

BREAKFAST OPTIONS

Cocktail Breakfast – *stand-up cocktail service*

36

Breakfast Platters – *shared at the table*

44

minimum 100 guests, maximum 2 hour function duration

Inclusive of –

brewed coffee and tea selection

chilled freshly squeezed orange juice

Your choice of four cold selections –

yoghurt shooters, berry and mango coulis (gf)

waffles, vanilla cream, maple syrup

mini individual fruit bowls (gf)

feta and soused tomato frittata (gf)(v)

mini granola, mixed berry pots (gf)(v)

bircher muesli shot glasses (gf)(v)

glazed danish pastries

house made muffin selection

Your choice of three hot selections –

mini butter croissants

spinach and ricotta pastizzis (v)

boston beans, tortilla crisps (v)

speck wrapped chipolatas (gf)

sausage, bacon and egg tarts

poached egg pots, toasted sourdough soldiers (v)

tortilla cups, scrambled eggs, smoked salmon and salsa

bubble and squeak croquettes, house made tomato sugo (gf)(v)

Enhance your breakfast and add items from the above selections

per person, per selection

3.7

arrival tea and coffee station, in addition to table service

4



Prices are per person. Less than the minimum number of guests may incur a surcharge.
Products and prices are subject to change. All prices include gst.
Some products may contain traces of nuts.

Breakfast Options *(continued)*

Plated Breakfast – *sit-down table service*
minimum 100 guests, maximum 2 hour function duration

44.00

Inclusive of –

brewed coffee and tea selection
chilled freshly squeezed orange juice

Set on the table – your choice of four items

yoghurt shooters, berry and mango coulis (gf)
waffles, vanilla cream, maple syrup
mini individual fruit bowls (gf)
mini granola, mixed berry pots (gf)(v)
bircher muesli shot glasses (gf)(v)
croissants, honeyed ham, gruyere, tomato relish
glazed danish pastries
house made muffin selection

Plated hot dishes – your choice of one item

grilled chorizo sausage, spinach crepe, sautéed mushrooms, confit tomatoes
florentine egg pot, candied bacon, medley tomatoes, salsa verde green, toasted casalinga loaf
baked egg au gratin, smoked bacon, chicken chipolatas, grilled polenta, blistered vine ripened tomatoes
boston beans, tortilla crisps, rumbled eggs, slow roasted baby romas, grilled chorizo
bubble and squeak rounds, scrambled eggs, burst tomato medley, sautéed english spinach, soubise cream

Enhance your breakfast with additional items set on the table

additional table items, per person, per selection

3.7

arrival tea and coffee station, in addition to table service

4

add salmon to bubble and squeak rounds

3.3



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COFFEE BREAKS

Coffee Breaks

prices are per person, per selection

minimum 50 guests, 30 minute duration

nespresso coffee and tea selection (maximum 70 guests, self-serve)	6.5
brewed coffee and tea selection	5.5
continuous coffee (brewed) and tea selection – maximum 4 hours	11
continuous coffee (brewed) and tea selection – maximum 9 hours	15
chilled freshly squeezed orange juice – per glass	4
mt franklin still water (600ml) – per bottle	5
red bull (250ml)	5
barista coffee cart – available on request	

Coffee break items *(catered at 1.5 portions per person, per item)*

per person, per selection 4.7

selection of cookies
house made muffin selection
rich chocolate brownie slice (gf)
raspberry, chocolate hazelnut, and vanilla caramel donuts
macaron selection (gf)
baklava
banana and coconut loaf, mascarpone cream, cinnamon, maple
speck bacon wrapped chipolatas, herbed honey drizzle (gf)
berry friands, vanilla dusted
glazed danish pastries
freshly baked scones, vanilla cream, potted local preserves
summer fruits, cheesecake tarts



