

SET MENU – FIVE COURSE #1 - \$65.50/guest

ON ARRIVAL

Tempura Fish with Handmade Tartare Sauce
Nori Rolls with Japanese Soy, Wasabi & Pickled Ginger
Slow Roasted Tomato, Basil & Mozzarella Pizzetta
Parmesan Crumbed Beef with Spicy Plum Sauce
Dinner Roll & Butter

ENTRÉE

Antipasto Platters to Share – (2 per Table)

Salami, Semi Dried Tomatoes, Eagle Vale Olives, Fetta, Cognac Pate, Melba Toast
Hot Turkish Bread, Basil Pesto, Olive Tapenade & Olive Oil

MAIN FARE

Surf & Turf - Prime Beef Fillet grilled medium, topped with a prawn & scallop skewer.
Accompanied by a Béarnaise Sauce.

Together with a.....

Chicken Mignon – Fillet of chicken wrapped in bacon accompanied by a Tomato Mustard
Sauce.

Main Course will be garnished by baby potatoes in butter and cracked pepper.
Together with wok tossed Broccoli, Fresh Asparagus Spears, Snow Peas and toasted almonds.

DESSERT

CHEESECAKE DUO

Individual Baby Chocolate and Baby Peppermint Cheesecakes. Accompanied by Hot
Chocolate Sauce & Cream

COFFEE & CHEESE BUFFET

Percolated Mocha Kenya C
Coffee & Dilmah Tea

Selection of Australian and International Cheese.
Served with fresh and dried fruit and water crackers.

SET MENU – FIVE COURSE #2 - \$60.50/guest

ON ARRIVAL

Salt & Pepper Fried Prawns & Squid with Lemon Aioli

Vegetable Filo Fingers

Lemongrass, Chilli & Coriander Marinated Octopus

Garlic Chicken in Sour Dough Crumbs

Dinner Roll & Butter

ENTRÉE

Handmade Prawn Spring Rolls

Two giant spring rolls accompanied by Vietnamese Dipping Sauce & a julienne of raw vegetable.

MAIN FARE

Herb Encrusted Two Rib Lamb Rack
Served with a Merlot & Fresh Mint Jus

Together with a...

Chicken Parcel

Breast of chicken stuffed with fresh asparagus and camembert cheese wrapped in bacon accompanied by a Tomato Mustard Sauce.

Main Course will be garnished by jacket potatoes and a Panache of Steamed Seasonal Vegetables.

DESSERT

Mezze Platters to Share – (2 per Table)

Chocolate Financiers

Tiramisu – In Shot Glass

Profiteroles with Orange Cream & White Chocolate

Mini Individual Wild Berry Cheesecakes

COFFEE BUFFET

Percolated Mocha Kenya Coffee & Dilmah Tea
Florentine

SET MENU – FIVE COURSE #3 - \$75.00/guest

CANAPES – ON GUEST ARRIVAL

Slow Roasted Tomato, Basil & Mozzarella Pizzetta

Chicken, Mushroom & Champagne Pies

Vegetarian Spring Rolls & Curry Samosas

Fish Goujons in Cajun Batter

Teriyaki Chicken with Honey & Sesame

Dinner Roll & Butter

APPETIZERS

Antipasto Platters – Two Per Table to Share

Salami, Leg Ham, Semi Dried Tomatoes, Eagle Vale Olives, Feta, Pate, Melba Toast,
Turkish Bread, Basil Pesto, Olive Tapenade & Olive Oil

ENTRÉE

Prawn Brochette Plump skewers of prawns (6) grilled with lemon & garlic. Accompanied by a nasi goreng of rice with coriander & chilli dressing.

MAIN COURSE

Fillet Wellington – Prime Beef Fillet topped with mushroom duxelle wrapped in puff pastry and oven baked. Presented with a roasted garlic and horseradish glaze.

&

Chicken Mignon – Fillet of chicken wrapped in bacon accompanied by a Tomato Mustard Sauce.

