU #5 - \$49.50/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL

Turkish Lamb Kofta with Tzatziki

Tempura Fish with Lemon Zest Mayo

Dinner Roll & Butter

ENTRÉE

Delightful Vegetarian Tart:

Semi Dried Tomato and Herbed Mascarpone Tart with Olive Tapenade

Or

Green Curried Prawns & Snapper on a Basmati Pilaf of Rice with Fresh Coriander, Peanuts & Fresh Lime

MAIN COURSE

Grain Fed Harvey Sirloin:

Grilled medium and served with a field mushroom & roasted garlic half clove.
Masked with a merlot jus and accompanied by garlic mash and roasted root vegetables.

Or

Chicken Mignon:

Breast of Chicken Wrapped in Bacon & Oven Baked masked with a Béarnaise Sauce
Accompanied by Panache of Steamed Vegetables & Buttered Jacket Potato

DESSERT

Chilled Lemon Soufflé with Toasted Coconut, Strawberries & Chantilly

SET MENU #6 - \$49.90/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL

Salt & Pepper Prawns & Squid with Lime Aioli

Chicken Nori Rolls with Japanese Soy & Wasabi

Dinner Roll & Butter

ENTRÉE

Shark Bay Whiting Fillet in a Tempura Batter garnished with a Greek Salad & Whole Egg Mayo

Or

Tandoori Chicken Breast:

Served with Spiced Chickpea Dip, Cucumber, Purple Onion & Tomato Salad with
Peach Chutney

MAIN COURSE

Black Cherry Pork Fillet:

Fillet of Pork Pan Seared and Finished in a Port & Cherry Cream Glaze

Or

Porterhouse Steak:

Rosemary Beef Steak served on Wilted Spinach layered with Sage Scented Pumpkin
& Roasted Beetroot

Both Main Course Options will be Accompanied by Creamy Garlic Potatoes &
Steamed Seasonal Vegetables

DESSERT

Honeycomb Toffee Sponge with Whipped Banana Cream & Chocolate

SET MENU #7 - \$52.55/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL

BBQ Prawn Skewer with Butter, Lime & Garlic

Champagne Pate with Vegetable Crudities & Grissini Sticks

Tandoori Chicken with Yoghurt Dip

Dinner Roll & Butter

ENTRÉE

Chicken, Spinach & Chilli Penne Pasta:

Tender chicken marinated and pan fried with spicy Napolitano sauce.

Tossed with Penne Pasta and Garnished with Shaved Parmesan and a Pancetta Crisp

MAIN COURSE

Three Rib Rack of Lamb:

Herb encrusted rack, oven baked and served with a Ratatouille Pie with potato top.
Buttered Green Beans, Glazed Carrots & Minted jus.

Or

Shark Bay Whiting Fillets:

Boneless Fillets of Local Whiting In a Light Tempura Batter,

With Whole Egg Mayo Dipping & 'Fat' Cut Chips Garnished with a Greek Salad with
Balsamic Glaze.

DESSERT

Strawberry Romanoff:

Delightfully light Strawberry Mouse, folded with Cream & Strawberry Liqueur Fruit
Glaze topped with Strawberry Sorbet & Chantilly Cream

SET MENU #8 - \$51.35/guest

Dinner Roll & Butter

SOUP

Soup of the Day - Served Piping Hot

Choose From:

Vine Ripened Tomato Soup with Mint Cream

Sweet Potato & Carrot Soup

Chicken & Sweet Corn

Butternut Pumpkin & Apple

Chicken & Corn Chowder

Smoked Ham, Thyme & Green Pea

Potato & Leek

Mediterranean Vegetable

ENTRÉE

Asian Mezze Plate:

Handmade Spring Roll

King Prawn Wanton

Thai Green Curry Chicken Skewer

Accompanied by Dipping Sauces and Salad Garnish

MAIN COURSE

Frenched Lamb Shank:

Tender Shank, Braised in Red Wine with Bacon & Tomato

Main Course to be Served with Creamy Garlic & Parmesan Mash, stuffed oven baked Zucchini with Melted Cheddar Cheese and Maple Roasted Carrots

DESSERT

Chocolate & Baileys Irish Cream Roulade:

