



SERVED MENU(1)

HORS D'OEUVRES

- Croutons topped with caramelized onion, ducsel, smoked oysters, prawns and marinated vegetables
- Water crackers topped with Camembert, smoked salmon and caviar
- Char grilled meatballs
- Curried vegetable samosas
- Savoury vol au vents

ENTRÉE (choice of two to be served alternately)

- Lamb Jumbuck tuckerbag with a bush tomato chutney
- King prawn salad with avocado and mango salsa
- Seafood crepe – rich seafood in a cream sauce folded in a chive infused crepe
- Smoked chicken and cashew salad with a honey mustard dressing
- Roasted tomato and red pepper soup with sour cream and croutons
- Chicken satay sticks on white rice with rich peanut sauce
- Antipasto plate of crisp bruschetta – char grilled capsicum, sundried tomato pesto, marinated mushrooms, Kalamatta olives and oven roasted Roma tomatoes

MAIN (choice of two to be served alternately)

- Plump chicken breast pocketed with prawns, avocado and Camembert topped with bernaise sauce and served on a chive risotto
- Tender slow roasted prime sirloin of beef with bush spices and red wine demi glaze served with a potato and pumpkin frittata
- Seasoned lamb loin served on a whip garlic potato and rich juniper berry sauce
- Seared Tasmanian salmon steak served on crisp Asian noodles and napped with rich lemon and dill hollandaise
- Chicken breast filled with double smoked ham, cheese and finished with a Chardonnay cream sauce
- Char grilled ribeye steak served on scallop cream potatoes and peppercorn sauce

DESSERTS

- Traditional apple strudel served on a mirror of crème anglaise and vanilla ice cream
- Wild berry cheesecake served with a rich berry coulis
- Sticky toffee and macadamia pudding with rich butterscotch sauce and lashings of mascarpone and strawberries
- Wedges of fresh fruits marinated in Grand Marnier and served with sugared yoghurt cream
- Warm pecan pie with Bailey's cream and caramel ice cream
- Self serve tea, coffee and mints

PRICE PER PERSON \$35.00 +10% G.S.T.

SERVED MENU 2

HORS D'OEUVRES

- Mini bruschetta with assorted toppings of fresh pesto's, cheeses and roasted vegetables
- Smoked salmon crepe pinwheels
- Mini crab, caramelized red onion and blue cheese tarts
- Cajun King prawns on toothpicks
- Lamb and coriander meatballs with yoghurt dipping sauce

ENTRÉE (choice of two to be served alternately)

- Chicken satay filo pastry triangles on julienne veg with roasted pineapple and peanut sauce
- Char grilled lamb fillet salad on crisp mesclun with roasted red peppers and cashews, drizzled with honey, chilli and balsamic syrup, topped with feta cubes
- King prawns served with rockmelon and prosciutto salsa on wafer Melba toasts finished with avocado wasabi
- BBQ prawn and scallop skewer wrapped in bacon served on scented rice and napped with lemon dill hollandaise
- Smoked chicken and champignons in a creamy sauce folded into a light chive crepe
- Smoked Atlantic salmon served on a salad of tangy rocket leaves, mango wedges, semi roasted mini Roma tomatoes and crisp prosciutto

MAIN (choice of two to be served alternately)

- Fillet mignon served on two-potato pie topped with grilled field mushrooms and red wine jus
- Char grilled chicken supreme pocketed with semi dried tomatoes, avocado and crisp prosciutto finished with pistachio butter
- Slow roasted lamb rump basted with garlic, honey and herbs served on sweet potato and baby spinach mash finished with rich tomato jus
- Plump chicken breast encased with lobsters medallions and caramelized spring onions wrapped in filo pastry topped with julienne leek cream sauce
- Braised French trimmed new seasoned lamb shanks served on cubed Cajun roasted vegetables and rich red currant demi
- Grilled orange roughy fillets on a bed of bok choy and asparagus napped with Chardonnay chive sauce

DESSERT (choice of two to be served alternately)

- Tia Maria chocolate mousse in a rich chocolate basket with fresh strawberries garnished with choc wafer logs
- Rich citrus tart served with a lemon and orange Grand Marnier glaze and double cream
- Double chocolate mousse cake with choc Bailey's cream and raspberry coulis
- Warm profiteroles coated in Kahlua chocolate sauce and vanilla bean ice cream
- Passionfruit and honeycomb bavoirs
- Sticky date and macadamia pudding with rich butterscotch sauce and mascarpone
- Self serve tea, coffee, dinner mints and shortbread

PRICE PER PERSON \$39.50 + 10% G.S.T.