



MENUS:

COCKTAIL PARTIES

FINGER FOOD

Menu 1 : \$20.00 per head

Samosa
Assorted Sushi
Vegetarian Spring Roll
Toasted Turkish Bread & Dips
Fish Cocktails lightly cooked in batter
Potato Skins filled with Bacon Duchess
Chicken Drumettes (Chef's BBQ or Buffalo sauce)

Menu 2 : \$26.00 per head

Assorted Sushi
Spicy Meatballs
Tempura Prawns
Mini Gourmet Pies
Vegetarian Spring Roll
Chicken Mini Dim Sim
Steamed Assorted Dumplings
Fish Cocktails lightly cooked in batter
Chicken Drumettes (Chef's BBQ or Buffalo sauce)

Menu 3 : \$32.00 per head

Peking Duck
Mini Quiches
Assorted Sushi
Mini Gourmet Pies
Salt & Pepper Squid
Chicken Satay on a Skewer
Toasted Turkish Bread & Dips
Potato Skins filled with Bacon Duchess
Thai Fish Cakes with Thai Sweet Chili Sauce
Tandoori Lamb Loin with Minted Cucumber Yoghurt



BUFFET MENUS

MENU 1 : \$48.00

Cold Dishes

Roasted chicken pieces with chervil
Marinated lamb with roasted eggplant
Shaved leg ham, mango & coriander salsa
Selection of the finest salamis & cold meats
BBQ octopus, lemon, lime & cracked pepper
Smoked salmon with apple & horseradish cream

Hot Dishes

Selection of pasta dishes
Thai style chicken curry & rice
Char grilled beef fillet Bordelaise
Hokkien noodles, stir fried vegetables with sweet soy sauce

Salads

Potato Salad
Coleslaw Salad
Baby Beetroots
Mixed Bean Salad
Green garden salad

Dessert

A selection of cakes, tarts & fruits

Freshly brewed coffee & selection of herbal teas



MENU 2 : \$70.00

Seafood

Octopus salad served with chili & herbs
Cooked king prawns with cocktail sauce
Pacific oysters served with varied dressings

Hot dishes

Thai chicken curry & rice
Braised beef & mushroom
Fish of the day served with lemon butter
Selection of pasta with meat or vegetarian

Cold Dishes

Tandoori spiced lamb
Roast beef with rocket & tomato chutney
Shaved leg ham with mango & coriander salsa
Variety of salamis, meats, chicken & chargrilled marinated vegetables

Salads

Selection of salads including
Greek, Caesar, Garden, Rocket & Pear, Coleslaw, Potato, Pasta

Dessert

Selection of mousses, cakes, tarts & pastries
Cheese platter with a variety of classic styles
Fresh Fruit Platters

Freshly brewed coffee & selection of herbal teas



FULL MENUS

MENU 1 : \$40.00

Starters

Soup of the day
Thai Beef Salad
Chicken Chowder Vol-au-vent

Mains

Slow Cooked Oven Roasted Beef served with Eshallotte sauce
& garnished with golden Julienne Leek.
Mixed Seafood Risotto flamed in white wine & Neapolitan Sauce
Overnight Marinated Whole Poussins Roasted in our Homemade BBQ Sauce

Please Note: All Mains served with sautéed vegetables and potato gratine

Deserts

Chocolate cake served with raspberry coulis & Vanilla Ice Cream

MENU 2 : \$45.00

Starters

Soup of the day
Spicy Chicken Salad with Tangy Sauce
Cold Vegetable Terrine Salad served with Balsamic Reduction

Mains

Seared Double Roasted Lamb served with Red Wine jus & garnished with Nori leaf
Pan Fried Salmon wrapped in Filo pastry with Pumpkin & pesto puree
& served with Orange Cinnamon Sauce
Shallow fried Cajun Spatchcock served with Cayenne Lime mayo & Topped
with Pesto butter

Please Note: All Mains served with sautéed vegetables and potato gratine

Deserts

Chocolate cake served with raspberry coulis & Vanilla Ice Cream
Sticky Date Pudding served with Toffee sauce Roasted Nuts & Vanilla Ice Cream
Traditional Vanilla Brulee with Almond Tuile & Vanilla Ice Cream.



MENU 3 : \$55.00

Starters

Soup of the day
Open Seafood Ravioli
Quail & Rocquet Salad
Asparagus, Pumpkin & Chicken Risotto

Mains

Duck Confit served with Chicken Consommé & Orange zest
Marinated Blue Eye Cod served with Port Wine sauce & Grilled eggplant
Herbed Lamb Tenderloin Wrapped in Nori & filo served with Red wine jus
Mushroom Crusted Beef, Tenderloin of Beef served with Morels Consommé & parmesan Tuile

Please Note: All Mains served with sautéed vegetables and potato gratine

Deserts

Tiramisu
Chocolate Cake
Chocolate Parfait
Sticky Date Pudding

Extras available upon request : per person

Fruit Platter	\$4.50
Cheese Patter	\$7.50
Petit' four (Three)	\$8.00

Side Dishes available

Garden salad with choice of dressings	\$2.50
Greek Salad	\$3.50

Tea, Coffee, & Mint \$3.00/person

Cakes \$ Price Varies

We can organise a cake for your function. – any size, any type, for example
Chocolate Mud Cake, Cheese Cake or ask our chef for other varieties available

Our talented Chef can cater for everything – from a formal dinner to a stylish three course banquet or an elegant cocktail party. Choose from our list of sample menus, or our Chef is more than happy to create a menu to suit your requirements.