Light as Air Chocolate Sponge Rolled with Chocolate Shards and Mascarpone Cream Filling

SET MENU #9 - \$51.70/guest

50/50 Alternate Drop

Dinner Roll & Butter

CANAPES ON ARRIVAL – VIA TRAY SERVICE

Chicken & Tarragon Meatballs with Lemon Chilli Syrup

Puff Pastry Galette with Chorizo & Char Grilled Capsicum

Thai Money Bags with Sweet Chilli Sauce

ENTRÉE

Wild Mushroom Risotto with Fresh Parmesan on a Bed of Steamed Buttered Spinach

Or

Chicken Breast poached in white wine and shallots with a ragout of four mushrooms

MAIN COURSE

Fillet of Beef with Three Pepper Crusts, Hand Cut Chips & Merlot Jus

Or

Ocean Salmon Fillet with Aioli and a Basque Style Salsa of Tomato & Spicy Peppers and Jacket Potato

Both Main Course Options will be accompanied by a salad of Roasted Beetroot, Green Lentils, Baby Spinach, Caramelised Walnuts & Camembert Cheese

DESSERT

Pina Colada Cheesecake with Toasted Coconut and Caramelized Pineapple

Or

Berry tiramisu of Savoyard biscuits, raspberry liqueur, whipped vanilla custard and fresh strawberries

SET MENU #10- \$58.85/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL

Prawn Laksa in Shooter Glasses

Skewered Tikka Chicken

Lamb and Rocket Turkish Bites with Crumbled Fetta

Dinner Roll & Butter

ENTRÉE

Lamb Loin in Filo:

Tender lamb marinated in olive oil, garlic & lemon. Sautéed and encased in filo finished in the oven and served with a Strawberry/Lemon Glaze

MAIN COURSE

Atlantic Salmon:

Oven baked with butter & topped with lemon scented hollandaise presented with new potatoes and Caesar salad garnish.

Or

Fillet of Beef Wellington:

Prime Beef Fillet topped with mushroom Duxelle wrapped in puff pastry and oven baked presented with a roasted garlic and horseradish glaze and accompanied by Hassel Back Potatoes Salad of Baby Spinach, Cherry Tomato & Pesto Tossed Camembert Cheese.

DESSERT

Melting Marshmallow & Banana Filo's - Served Piping Hot Dusted with Icing Sugar

Or

Hazelnut & White Chocolate Parfait with an Almond Tule & Mixed Berries

GALA - SET MENU #11 - \$58.85/guest
50/50 Alternate Drop

CANAPES – ON ARRIVAL VIA TRAY SERVICE

Garlic Bruschetta with Roma Tomato, Fresh Basil, Purple Onion & Crumbled Fetta

Snapper Goujons in Beer Batter

Thai Style Chicken Salad in Bamboo Boats

Rustic Dinner Roll & Butter

ENTRÉE

Chicken Roulade with Spring Vegetables on Fig Chutney

Or

Steak Dianne:

Mini Medallions of Fillet with Brandy laced sauce on Parmesan Polenta

MAIN COURSE

Herb Encrusted Lamb Rump with Minted Jus on Warm Couscous Salad

Or

Garlic Seafood masked in a Sherry Laced Sauce on Wild Rice Pilaf

DESSERT

Bomb Alaska:

Chocolate Mud Cake Base with Rich Meringue and Drizzled Raspberry Coulis

Or

Mango Panna Cotta with Handmade Cookie Garnish with Sauce Anglaise

GALA - SET MENU # 12- \$58.85/guest
50/50 Alternate Drop

CANAPES – ON ARRIVAL VIA TRAY SERVICE

Sweet & Sour Pork Kebab

Panko Crumbed Oysters with Wasabi Mayo

Sweet Potato & Goats Cheese Gallette

Rustic Dinner Roll & Butter

ENTRÉE

Pan Seared Atlantic Salmon:
On Slow Roasted Leek masked with Lemon Butter Sauce

Or

Frenched Lamb Cutlet:
On Moroccan Couscous garnished with Cranberries & Pine Nuts

MAIN COURSE

Grain Fed Harvey Sirloin:
On Potato Rosti, cooked medium & topped with stuffed mushroom & Red Wine Jus