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Coffee Break *(continued)*

per person, per selection

5.2

seasonal fruit boats, mojo mint drizzle (gf)

granola shooters, natural yoghurt

orange and almond syrup cake, pot set yoghurt (gf)

pinwheel sandwich medley (creamy egg and chive; sundried tomato and fetta)

per person, per selection

5.7

chicken, asparagus and crumbed cheddar sausage rolls, tomato sugo

spicy chorizo and egg tarts

vegetarian punjabi samosa, raita dipping pots (v)

pizza - shaved smoked ham, pulled mozzarella, caramelised red onion

spinach and ricotta pastizzis

mini croissants with roma tomato and cheddar cheese (v)

beef and beer gourmet pie, tomato relish



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SANDWICH LUNCH

Stand-up Sandwich Lunch

36.5

Sit-down Sandwich Lunch

41.5

minimum 50 guests, 30 minute duration

Inclusive of –

brewed coffee and tea selection
chilled freshly squeezed orange juice

Your choice of two selections –

- pulled pork empanada, spiced apple sauce
- frittata of chargrilled vegetables, danish fetta, soused tomatoes, micro herb salad (gf)
- beef and beer gourmet pie, tomato relish
- salmon, avocado and wakame rice roll, soy sauce
- chicken, asparagus and crumbled cheddar sausage rolls, tomato sugo

Your choice of four selections (wraps, mini rolls and rounds) –

- spicy ham and salami, swiss cheese, escalavida, oregano mojo
- pastrami, butter pickles, cheddar, cabbage, sweet mustard
- sriracha chicken, bacon, avocado, iceberg lettuce, aioli
- grilled vegetables, herbs, goats cheese, beetroot relish
- smoked honey ham, double brie, whiskey marmalade, rocket leaves
- slow roasted beef, horseradish cream, crisp-fried onions, mesclun leaves
- creamy egg, mayo, snipped chives
- moroccan spiced chicken, house-made tomato relish, cucumber tzatziki
- tasmanian smoked salmon, avocado cream, asian lettuce greens
- semi sundried tomatoes, kalamata olives, lebanese cucumbers, fetta and dill cream
- cured continental meats, antipasto pickled vegetables, relish
- smoked turkey, cranberry jam, baby english spinach leaves

Your choice of one selection –

- moelleux chocolate pots, vanilla double cream
- raspberry, chocolate hazelnut, and vanilla caramel donuts
- raw mango and yoghurt cheese cake shooters with muesli crumble (gf)
- torched mini lemon and meringue pies
- seasonal fruit boats, minted yoghurt (gf)
- rich chocolate brownie slice (gf)

Enhance your sandwich buffet and add items from the above selections

cold or sweet items – per person, per selection

3.7

two salad items from the 'working lunch' menu – per person

4.7



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WORKING LUNCH

Stand-up Working Lunch

41.5

Sit-down Working Lunch

46.5

minimum 50 guests, 45 minute duration

Inclusive of –

brewed coffee and tea selection

chilled freshly squeezed orange juice

warmed ciabatta, grain and sour dough rolls served with d'Isigny butter

Your choice of three cold selections –

- frittata of chargrilled vegetables, danish fetta, soused tomatoes, micro herb salad (gf)(v)
- roast pumpkin, carrot and quinoa salad (gf)(v)
- puttenesca pasta salad (gf)(v)
- apple, cranberry and almond slaw (gf)(v)
- cucumber, tomato and avocado salad (gf)(v)
- garden green salad with smoked tomato vinaigrette (gf)(v)
- mesculin, poached pears, shaved parmigiana, candied pecans (gf)(v)
- spinach salad, snow pea, fetta, french dressing (gf)(v)
- chermoula potato salad (gf)

Your choice of three *fork-food* selections

- greek lamb, roast pepper coulis, babaganoush (gf)
- dill crusted tasmanian salmon, wilted greens, café de paris (gf)
- crisp roasted chicken, chorizo, jalapeno ketchup, sea salted roast potato chats
- mild chicken tikka masala, minted lassie, pappadums, fragrant basmati rice
- slow braised beef, soft polenta, tomato and horseradish jus, caramelised onions (gf)
- korean spiced beef, crisp fried noodles, mango chutney
- seared pork, cider glazed apple, braised brussel and cabbage (gf)
- snapper fillets, creamy lemon and flat leaf parsley mash (gf)
- pocket filled fresh pasta, peperonata, tomato medley, sugo and shaved pecorino
- sweet potato, spinach and fetta risoni (v)
- wokked asian greens, crisp fried tofu, hokkien noodles (v)
- cured continental meats and antipasto long boards, chutney and house made relish pots (gf)