Main Course to be accompanied by Garlic & Parmesan Mash,
Stuffed oven baked Zucchini with Melted Cheddar Cheese & Maple Roasted Carrots

DESSERT

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

COFFEE

Coffee Buffet - Percolated Mocha- Kenya Coffee/Dilmah Tea
Biscotti & Chocolates – Share Per Table

SET MENU – FIVE COURSE #4 - \$75.00/guest

CANAPES ON ARRIVAL

Smoked Chicken with Apricot & Saffron on Crostini

Tasmanian Salmon & Passion Fruit Curd Filo Cups

BREAD

Individual Handmade Bacon & Cheese Loaves

MEZZE ENTRÉE

Duck in Plum Sauce wrapped in a Coriander Pancake

Orange Scented Green Peppercorn & Pumpkin Frittata Pie

Prawn Cocktail presented in a Ramekin with a Tabasco & Brandy Cream

MAIN COURSE DUO

Roasted Fillet Steak

Presented medium with Porcini Mushroom Cream Sauce

Together with.....

Roast Mustard Atlantic Salmon:

Fillet of Salmon drizzled with truffle oil. Roasted and served with a mild Dijon mustard & Chennin blanc sauce.

Main Course will be accompanied by Hassel Back Potatoes Salad of Baby Spinach, Cherry Tomato & Pesto Tossed Bocconcini

DESSERT DUO:

Chocolate & Mint Coolers:

Think crumbling cookies, tongue tingling ice-cream & crunch chunks of choc-peppermint

&

Italian Bombolini:

Sweet Dough with Zesty Lemon Rind, coated in Cinnamon Sugar & Filled with Pastry Cream Custard

CHEESE – ONE SHARE PLATE PER TABLE:

Selection of Cheese & Crackers with Fresh & Dried Fruit

COFFEE BUFFET:

Percolated Coffee

Tea Selection – Sencha, Earl Grey, English Breakfast, Peppermint

SET MENU – FIVE COURSE #5 - \$74.00/guest

CANAPES ON ARRIVAL

Moroccan Lamb Loin on Crouton with Peach Compote

Doubled Crumbed Camembert with Cranberry Jelly

Chicken in Tandoori Batter with Fresh Mint Yoghurt Dipping

BREAD

Handmade Pumpkin & Fetta Loaf

ENTRÉE

Seafood Bouillabaisse:

Traditional French tomato seafood broth with fish, prawn, scallop & mussels scented with fennel. Topped with fresh garlic & cheese crostini.

MAIN COURSE DUO

Pork Fillet slow oven roasted and drizzled with a Quince Paste Jus

Together with

Two Rib Rack of Lamb

Encrusted with fetta and Sundried Tomatoes

Main Course will be accompanied by Saffron Couscous, Tossed with Plump Sultanas & Cashews, Maple Roasted Carrots, Broccoli Flowerets & Zucchini, Eggplant, Purple Onion & Tomato Charlotte

DESSERT

Bomb Alaska:

Chocolate Sponge Base topped with a Bourbon Vanilla Bean Ice Cream Ball Coated in a 'flame orange' coloured meringue and oven baked. Served Warm.

LOLLY TABLE

Selection of Lollies for Guests to help themselves.

COFFEE BUFFET

Percolated Mocha-Kenya Coffee

Dilmah Tea

Tea Selection – Sencha, Earl Grey, English Breakfast & Peppermint

SET MENU – FIVE COURSE #6 - \$75.00/guest

CANAPES ON ARRIVAL

Beef & Forrest Mushroom Empanadas

Risotto Croquettes with Truffle Oil

Mirin Steamed Chicken Mini Nori Rolls with Japanese Soy

BREAD

Handmade Pumpkin & Fetta Loaf

ENTRÉE

Individual Cold Seafood Mezze Plates

Natural Oyster with Chilli & Fresh Lime

Whole Peeled King Prawns (2)

Pickled Occy

Smoked Salmon with Creamed Fraiche & Capers

MAIN COURSE DUO

Saffron Chicken on a Bed of Seafood Paella scented grilled chicken with a pilaf of Spanish Rice tossed with melody of chorizo sausage & garlic seafood

Together With.....

Beef Fillet:

Slow Roasted Fillet Steak with Cabernet Jus & Roast Baby Onion garnished with a Sweet Potato Rosti

Main Course will be accompanied by Roasted Tomato, Onion, Breadcrumb & Truffle Oil Bake

DESSERT

Bomb Alaska:

Chocolate Sponge Base topped with a Bourbon Vanilla Bean Ice Cream Ball coated in a 'flame orange' coloured meringue and oven baked. Served Warm.

LOLLY TABLE

Selection of Lollies for Guests to help themselves.