Or

Cajun Chicken Breast:
Served on Avocado, Green Beans with a Lime & Chilli Salsa
Both Main Course Options will be accompanied by Caramelized Oven Roasted
Vegetables Carrot, Onion, Pumpkin & Sweet Potato

DESSERT

Individual Sticky Date Pudding with Hot Caramel Sauce

Or

Vanilla Meringue Roulade with Passionfruit & Raspberries & White Chocolate Ganache

GALA - SET MENU #13 - \$58.85/guest
50/50 Alternate Drop

CANAPES – ON ARRIVAL VIA TRAY SERVICE

Coconut Curried Fish in Japanese Spoon

Lamb Loin Satay Stick with Peanut Sauce

BBQ Plum Duck with Pear Salad

Rustic Dinner Roll & Butter

ENTRÉE

Tempura Whiting Fillets on Summer Greens with Garlic Aioli

Or

Sticky Pork Fillet on Singapore Noodles with a Hoi Sin & Garlic Sauce

MAIN COURSE

Eye Fillet of Beef with Garlic Prawns & Scallop Topper masked with Creamy Brandy Based Sauce

Or

Breast of Chicken Pocketed & Filled with Pepper Jack Cheese & Baby Spinach
On a Southern Style Rice Pillaff with Mango Puree

Both Main Course Options will be accompanied by Butter Tossed Market Vegetables
Seasoned with Cracked Pepper & Sea Salt

DESSERT

Crème Brulee With Honey Toffee & Trio of Coulis Mango, Strawberry & Kiwi

Or

Chocolate Raspberry Mousse Cake with Shaved Chocolate & Warmed Anglaise

GALA - SET MENU #14 - \$58.85/guest
50/50 Alternate Drop

CANAPES – ON ARRIVAL VIA TRAY SERVICE

Sweet & Sour Pork Kebab

Panko Crumbed Oysters with Wasabi Mayo

Sweet Potato & Goats Cheese Galette

Rustic Dinner Roll & Butter

ENTRÉE

Pork Belly marinated in Fennel Seed, Garlic, Sea Salt & Lemon

Or

Tandoori Roasted Chicken with Preserved Lemon, coriander & mango yoghurt
accompanied by Handmade Flat Bread

MAIN COURSE

Rosemary Loin of Lamb with Handmade Zesty Hommos accompanied by Minted Pea &
Fennel Salad & Sweet Pepper Jus

Or

Reef Fish with Yellow Curry Puree on a Crunchy Asian Salad with Coconut Rice &
Coriander/Parsley Sambal

DESSERT

Vanilla & Honeycomb Mousse with Raspberry Marshmallow & Oreo Crumble

Or

Lemon Grass Poached Pineapple with Coconut Meringue & Pina Colada Anglaise

GALA - SET MENU #15 - \$58.85/guest
50/50 Alternate Drop

CANAPES – ON ARRIVAL VIA TRAY SERVICE

Coconut Curried Fish in Japanese Spoon

Lamb Loin Satay Stick with Peanut Sauce

BBQ Plum Duck with Pear Salad

Rustic Dinner Roll & Butter

ENTRÉE

Nicoise Salad of Long Beans, Egg & Tomato topped with Smoked Salmon, Capers & Cream Cheese Dressing

Or

Handmade Curry Lamb Samosa on mango Chutney with Cucumber Salad

MAIN COURSE

Braised Beef Cheeks with Mushroom, Baby Onion, Bacon & Red Wine Jus

Or

Lemon Thyme Baked Breast of Chicken with Seared Mustard Jus

Both Main Course Options will be Accompanied by
teamed Seasonal Vegetables & Minted/Buttered New Potatoes

DESSERT

Turkish Delight Cheesecake with Rosewater Gel & Double Cream

Or

Pineapple Cake White Chocolate & Macadamia Nut Crunch, Coconut Lime Creak with Rum & Ginger Jelly