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Working Lunch *(continued)*

Your choice of two sweet selections –

- moelleux chocolate pots, vanilla double cream
- raspberry, chocolate hazelnut, and vanilla caramel donuts
- raw mango and yoghurt cheese cake shooters with muesli crumble (gf)
- torched mini lemon and meringue pies
- seasonal fruit boats, minted yoghurt (gf)
- macaron selection
- baklava
- rich chocolate brownie slice (gf)
- fresh seasonal fruit salad (gf)(v)

Enhance your working lunch and add items from the above selections

cold or sweet items - per person, per selection

3.7

fork food items - per person, per selection

9



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LUNCH PLATED MENU

Lunch Plated Menu

prices are per person, minimum 50 guests

two courses, 2 hour function duration – one entrée, one main (or one main, one dessert)	55
three courses, 3 hour function duration – one entrée, one main, one dessert	70
choice service, per course	15
additional course – add another entrée or dessert to a three course meal	12
canapés on arrival – chefs selection, two per person	8
alternate service, per course	6

Inclusive of –

brewed coffee and tea selection

warmed ciabatta, grain and sour dough rolls served with d'Isigny butter

Cold Entrée

smoked salmon and roasted apple waldorf (gf)

palm sugar cured beef, kimchee aioli, asian pickles, shoot and sea spray salad (gf)

smoked ham hock terrine, mustard cream, cornichons (gf)

tuna sashimi, bloody mary jelly, avocado cream, bacon aioli, celery, soft herbs (gf)

blue swimmer crab tian, celeriac remoulade, saffron tonka bean aioli (gf)

yucatan spiced chicken, corn puree, tomato salsa

Hot Entrée

red wine pear, grilled brioche toast, woodside goats curd, truffled honey

grilled tiger prawns, coconut sambal, palm sugar caramel (gf)

lamb back strap, piccalilli, cauliflower puree, sumac, jus (gf)

seared scallops, morcilla, pink grapefruit, mint (gf)

slow cooked pork, compressed apples, and cider glazed baby vegetables (gf)

chicken, summer baby veg, parmesan mash, tarragon butter (gf)

Main Course

12 hour beef short ribs, roast onion ketchup, boulangère potatoes, charred broccolini (gf)

prosciutto wrapped quail, braised cabbage, blistered tomatoes, port and juniper jus (gf)

chicken breast, white anchovy butter, rougaille sauce, roast root vegetable gratin, asparagus (gf)

salmon, spiced sweet potato puree, almond crusted mushrooms, prawn crackers, blackened sprouts, sesame vinaigrette

Dessert

coconut panna cotta, mexican chocolate brownie stack, popcorn crumble

dark chocolate brûlée, cherry and walnut financier, cherry gastrique

vanilla mascarpone cannoli, roast strawberries, strawberry jam ice cream

mini lemon meringue pie, curd, sorbet, shortbread

trio of desserts – berry and pavlova shooter, chocolate truffle sandwich, salted peanut brittle

dessert platters – pastry chefs selection of mini desserts (shared to the table)



Prices are per person. Less than the minimum number of guests may incur a surcharge.
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Lunch Plated Menu *(continued)*

Upgrade your main course selection:

beef fillet, waygu presse, walnut crumble, charred witlof, cauliflower puree, potato bark, tomato jus (gf)	10
goldband snapper, puy lentils, prawn 'brik', chermoula beurre blanc	10
slow roast lamb rump, lamb braise, black olive caramel, green beans, gremolata, parsnip (gf)	5
cone bay barramundi, jerusalem artichoke textures, roast courgettes, bois boudran sauce (gf)	5
180g beef fillet, gnocchi romain, mushrooms, kale and jalapeno puree	5

Enhance your luncheon experience!

prices are per person, minimum 50 guests

Lolly Buffet

selection of sweet treats themed in the colours of your choice	12
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**styling items and flowers available on request for an additional fee*

Chocolate Truffles

delectable small confections served at tea and coffee service	3
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Dessert Station – upgrade your set plated dessert to a buffet!

our pastry chefs selection of mini desserts	12
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Cheese Options

Selection of local and imported cheeses, accompanied with lavouche, water crackers and preserved fruits