COFFEE BUFFET

Percolated Mocha-Kenya Coffee

Dilmah Tea

Tea Selection – Sencha, Earl Grey, English Breakfast & Peppermint

SET MENU – FIVE COURSE #7 - \$68.00/guest

CANAPES ON ARRIVAL

Garlic Prawns in Sour Dough Crumbs

Camembert, Pine Nut & Pancetta Tartlets

BREAD PLATE

Handmade Flat Bread with Olives and Fetta & Sundried Tomato Dip

ENTREE – MEZZE

Smoked Atlantic Salmon with Avocado, Green Apple & Cherry Tomato Salad

Pan Seared Lamb Loin on Pumpkin & Hazelnut Rosti Garnished with a Caramelized Onion Jus

Traditional Beef Stroganoff with Button Mushrooms & Baby Onions - Presented in a Bamboo Boat

MAIN COURSE

Chicken & Prawn Roulade:

Plump Breast of Chicken Stuffed with a Creamy Prawn Farce masked with a Green Chilli (Mild) & Mango Liqueur Glaze

Together with....

Beef Medallions (2) Prime Eye Fillet of Beef Pan Seared Medium with a Peppered Cabernet Jus

Main Course will be Accompanied by Saffron Mashed Potato

Julienne of Vegetables – Steamed and Coated in a Chive & Lime Butter

DESSERT

Decadent Three Layer Chocolate Dessert - Presented in a Glass:

White Chocolate & Cream DeCaco Mousse on top of a Mud Cake Base Smothered in a Hot Chocolate Ganache topped with Double Cream

COFFEE

Grinders Percolated Coffee

Tea Selection

SET MENU – FIVE COURSE #8 - \$69.00/guest

CANAPES ON ARRIVAL

Seared Sesame Chicken on Apple slaw in Japanese Spoon

Wagyu Beef Pastry with a Red Wine Demi Glaze

BREAD BASKETS

Handmade Bread Selection with Butter / Olive Oil & Aged Balsamic

ENTREE – MEZZE PLATE

Mini Double Baked Lobster & Gruyere Cheese Soufflé – Dusted with Paprika

Salad of Prawns with shaved fennel, marinated artichoke, lemon & olive oil

Orange Glazed Chicken on Singapore Noodle with Cointreau Glaze

MAIN COURSE

Lamb Loin Noisette:

Gently Seasoned & Tied, Seared and Finished in the Oven accompanied by Port Wine Glaze

Together with....

Grilled Breast of Chicken:

With Spinach & Ricotta Stuffing served on a Bed of Caramelized Pumpkin

Layered Scallops of Creamy Garlic Potato & Caramelized Onion will accompany main Course

Rainbow Salad of Roasted Beetroot, Honey Roasted Kumera, Baby Leaves, caramelised Walnuts & Shaved Parmesan

DESSERT

Stained Glass Windows:

Chocolate Bars Encase a Selection of Fruit Coloured Coulis topped with a Chocolate Basket filled with Strawberry Panna Cotta

COFFEE

Grinders Percolated Coffee

Tea Selection

SET MENU – FIVE COURSE #9 - \$68.50/guest

CANAPES ON ARRIVAL

Thai Prawn Cakes with Avocado Salsa

Puff Pastry Galette with Chorizo & Chargrilled Capsicum

Pork & Fennel Pastry

Sliced sour dough with butter

ENTRÉE – Mezze Plate

Teriyaki Marinated Chicken with Chinese Cabbage Slaw in Bamboo Cup (Served Warm)

Seared Beef Fillet on Parmesan Shortbread with Horseradish Cream

Festive Salmon Whirl – Smoked Salmon, Cream Cheese & Dill in Crepe

MAIN COURSE DUO

Pan Seared Corn Fed Breast of Chicken on a bed of braised aromatic vegetables with green lentils and caramelised wilted spinach

together with...

Nut Crusted Lamb Rump with Pate & wild mushrooms masked in a Minted Jus on a bed of Couscous

DESSERT

Presented in a Four Way Prism:

Pina Colada Cheesecake with Toasted Coconut Chips
Accompanied by Caramelized Pineapple and Double Cream

Together with.....