GALA - SET MENU # 16 - \$58.85/quest

50/50 Alternate Drop

CANAPES – ON ARRIVAL VIA TRAY SERVICE

Sweet & Sour Pork Kebab

Panko Crumbed Oysters with Wasabi Mayo

Sweet Potato & Goats Cheese Gallett

Rustic Dinner Roll & Butter

ENTRÉE

Hoi Sin Beef Skewers with Soy Glaze on Steamed Rice

Or

Handmade Spring Rolls with Spiced Chicken, Vegetables & Rice Noodles garnished with Asian Salad & Sweet Chilli & Vinegar Dipping

MAIN COURSE

Oven Grilled Reef Fish with Butter, Lemon & Soy Topped with Grilled Prawns

Or

3 Rib Lamb Rack with Minted Jus and a Sea Salt & Rosemary Fleuron
Both Main Course Options will be Accompanied by Creamy Scalloped Potatoes & Steamed Vegetable Panache

DESSERT

Churros – Served Warm with Butterscotch Sauce

Or

Brandy Snap Basket with Vanilla Panna Cotta & Strawberry Coulis



Providing a Premier
Catering Service
throughout Regional WA



Weddings • Meetings
Trade Shows • Conferences
Dinners & More

18 Bradford St Geraldton WA 6530

Located on the Geraldton Foreshore

SET MENU #17 - \$58.85/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL – VIA TRAY SERVICE

Beef Meatballs with Napolitano Sauce

Creole Chicken Schnitzels with Cajun Cocktail Sauce

Bite Size Fish with Turmeric & Fragrant Roasted Spices

Dinner Roll & Butter

ENTRÉE

Layers of King Prawns and Avocado with walnut mayonnaise and crushed Roma tomato

Or

Thai Style caramelised pork with fresh pineapple slices, mint and lime dressing

MAIN COURSE

Nut Crusted 3 Rib Lamb Rack with Pate & Wild Mushrooms – Masked in a Mint Jus

Or

Crispy Skinned Salmon Fillet on Warm Roasted Pumpkin with Fresh Basil, Shallots & Chilli
Both Main Course Options will be Accompanied by Creamy Mashed Potatoes and
Greek Salad with Spanish Onion, Cucumber, Fetta & Eagle Vale Olives

DESSERT

Passionfruit Curd Tartlets with Crème Patissiere and Passionfruit Coulis

Or

Crepe with Caramelised banana and coconut caramel – Served Warm

SET MENU #18 - \$63.20/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL

Wagyu Beef Pie with Potato Top

BBQ Chicken Satay

Crispy Squid with Saffron & Green Apple Aioli

Dinner Roll & Butter

ENTRÉE

Creamy Garlic Prawns:

Local King Prawns Sautéed in Butter & Fresh Garlic, Finished in Cream and served on a bed of jasmine rice.

Or

Tandoori Baked Chicken Breast:

Tender Chicken Breast marinated and Oven Roasted. Served with Spiced Chickpea Dip

Salad of – Cucumber, Onion, Tomato, and Green Chilli Chutney with Pappadum Garnish

MAIN COURSE

Catch of the Day:

Local Coral Coast Reef Fish - Grilled in Fresh Butter accompanied by a Crab & Potato Cake, Green Vegetable Panache & Stuffed Princess Tomato masked in a Verjuice Butter Cream Sauce.

Or

Lamb Noisette:

Lamb Loin gently seasoned and tied, pan seared and finished in the oven – medium. Carved and Served on Creamy Garlic Potato Mash with Chopped Hazelnuts, Broccoli Wrapped in Bacon & Carrot Batons masked in a Caramelized Onion Jus

DESSERT

Chocolate Brulee

Crack the delicious toffee to discover the velvety smooth cream hidden within.

Or

Flourless Orange & Almond Cake with Sweet Citrus Salad & Double Cream

SET MENU #19 - \$65.20/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL – VIA TRAY SERVICE

Mini Skewer of Buffalo Mozzarella, Marinated Artichoke, Roast Capsicum & Italian Parsley

Teriyaki Marinated Chicken with Chinese Cabbage Slaw in Rice Paper Roll

Salt & Chilli Squid with Coriander & Red Chilli Sauce

Dinner Roll & Butter

ENTRÉE

Local 'Coral Coast' Coconut Prawns in Red Curry with Bok Choy & Jasmine Rice

Or

Individual baked pumpkin gnocchi with fresh tomato salsa and smoked mozzarella

MAIN COURSE

Slow Roast of Beef Fillet with glazed beetroot, horseradish cream and Muscat Jus

Or

Grilled Chicken Breast with spinach ricotta stuffing, caramelised pumpkin & pine nuts