▪ three-cheese platter (shared to the table)	9
▪ two-cheese plate (individual plate, per person)	12
▪ cheese station (static display)	12

Tapas Platter

add a pre-set platter to a <u>three</u> course meal	9
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- grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots



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BUFFET LUNCH

Sit-down Lunch Buffet

minimum 100 guests, 3 hour function duration

70

Inclusive of –

brewed coffee and tea selection with chocolate truffles

freshly baked bread , churned french butter

Cold Items –

- cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots
- baby cos leaves, crisp shaved bacon, shaved parmesan, sour dough croutes, creamy egg mayonnaise
- apple cranberry and almond slaw
- kale, roasted sweet potato and chick pea salad (v)(gf)

Hot Items –

- pasta orecchiette, pumpkin seed pesto, peas, pecorino
- slow roasted beef, caramelised onion jam, forest mushrooms
- mild chicken tikka masala, minted lassie, pappadums
- wokked asian greens, crisp fried tofu, ponzu glaze
- oven roasted root vegetables, evoo drizzle
- sea salted baked baby chats
- fragrant basmati rice

Dessert Items –

- torched mini lemon meringue pies
- poached pear and oreo chocolate cheesecake
- seasonal fruit platters



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COCKTAIL MENU

<i>duration</i>	<i>minimum items</i>	<i>per person</i>
30 mins	3 canapés	14.5
1 hour	5 canapés; <i>or</i> , 3 canapés and 1 substantial item	24
2 hours	8 canapés; <i>or</i> , 3 canapés, 1 substantial item and 1 station	37
3 hours	11 canapés; <i>or</i> , 3 canapés, 2 substantial items and 1 station	46
4 hours	13 canapés; <i>or</i> , 4 canapés, 1 substantial item and 2 stations	54
5 hours	15 canapés; <i>or</i> , 4 canapés, 2 substantial items and 2 stations	63

**We recommend complementing your canapé selection with additional substantial items or food stations should your event fall over a meal period*

Cold Canapés

minimum 50 guests

Beef

- rare roast beef cones, oriental vegetables, wasabi mayonnaise

Poultry

- hickory smoked chicken, cucumber, celery and mayonnaise cream with dukkah crust (gf)
- peking duck pancakes, cucumber, sprouts, hoisin glaze
- chicken parfait, bacon, brioche, balsamic onion jelly

Pork

- pork shoulder presse, candied pistachio, en croute
- cured meats and charcuterie board (gf)
- smoked ham hock terrine, cornichons, aioli, rye crouton

Seafood

- prawn tartare, furikake rice crackers (gf)
- ocean dressed sushi roll, soy sauce (gf)
- smoked and fresh salmon brandade, irish soda bread, chives
- scallop ceviche, coconut, lime chilli on propeller spoons (gf)
- cured salmon, nori croute, wasabi cream
- fresh shucked oysters, pickled nashi pear, black pepper (gf)

Lamb

- moroccan lamb waffle tart, honey apricots, labneh

Vegetarian

- saffron potato frittata, goats cheese cream, sweet baby peppers (gf) (v)
- avocado and cucumber sushi rolls, pickled ginger, wasabi, soy (gf) (v)
- blue cheese and pear tart, candied walnuts (v)



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Cocktail Menu *(continued)*

Hot Canapés

minimum 50 guests

Beef

- beef cheek wellington
- mini beef pie, tomato sugo
- rare roast beef, pancetta and potato rosti, horseradish cream, crisp fried onions (gf)

Poultry

- chicken pie, caramelised leek and onion jam
- buttermilk chicken wings, green chilli ranch dip
- lemon thyme, fresh confit garlic, chicken brochettes (gf)
- flaky pastry wrapped chicken, crumbled cheddar and asparagus sausage rolls with fresh tomato sugo

Seafood

- seared scallop, cauliflower puree, piccillili (gf)
- almond crusted oysters, preserved lemon aioli, iceberg (gf)
- panko snapper, thai yellow curry dipping sauce
- exmouth prawns, wakame tempura, truffle and soy mayo
- prawn gyoza, salted plum sauce
- half shell scallop, aioli, truffle butter, brioche crumbs