Orange Blossom Scented Rich Chocolate Mouse layered with a White Chocolate Ganache

COFFEE BUFFET

Percolated Grinders Coffee & Tea Selection

SET MENU – FIVE COURSE #10 - \$68.50/guest

CANAPES ON ARRIVAL

Chicken Chipolata on Pistol Skewer

Filo Triangle with Haloumi & Baby Spinach

Rosemary & Grilled Zucchini Arancini

Sliced sour dough with Butter

ENTRÉE – Mezze Plate

Seared King Prawn with Hoi Sin, Chilli & Crushed Peanut Sauce

Thai Style Caramelised Pork with Fresh Pineapple Slice, Mint & Lime Dressing

Timbale of Chicken Ragout, Sautéed with Brandy, Shallots & Wild Mushroom

MAIN COURSE DUO

Slow Roasted Beef Fillet with glazed Beetroot, horseradish cream & Muscat Jus

together with.....

Crispy Skinned Salmon Fillet on Warm Roasted Pumpkin with Fresh Basil, Shallots & Mild Chilli

Main Course will be accompanied by Hasselback Potatoes and Buttered French Beans

DESSERT

Presented in a Four Way Prism:

Terrine of Brandy Soaked Chocolate Mud Cake with Vanilla Cream & Mixed Berry Compote

Together with.....

Berry Tiramisu of Savoyard Biscuits, raspberry liqueur, whipped vanilla custard & fresh strawberries

COFFEE BUFFET

Percolated Grinders Coffee & Tea Selection

MAIN COURSE EXCHANGE OPTIONS

Menu Cost will be Adjusted Accordingly

OPTION ONE

Roasted Fillet Steak presented medium with Porcini Mushroom Cream Sauce

Together with.....

Roast Mustard Atlantic Salmon:

Fillet of Salmon drizzled with truffle oil, roasted and served with a mild Dijon mustard & Chennin blanc sauce.

Main Course will be accompanied by Hassel Back Potatoes
Salad of Baby Spinach, Cherry Tomato & Pesto Tossed Bocconcini

OPTION TWO

Garlic Fish Roulade:

Fillet of Reef Fish pocketed with a King Prawn Mousse Oven Baked and topped with a Dill & Lemon Hollandaise

Together with.....

Pork Rack:

Sage Roasted Two Rib Pork Rack with Caramelised Apple & Brandy Cream Sauce

Main Course will be accompanied by Crushed Parsley Potatoes
Slow Roasted Roma Tomato Salad on a Mixed Bed of Lettuce

OPTION THREE

Saffron Chicken on a Bed of Seafood Paella scented grilled chicken with a pilaf of Spanish Rice tossed with melody of chorizo sausage & garlic seafood

Together With.....

Beef Fillet:

Slow Roasted Fillet Steak with Cabernet Jus & Roast Baby Onion garnished with a Sweet Potato Rosti

Main Course will be accompanied by Roasted Tomato, Onion, Breadcrumbs & Truffle Oil Bake

OPTION FOUR

Chicken Madagascar:

Pan seared Chicken breast with a mild pink peppercorn cream sauce

Together with...

Frenched Lamb Shanks:

Tender Shank, braised in Red Wine, Bacon & Tomato

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

OPTION FIVE

Herb Encrusted Two Rib Lamb Rack served with a Merlot & Fresh Mint Jus

Together with

Chicken Parcel:

Breast of chicken stuffed with fresh asparagus and camembert cheese wrapped in bacon accompanied by a Tomato Mustard Sauce.

Main Course will be garnished by jacket potatoes and a Panache of Steamed Seasonal Vegetables.

OPTION SIX

Fillet Wellington:

Prime Beef Fillet topped with mushroom duxelle wrapped in puff pastry and oven baked. Presented with a roasted garlic and horseradish glaze.

Together with

Chicken Mignon:

Fillet of chicken wrapped in bacon accompanied by a Tomato Mustard Sauce.

Main Course will be garnished by baby potatoes in butter and cracked pepper together with steamed Broccoli, French Beans, Snow Peas and toasted almonds.

OPTION SEVEN

Surf & Turf:

Prime Beef Fillet grilled medium, topped with a prawn & scallop skewer.
Accompanied by a Béarnaise Sauce.

Together with

Chicken Mignon:

Fillet of chicken wrapped in bacon accompanied by a Tomato Mustard Sauce.

Main Course will be garnished by baby potatoes in butter and cracked pepper Together with wok tossed Broccoli, Fresh Asparagus Spears, Snow Peas and toasted almonds.