Both Main Course Options will be accompanied by Creamy Garlic Potatoes

And Premium Seasonal Vegetables

DESSERT

Mini Fresh Berry Tartlets

Or

Rich Belgian Chocolate Mousse Topped with White Chocolate

SET MENU #20 - \$67.00/guest

50/50 Alternate Drop

CANAPES ON ARRIVAL – VIA TRAY SERVICE

Pan Fried King Prawn with Roast Garlic & Flamed Capsicum Butter

Spiced Lamb Meatball with Apple, Cumin & Coriander Raita

Potato & Chive Griddle Cake with Caramelized Red Onion & Sour Cream

Dinner Roll & Butter

ENTRÉE

Thai Beef Salad – Marinated medium rare beef tossed with cucumber, mint and coriander with lemongrass, fresh lime and palm sugar dressing

Or

Snapper quenelle with squid, tarragon, tomato and champagne Beurre Blanc

MAIN COURSE

Eye Fillet of Beef topped with a Melody of Seafood and Béarnaise Sauce

Or

Roast corn-fed Chicken breast on a bed of braised aromatic vegetables and green lentils with caramelised witlof

Or

Seared Salmon Fillet on Creamy Cauliflower, crushed green pea puree and parsley leaves
All Main Course Options will be Accompanied by Salt Roasted Potatoes and Leaf Spinach, Pear & Parmesan Salad with Virgin Olive Oil

DESSERT

Dark and White chocolate pudding with Irish Whiskey Cream

Or

Warm Brioche and Butter Pudding with raspberry compote centre and vanilla whipped crème

Or

Meringue marbled with praline and bittersweet chocolate

SET MENU – SPECIAL EVENT #21 - \$67.00/guest without Canapes
\$71.00/guest with Canapes
50/50 Alternate Drop

CANAPES – ON GUEST ARRIVAL

Chicken in Tandoori Batter with Fresh Mint Yoghurt Dipping

Mini Garlic Ginger Beef Kebabs

Mediterranean Panini Loaf

Dinner Roll & Butter

ENTRÉE

Gnocchi:

Handmade Italian style dumpling served with a tomato, bacon & torn basil sauce topped with Parmesan Cheese

Or

WA Coral Coast King Prawns (5) encased with a vermicelli noodle batter accompanied by a pineapple chilli jam dip

MAIN COURSE

Cutlet of Veal:

Prime Veal encrusted with sage and sea salt served on a baby braised leek with roasted sweet potato.

Or

Catch of the Day:

Local North West Snapper encased in filo pastry with king prawns, shallots & Camembert cheese. Masked with a chardonnay sauce and presented with a ribbon salad.

DESSERT

Brulee:

Crack the delicious toffee to discover the velvety smooth cream hidden within.

Or

Chocolate Terrine:

Chocolate sponge layered with chocolate marquise and smothered with ganache.
Death by Chocolate – what better way to go?

SET MENU – SPECIAL EVENT #22 - \$69.30/guest – without Canapes
\$73.50 – with Canapes
50/50 Alternate Drop

CANAPES – ON GUEST ARRIVAL

Oysters Tempura served with pickled cucumber and preserved Lemon

Lamb on Garlic & Herb Crostini

Pumpkin, Spiced Apple & Nutmeg Turnover

Dinner Roll & Butter

ENTRÉE

Tasmanian Brie Delight:

Beautiful brie, market vegetables and cashews wrapped in filo pastry and oven baked. Served with an avocado and Galliano cream sauce.

Or

Seafood Bouillabaisse:

Traditional French tomato seafood broth. Fish, prawn, scallop, and mussels scented with fennel. topped with fresh garlic & cheese crostini

MAIN COURSE

Chicken Breast:

Plump breast of chicken pocketed with sun dried tomato pesto served on a timbal of blended wild rice with sautéed greens and chilli mango glaze.

Or

South West Beef Tenderloin:

Prime beef wrapped in bacon and grilled medium. Served on a sweet potato rosti with a fresh thyme and green peppercorn sauce accompanied by a mixed leaf salad.

