



# FUNCTION MENU SELECTIONS

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## BRONZE – FROM \$22PP

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### Choice of 2 Mains and 1 Dessert alternate drop

#### Mains

- Battered fish served with chips lemon and house made tartare
- Crumbed chicken schnitzel served with chips and salad
- Curry chicken with steamed rice
- Satay chicken strips with steamed rice
- House made salmon patties served with chips and salad

#### Desserts

- Apple pie served with cream or ice cream
- Fruit salad served with cream or ice cream

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## SILVER – FROM \$30PP

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### Choice of 2 Mains and 1 Dessert alternate drop

#### Mains

- Chicken supreme served with smashed chats and broccolini
- Grilled barramundi served with mash potato and green beans
- Roast beef with roast vegetable and Yorkshire pudding
- Thai beef salad with Asian herb and chilli rice noddles

#### Desserts

- Sticky date pudding
- Crème brulee

Dietary requirements are to be confirmed 7 days prior to event.  
Guest numbers and payment are to be finalised 5 days prior to the event.

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## GOLD – FROM \$40PP

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### Choice of 2 Mains and 1 Dessert alternate drop

#### Mains

- Pork belly with roasted chat and apple ginger puree
- Thai squid salad with Asian herb and bean shoots
- Chicken maryland topped with garlic prawns served with herbed potatoes & green beans
- Grilled barramundi with seared prawns and Greek salad

#### Desserts

- Panacotta with strawberry Compote
- Vanilla Cheesecake with berry coulis

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## PLATINUM – FROM \$55PP

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### Choice of 2 Entrees and 2 Mains alternate drop

#### Entrees

- Goats cheese and confit onion tart
- Lamb, fetta, pomegranate and rocket salad
- Salmon, dill crème fresh blinis
- Thai style fish cakes

#### Mains

- Duo of beef – seared eye fillet served with slow cooked beef shin red wine jus and crispy potato rosti
- Duo of duck – slow cooked duck leg on 3 cheese potato gratin and crispy skinned duck breast on cauliflower puree, topped with red wine jus
- Seared lamb rump served with Moroccan cous cous, sweet potato puree and pistachio dust
- Chicken roulade – chicken breast filled with mushroom tapenade wrapped in prosciutto served with confit potato pea puree and parsnip crisps
- Crispy skinned salmon – served with prawn, pea and dill risotto