



Dinner Menu

Buffet Menu Options

* Prices are per person. See below for detail on items

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| Choice of Two Meats & Vegetables OR Three Salads, with Bread & Butter | \$42.50 |
| Choice of Three Meats & Vegetables OR Three Salads, with Bread & Butter | \$48.50 |
| Choice of Three Meats with Vegetables AND Salads, with Bread and Butter | \$55.00 |

Desserts

| | |
|-----------------|---------|
| Choice of One | \$ 8.50 |
| Choice of Two | \$12.50 |
| Choice of Three | \$18.00 |

Beef

Roast Beef Fillet with a Mustard & Garlic Crust, served with Red Wine Gravy
Scotch Fillet Steak Marinated, with a Rosemary Garlic Crust & served with
Horseradish Cream
Beef Kebabs with Yoghurt Dressing
Beef & Mushroom Slow Cooked Casserole with Mashed Potato
Beef Massaman Curry with Jasmine Rice
Osso Bucco Casserole with Creamy Polenta & Gremolata

Chicken

Macadamia Stuffed Chicken Roll with Gravy
Moroccan Chicken Tagine with Lemon & Rosemary Chicken Thigh Pieces
Honey Mustard Glazed Chicken Thighs with Mustard Cream Sauce
Honey Soy Chicken Drumsticks
Chicken Kiev
Chicken Mignons with Garlic Butter
Chicken Kebabs

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Dinner Menu Continued

Pork

Fennel, Thyme & Garlic Roasted Pork Belly with Spiced Apple Sauce

Pork Loin Chops Stuffed with Currants, Prosciutto, Prunes, Thyme & Walnuts with Sage Butter

Pork Loin with Lemon & Basil Butter Sauce

Chinese Style Pork Belly with Chilli Pineapple & Mint Salsa

Pork Roast with Gravy and Apple Sauce

Lamb

Boneless Roast Leg of Lamb Stuffed with Honey Mustard & Macadamia Nuts

Moroccan Lamb Roast with Minted Yoghurt Dressing

Lamb Shank Casserole with Chickpeas

Garlic Rosemary & Lemon Lamb Roast with Red Wine Gravy

Lamb Koftas with Minted Yoghurt Dipping Sauce

Shepherd's Pie with Potato Top

Fish

Whole Barramundi Fillets with a Macadamia Lemon Crust

Poached Atlantic Salmon Fillets with Horseradish Cream Sauce

Whole Fried Snapper with Asian Dressing

Fish Fillets with a White Wine & Lemon Sauce

Vegetables & Vegetarian options

Vegetarian Lasagne

Vegetable Tagine with Cous Cous

Roasted Vegetable Terrine with Feta

Creamy Potato & Sweet Potato Bake

Roasted Vegetables with Moroccan Seasoning

Steamed Chat Potatoes with Garlic Chive Butter

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Dinner Menu Continued

Vegetables & Vegetarian options (continued)

Steamed Green Vegetables

Green Beans with Almond Butter

Asparagus & Roasted Tomatoes

Salads

Garden Salad

Greek Salad

Asian Coleslaw with Sesame Soy Dressing

Moroccan Chickpea, Carrot & Mint Salad

Creamy Potato & Sweet Potato Salad

Pesto Pasta Salad with Sun Dried Tomatoes, Olives, Spinach & Feta Cheese

Lentil & Brown Rice Tabouli Salad

Roasted Pumpkin, Feta Cheese, Spinach & Olive Salad

Green Bean, Cherry Tomato & Almond Salad

Rocket, Apple, Parmesan & Lemon Myrtle Salad with Almonds

Pear, Rocket & Blue Cheese Salad with Walnuts

Desserts

Chocolate Mud Cake

Sticky Date & Fig Cake with Caramel Sauce

Lemon & Lime Tarts

Bitter Chocolate Tart

Pavlovas with Fruit & Fresh Cream

Sponge Cake with Strawberries & Fresh Cream

Cheese Platters with Fruit & Fruit Pastes

Gluten Free Persian Orange & Almond Cake with Pistachio Nuts

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Dinner Menu Continued

A La Carte / Alternate Drop Menu

* Prices are per person including GST. See below for detail on items

| | |
|--------------------------|---------|
| Full Three Courses | \$65.00 |
| Entrée & Main | \$55.00 |
| Main & Dessert | \$38.50 |
| Main Only | \$42.50 |
| Alternate Drop 3 Courses | \$65.00 |