DESSERT

Crème Caramel - Smooth egg custard baked in its own caramel sauce with a hint of Frangelico and candied hazelnuts.

Or

Chocolate Tart - Bitter sweet chocolate tart served with a compote of mixed berries and cream

SET MENU – SPECIAL EVENT #23 - \$75.90/guest

50/50 Alternate Drop

ON THE BAR FOR GUEST ARRIVAL

Hot Turkish Bread Accompanied by Truffle Infused Oil, Dukkah, Basil Pesto & Olive Tapenade

SOUP

Roasted Sweet Potato & Coconut Soup

Served piping hot with a dinner roll and butter

ENTRÉE – Share Platters per Table

Cold Seafood Platter:

Medallion of Natural Crayfish (When in Season), Ceduna Oyster,
Whole King Prawn (2), Pickled Occy, Smoked Salmon
Accompanied by a Selection of Dipping Sauces and Fresh Tropical Fruit

MAIN COURSE

Three Rib Rack of Lamb:

Herb encrusted rack, oven baked and served with a ratatouille pie with minted Jus

Or

Reef with Scallops:

Pan fried delightful local fish and scallops served in a Malibu and coconut cream
sauce. Garnished with a timbal of rice and sautéed greens.

Or

Pork Fillet:

Served on a saffron couscous, tossed with plump sultanas, cashew nuts and drizzled
with a quince paste Jus

DESSERT

Sticky Chocolate & Date Pudding with Berry Compote and Whipped Honey Cream

Or

Blueberry & Mascarpone Tart:

Sweet biscuit base topped with a mascarpone custard cream and beautiful blueberries.

CHEESE BOARD – Share Platters Per Table

Assortment of Australian & Imported Cheese served with water crackers and fresh & dried
fruit

ALTERNATIVE MENU IDEAS PERSONALIZE YOUR SELECTIONS

*Please feel free to cut and paste any menu items.
To assist with your selection, following are some additional ideas.
Please note that interchanging menu items may affect the price of the quoted menu.*

ENTRÉE or MAIN COURSE

Moroccan Lamb Tenderloin with Preserved Lemon & Pine Nut Couscous – Dressed with Garlic, Lemon Juice & Tahini

Slow Roasted Lamb Rump with Harissa and mint

Grilled Cutlet of Veal on the Bone with Herbed Asparagus and Broccoli and Grilled Polenta Batons

Chargrilled Beef Fillet on savoy Cabbage and Potato with tarragon and white wine reduction

Roasted Snapper wrapped in pancetta with carrot tortellini and fresh tomato coulis

Smoked Salmon with Olive Oil, Fresh Lime and Capers Salsa and Toasted Herb Croutons

Boneless baby chicken stuffed with sage and caramelised chestnut brioche

Indian spice crusted loin of lamb with coriander, eggplant relish and burnt almond pilaf rice

Ribeye of Lamb off the bone, baked in leek leaves with red pepper braise, rosemary polenta and Lamb Jus

Roasted Venison Saddle with black and white pepper sauce, glazed Brussels sprouts and parsnip puree

Grilled fillet of Beef with Confit of Shallots, Spinach and Merlot Sauce

Grilled Eye Fillet with truffled wild mushroom butter, thyme rosti and sugar snap peas

Baby octopus, cross hatched squid and mussels on rocket with pesto and light saffron dressing

Seared King Prawns with hoi sin, chilli & crushed peanut sauce with Cucumber and Crisp Wonton

Seared scallop on grilled chorizo with caper berry dipping

SORBET

To cleanse your pallet in-between courses, select from the following sorbet:

Lemon/Lime Sorbet

Green Apple

Kiwi

Strawberry

Champagne

CHEESE SELECTION

Finish Your Meal with a Cheeseboard on your Coffee Buffet, or alternatively a small cheese selection per table.

Australian & International Cheese Selection

Accompanied by Fresh & Dried Fruit

Quince Paste

Water Cracker Selection

COFFEE/TEA BUFFET

Instant Coffee & Dilmah Tea - \$1.50/guest

Percolated Coffee & Tea Selection including English Breakfast, Green, Earl Grey
\$2.50/guest.