

Packages

2 COURSE
from
\$50 per person
inclusive of GST

3 COURSE
from
\$65 per person
inclusive of GST

4 COURSE
from
\$75 per person
inclusive of GST

MINIMUM 50 GUESTS

WE CAN CATER FOR
GLUTEN FREE, VEGAN,
DAIRY FREE , VEGETARIAN

LUNCH & DINNER PACKAGES *Event Catering*



2 Course

Choice of:

2 Entrees & 2 Mains

OR

2 Mains & Desserts

Served as 50/50

Includes Brewed Coffee & Tea
Bread Roll with butter per person

3 Course

Choice of:

2 Entrees,

2 Mains & 2 Desserts

Served as 50/50

Includes Brewed Coffee & Tea
Bread Roll with butter per person

4 Course

Chef's choice of Canapes on arrival

Choice of:

2 Entrees, 2 Mains & 2 Desserts

Served as 50/50

Includes Brewed Coffee & Tea
Bread Roll with butter per person

**Additional* CHARGES MAY APPLY

Soups

CREAMY BUTTERNUT PUMPKIN (V) (GF)

Garnished with chives and black pepper

TRADITIONAL MINESTRONE (V)

A hearty Italian soup with pasta and cannellini beans

POTATO & LEEK (V)

Served with crispy croutons

CREAM OF CHICKEN

Served with chicken pieces and garnished with freshly chopped chives and black pepper

ROMA TOMATO & BASIL (V) (GF)

Garnished with fresh basil

Entrée

LUNCH & DINNER PACKAGES

Event Catering

Cold Appetizers

BRUSCHETTA (V)

Ciabatta bread topped with diced tomatoes, onions, herbs & extra virgin olive oil

ANTIPASTO PLATE (GF)

Selection of sliced meats, picked vegetables, sun-dried tomatoes, bocconcini cheese, melon, roasted peppers served on a bed of rocket

MOROCCAN LAMB SALAD

Marinated lamb with Moroccan spices on a rocket, tomato, cucumber & red onion salad

THAI BEEF SALAD

Rump steak tossed through a tomato, cucumber, fresh chilli, mint leaves, coriander, thai basil and peanut salad. Drizzled with lime

COUSCOUS & ROASTED VEGETABLE SALAD

Eggplant, zucchini, carrot, roasted capsicum tossed through couscous with olive oil

Hot Entrees

LEMON PEPPER CALAMARI (GF)

With red onion and semi-dried tomatoes served on bed of rocket with lemon wedges

CHICKPEA FRITTERS (V) (VG) (GF)

served with coconut chutney

ARANCINI BALLS (V)

Arborio rice filled with winter vegetables and cheese, crumbed then fried and served on a bed of Napolitana sauce

VEGETARIAN LASAGNA (V)

Homemade, served with Napolitana sauce

TRADITIONAL LASAGNA

Homemade, served with Bolognese sauce

HOMEMADE CANNELLONI

Filled with beef or spinach & ricotta cheese served with Napolitana sauce

Pasta Choices

TORTELLI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE

Select your sauce

Alla Panna - cream sauce

Bolognese - Traditional meat sauce

Napolitana - fresh tomato concasse

Funghi - mushroom, cream & parsley



**Additional* CHARGES MAY APPLY

Mains

BAKED CAPSICUM (V) (GF)

Fresh capsicum roasted with a filling of vegetables and Arborio rice

BRASATO DI POLLO (GF)

Chicken breast pan braised with black olives, pancetta, red capsicum onion & rosemary, served with creamy mash potatoes

CHICKEN FLORENTINE (GF)

Breast chicken filled with spinach & cheese, topped with a cream sauce, served with creamy mash potatoes

CHICKEN PARMIGIANA

Parmigiana topped with ham, Napoli, melted cheese served with creamy mash potatoes

CHICKEN CHASSEUR

Slow cooked tomato based casserole with chicken, mushrooms, onion and garlic, served with creamy mash potatoes

CHICKEN WELLINGTON

Chicken, avocado and camembert encased in puff pastry, served with creamy mash potatoes

WILD BARRAMUNDI

Served on a bed of Mediterranean couscous and vegetable salad

CHICKEN INVOLTINO (GF)

Chicken breast with duxelle mushrooms wrapped in prosciutto, served with creamy mash potatoes

PRIME ROAST BEEF & YORKSHIRE PUDDING

Freshly carved, served with red wine jus with roast potatoes

BEEF WITH OYSTER SAUCE

Slithers of Rump. Sauteed for tenderness. Glazed with Oyster sauce served with crispy Bok choy and roasted potatoes

BEEF BOURGINION

Slow cooked beef in red wine with mushrooms, onions, carrots, served with creamy mash potatoes

OSSO BUCCO

Traditional Italian dish. Slow cooked to tenderness with rich flavours served with creamy mash potatoes

ROAST PORK (GF)

Roasted and topped with crackling and homemade apple sauce, served with roast potatoes

ROAST LAMB (GF)

Leg of lamb freshly carved, served with red wine, rosemary jus with roast potatoes

LUNCH & DINNER PACKAGES

Event Catering

* Additional Charges

* SLOW COOKED BEEF CHEEKS (GF)

Slow cooked in a rich tomato red wine with vegetables served on creamy mash potatoes

* BEEF WELLINGTON

Prime eye fillet, coated in Duxelle mushrooms encased in puff pastry, served with creamy mash potatoes

* SLOW COOKED LAMB SHANK (GF)

Topped with tomato and red wine sauce, served on creamy mash potato with Mediterranean vegetables

All Main Courses are accompanied with a platter of medley vegetables



Desserts

APPLE CRUMBLE

Served with creme anglaise

CHOCOLATE MUD PUDDING

Served with chocolate Sauce

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese, sponge finger biscuits, Galliano liqueur & espresso coffee

STICKY DATE PUDDING

Served with warm caramel sauce

LEMON CURD TART

A light & refreshing lemon flan baked in a pastry shell served with cream

ITALIAN ICE-CREAMS

Your choice of: Cassata, Tartufo, Mocha & Baci

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

A smooth creamy cheesecake on a biscuit crumble base

BLUEBERRY CHEESECAKE

A smooth creamy cheesecake on a biscuit crumble base

STRAWBERRY CHEESECAKE

A smooth creamy cheesecake on a biscuit crumble base

CHOCOLATE COCONUT BOUNTY MOUSSE

Served with cream

BLACK FOREST CAKE

Served with cream

LUNCH & DINNER PACKAGES

Event Catering

Tea and Coffee

Freshly Brewed Coffee & Tea

Espresso Coffee Optional

**Additional* CHARGES APPLY

Special Dietary Desserts

WHITE & DARK CHOCOLATE MOUSSE (VG)

Layers of white & dark chocolate mousse on a chocolate sponge, topped with dark chocolate ganache & finished with marbled chocolate shavings'

FRUIT SALAD - seasonal fruits

CITRUS TART (GF)

A light and tan lemon flan baked in a crispy short pastry shell finished with a light dusting of icing sugar

CREME BRULEE (V, GF)

CHOCOLATE MOUSSE (GF)

CHEESECAKE (GF)

A smooth creamy cheesecake on a biscuit crumble base

STRAWBERRY PANNA COTTA (V, GF)

MIXED BERRY PANNA COTTA (V, GF)

RHUBARB PANNA COTTA (V, GF)