Menu One

Warm Duck Salad with Radicchio, Chives & Orange with Balsamic Soy Glaze
Baked Barramundi with Macadamia Lemon Crust, served with Warm Potato
Dill & Mustard Salad, topped with Herb Mayonnaise & Seasonal Vegetables
Chocolate Raspberry Roulade with Berry Coulis & Cream

Menu Two

Pots of Garlic ,Coriander & Ginger Prawns in Olive Oil with Crusty Bread
Caramelised Star Anise Pork Belly with Glazed Anise Figs on Jasmine Rice &
Seasonal Vegetables
Baked Cinnamon & Pear Cheesecake with Fresh Cream

Menu Three

Smoked Kangaroo Salad with Rocket, Apple & Buffalo Mozzarella with Wattle
Seed Balsamic Dressing
Lemon & Herb Crusted Rack of Lamb with Minted Pea Mash & Oven Roasted
Tomatoes served with Seasonal Vegetables
Bitter Chocolate Tart with Raspberries & Fresh Cream

Menu Four

Grilled Sesame & Ginger Prawns on a Bed of Asian Greens
Eye Fillet of Beef with Creamy Herb Mash with Horseradish Cream Sauce &
Seasonal Greens
Steamed Ginger & Banana Puddings with Caramel Sauce and Fresh Cream

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Dinner Menu Continued

Menu Five

Seared Scallops on Pea & Mint Risotto topped with Crisp Prosciutto
Ginger Sesame Soy Chicken on Sweet Potato Mash with Sweet Soy Dressing
& Seasonal Vegetables
Passionfruit Lemon Tart with Passionfruit, Strawberries & Fresh Cream

Menu Six (Vegetarian Option)

Grilled Haloumi with Tomato Salsa, Drizzled with Basil Oil
Gnocchi with Mixed Mushroom & Herb Ragu in Blue Cheese Sauce
Pavlovas with Fresh Cream & Mixed Berries

BBQ Buffet Dinner (Per Person, Including GST) \$27.50

Scotch Fillet Steak
BBQ Garlic & Rosemary Mushrooms
Baked Potato with Sour Cream & Chives
Selection of Three Salads
Bread & Butter
Mustards & Horseradish Cream

Light Evening Meals Menu

Lasagne & Garden Salad (Per Person) \$16.50

Vegetarian
Beef
Chicken, Pumpkin, Spinach & Pesto
Small Tray (4pp)
Medium Tray (12pp)
Large tray (20pp)

* Gluten free Available on Request

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Light Evening Meals Menu Continued

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| Roast Beef & Gravy with Roasted Vegetables served with Crusty Bread Rolls (Per Person) | \$17.50 |
| BBQ Chicken Platter with Two Salads (Per Person) | \$15.00 |
| <u>Salads (per person per salad)</u> | \$ 3.00 |
| Moroccan Chickpea & Carrot Salad with Currants, Coconut, Mint and Orange Dressing | |
| Creamy Potato & Sweet Potato Salad with Sour Cream & Mustard Dressing | |
| Asian Coleslaw with Sesame Soy Dressing | |
| Pesto Pasta Salad with Olives, Feta, Spinach & Tomato | |
| Garden Salad with Balsamic Dressing | |
| Watermelon Salad with Olives, Feta and Mint | |
| Lentil & Tabouli Salad with Lemon Dressing | |
| * More Salads Available on Request | |
| <u>Cold Noodle Boxes</u> | \$17.50 |
| * Minimum of 5 boxes per order, per flavour | |
| Thai Beef Salad with Cashews | |
| Vietnamese Chicken & Noodle Salad | |
| Roasted Pumpkin, Spinach & Feta Salad | |
| Roasted Beetroot, Rocket, Asparagus & Goats Cheese Salad with Orange Dressing | |
| Chilli Lime, Prawn & Avocado Salad | |
| * More Options Available on Request | |
| <u>Hot Noodle Boxes</u> | \$17.50 |
| * Minimum of 5 boxes per order, per flavour | |
| Moroccan Lamb Shank Casserole with Couscous | |
| Thai Green Chicken Curry with Jasmine Rice | |

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Light Evening Meals Menu Continued

Hot Noodle Boxes (Continued)

Vegetable Korma Curry with Brown Rice

Chicken Bacon & Spring Onion Pasta with Creamy White Wine & Mushroom Sauce

Italian Meatballs with Spaghetti with Parmesan Cheese & Crusty Bread

Beef and Red Wine Casserole with Creamy Mash Potato

Pasta Marinara with Tomato Sauce

* More Options Available on Request