Pork

- hoisin pork belly, pineapple salsa (gf)
- pulled pork and apple croquettes, cider
- steamed chinese pork buns, char sui barbeque sauce

Lamb

- greek lamb, roast pepper coulis, babaganoush (gf)
- lamb empanadas, mint mojo
- minted lamb and pea pies

Vegetarian

- three mushroom arancini, avocado oil, shaved pecorino, guacamole cream (v)
- spinach, pinenuts and ricotta sausage roll, tomato sugo (v)
- gyoza of japanese mountain greens, ponzu sauce (v)
- butternut pumpkin and feta arancini with roasted pepper mayo cream (v)
- spinach and ricotta pastizzis (v)
- cauliflower, cheese, truffled macaroni croquettes (v)
- roasted pumpkin caramelised onion and persian feta pizza (v)
- caramelised onion and stilton arancini (v)
- falafel, green chilli yoghurt (v)(gf)

Sweet Canapé's

minimum 50 guests

- piccolo ice cream cones
- vanilla dusted white chocolate eclairs
- seasonal glazed mini fruit tarts
- chocolate cones, couverture truffle cream, strawberry jelly, popping candy
- flourless orange and chocolate "jaffa" cake (gf)
- little apple crumble pots with (served warm) accompanied with vanilla cream
- warm chocolate moelleux, (served warm) accompanied with vanilla cream



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Cocktail Menu *(continued)*

Something More Substantial

9.4

*prices are per person, per slider or bowl
minimum 50 guests, maximum 2 hour service*

Sliders

- pulled pork banh mi, asian slaw, pickled carrot, on a soft white roll
- harvey beef burger, cheddar cheese, tomato relish and little ciabatta rolls
- grilled charsi chicken fillets, kewpie dressed brioche buns, asian greens
- dardanup lamb press, fetta, mint pesto, wilted english spinach
- sugar cured pork belly, brioche bun, bacon jam, apple slaw

Bowls

- lamb cutlet, roast carrot puree, honey, oregano (gf)
- burrito bowl - lime rice, mild spiced chicken, coriander, tomato, onion salsa, lettuce, mild chipotle dressing, tortilla crisps
- red curry chicken, coconut rice, pickled pawpaw, coriander (gf)
- seared snapper fillets, red pesto risotto, romesco sauce
- braised beef daube bourguignon style with parsnip crush and pan glazed jus (gf)
- creamy shaved parmesan risotto with pumpkin, green pea and pine nut crumble (v) (gf)
- pork dumpling, green tea noodles, grilled prawn and katsu sauce
- vegetable gyoza, green tea noodles, enoki mushroom and ponzu dressing (v)

Food Stations – includes chef service

14.1

*prices are per person, per station
minimum 50 guests, maximum 2 hour service*

oyster shucking station:

- australian coffin bay oysters (2 per person)
- selection of accompaniments and sauces

bowled over

- choose from our 'Something More Substantial' bowl selections

mexican street food

- taco beef OR chicken fajita, corn and black bean salsa, fried jalapeno, limed avocado, salads

big pans – select one

- arroz a la paella – chicken chorizo peppers (gf)
- arroz a la paella – medley seafood (gf)
- crisp skinned chicken, blistered medley tomatoes, puttanesca sauce (gf)



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Cocktail Menu *(continued)*

Enhance your cocktail function experience!

prices are per person, per station

minimum 50 guests, maximum 2 hour service

Lolly Buffet

selection of sweet treats themed in the colours of your choice

12

**styling items and flowers available on request for an additional fee*

Dessert Station

our pastry chefs selection of mini desserts

12

Cheese Station

Selection of local and imported cheeses, accompanied with lavouche, water crackers and preserved fruits (gf option available)

12



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DINNER PLATED MENU

Dinner Plated Menu

prices are per person, minimum 50 guests

two courses, 3 hour function duration – one entrée, one main (or one main, one dessert)	from 57
three courses, 5 hour function duration – one entrée, one main, one dessert, chocolate truffles	from 82
choice service, per course	15
additional course – add another entrée or dessert to a three course meal	12
canapés on arrival – chefs selection, two per person	8
alternate service, per course	6

Inclusive of –

brewed coffee and tea selection

warmed ciabatta, grain and sour dough rolls served with d'Isigny butter

Cold Entrée

smoked salmon and roasted apple waldorf (gf)
palm sugar cured beef, kimchee aioli, asian pickles, shoot and sea spray salad (gf)
smoked ham hock terrine, mustard cream, cornichons
tuna sashimi, bloody mary jelly, avocado cream, bacon aioli, celery, soft herbs (gf)
blue swimmer crab tian, celeriac remoulade, saffron tonka bean aioli
yucatan spiced chicken, corn puree, tomato salsa

Hot Entrée

red wine pear, grilled brioche toast, woodside goats curd, truffled honey
grilled tiger prawns, coconut sambal, palm sugar caramel
lamb back strap, piccalilli, cauliflower puree, sumac, jus (gf)
seared scallops, morcilla, pink grapefruit, mint (gf)
slow cooked pork, compressed apples, and cider glazed baby vegetables (gf)

Main Course

beef fillet, wagyu presse, walnut crumble, charred witlof, cauliflower puree, potato bark, tomato jus (gf)	65/90
goldband snapper, puy lentils, prawn 'brik', chermoula beurre blanc	65/90
slow roast lamb rump, lamb braise, black olive caramel, green beans, gremolata, parsnip (gf)	61/86
cone bay barramundi, jerusalem artichoke textures, roast courgettes, bois boudran sauce (gf)	61/86
180g beef fillet, gnocchi romaine, mushrooms, kale and jalapeno puree	61/86
prosciutto wrapped quail, braised cabbage, blistered tomatoes, port and juniper jus	57/82
12 hour beef short ribs, roast onion ketchup, boulangère potatoes, charred broccolini (gf)	57/82
chicken breast, white anchovy butter, rougaille sauce, roast root vegetable gratin, asparagus (gf)	57/82
salmon, spiced sweet potato puree, almond crusted mushrooms, prawn crackers, blackened sprouts, sesame vinaigrette	57/82



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Dinner Plated Menu *(continued)*

Dessert

butterscotch pudding, vanilla bean ice-cream, melting moments
coconut panna cotta, mexican chocolate brownie stack, popcorn crumble
dark chocolate brûlée, cherry and walnut financier, cherry gastrique
vanilla mascarpone cannoli, roast strawberries, strawberry jam ice cream
mini lemon meringue pie, curd, sorbet, shortbread
trio of desserts – berry and pavlova shooter, chocolate truffle sandwich, salted peanut brittle
dessert platters – pastry chefs selection of mini desserts (shared to the table)

Enhance your dining experience!

prices are per person, minimum 50 guests

Lolly Buffet

selection of sweet treats themed in the colours of your choice

12

**styling items and flowers available on request for an additional fee*

Dessert Station – upgrade your set plated dessert to a buffet!

our pastry chefs selection of mini desserts

12

Cheese Options

Selection of local and imported cheeses, accompanied with lavouche, water crackers and preserved fruits

- three-cheese platter (shared to the table) 9
- two-cheese plate (individual plate, per person) 12
- cheese station (static display) 12

Tapas Platter

add a pre-set platter to a three course meal

9

- grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots



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DINNER BUFFET

Dinner Buffet One

minimum 100 guests, 5 hour function duration

85

Inclusive of –

brewed coffee and tea selection with chocolate truffles

freshly baked bread , churned french butter

Cold Buffet Items –

cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots (gf)

baby cos leaves, crisp shaved bacon, shaved parmesan, sour dough croutes, creamy egg mayonnaise

apple cranberry and almond slaw (gf)(v) (v)

freakah and pumpkin salad, basil and goats cheese (v)

cous cous with harissa, fetta and charred broccoli (v)

Hot Buffet Items –

cone bay barramundi, myrtle scented, sautéed leek and lemon cream (gf)

slow roasted beef, caramelised onion jam, forest mushrooms (gf)

chicken romesco, charred greens, toasted almond flakes, medley tomatoes

wokked asian greens, crisp fried tofu, ponzu glaze (gf) (v)

pasta orecchiette, pumpkin, seed pesto, peas, pecorino

oven roasted root vegetables, evoo drizzle (gf)(v)

sea salted baked baby chats (gf)(v)

fragrant basmati rice (gf)(v)

To Finish –

molleaux chocolate pots, vanilla cream

local and imported cheese selection, condiments and crispbreads (v)

torched mini lemon meringue pies

vanilla cream and strawberry tarts

seasonal fruit platters (gf)(v)

Enhance your dinner buffet with additional items (per person, per selection)

cold or sweet buffet items

3.7

hot buffet items

9

canapés on arrival – chefs selection, two per person

8

lolly buffet - selection of sweet treats themed in the colours of your choice

12

big pan food station : arroz a la paella – chicken chorizo peppers (gf)

14.1

coffin bay oyster shucking station (2 per person)

14.1

platter to the table: grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots

9



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Dinner Buffet Two

minimum 100 guests, 5 hour function duration

90

Inclusive of –

brewed coffee and tea selection with chocolate truffles

freshly baked bread , churned french butter

Cold Buffet Items –

yucatan spiced chicken, medley tomato and orange salad (gf)

cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots (gf)

medley tomatoes, kalamata olives, lebanese cucumbers, marinated fetta (gf)(v)

mesclun leaves, sunflower seeds, poached pears, shaved pecorino (gf)(v)

cous cous, artichoke, roast tomatoes, pesto drizzle (v)

vegetarian rice paper rolls (v)(gf)

Hot Buffet Items –

goldband snapper over puy lentils, chermoulah buerre blanc (gf)

slow braised beef cheeks, tomato jus, potato bark (gf)

verde crusted chicken breast, ratatouille batons, sugo glaze (gf)

caramelised onion, blue cheese tart, vincotto drizzle

agnolotti pasta, roasted butternuts , toasted pinenuts , pumpkin cream (v)

frenched green beans, herbed evoo and murray river salt (gf)(v)

sea salted baked baby chats (gf)(v)

soft parmesan polenta (gf)(v)

To Finish –

local and imported cheese selection, condiments and crispbreads (v)

paris brest, espresso cream

chocolate brownie fingers (gf)

torched mini lemon and meringue pies

seasonal fruit platters (gf)(v)

Enhance your dinner buffet with additional items *(per person, per selection)*

cold or sweet buffet items

3.7

hot buffet items

9

canapés on arrival – chefs selection, two per person

8

lolly buffet - selection of sweet treats themed in the colours of your choice

12

big pan food station : arroz a la paella – chicken chorizo peppers (gf)

14.1

coffin bay oyster shucking station (2 per person)

14.1

platter to the table: grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip,

lamb koftas and raita pots

9



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Dinner Buffet Three

minimum 100 guests, 5 hour function duration

95

Inclusive of –

brewed coffee and tea selection with chocolate truffles

freshly baked bread , churned french butter

Plated Cold Entrée –

select one dish, served per person

- blue swimmer crab tian, celeriac remoulade, saffron tonka been aioli
- smoked ham hock terrine, mustard cream, cornichons
- red wine pear, grilled brioche toast, woodside goats curd, truffled honey
- hot smoked salmon and roasted apple waldorf (gf)
- palm sugar cured beef; kimchee aioli, asian pickles, shoot and sea spray salad (gf)
- tuna sashimi, bloody mary jelly, avocado cream, bacon aioli, celery, soft herbs (gf)

Cold Buffet Items –

panzanella salad (v)

sweet potato, baby english spinach, avocado salad, sherry vinaigrette (gf)(v)

chermoulah roasted chat potato salad (gf)(v)

Hot Buffet Items –

cone bay barramundi, myrtle scented, sautéed leek and lemon cream (gf)

slow roasted beef fillets, caramelised baby onions, shiraz jus (gf)

confit duck over sautéed cabbage, peas and sugar snaps, (gf)

wokked asian greens, crisp fried tofu, ponzu glaze (gf)(v)

pasta orecchiette, pumpkin, seed pesto, peas, pecorino

oven roasted root vegetables, evoo drizzle (gf)(v)

boulangère potato pave (gf)(v)

hokkien noodles, toasted sesame, soy oyster sauce (v)

To Finish –

local and imported cheese selection, condiments and crispbreads (v)

molleaux chocolate pots, vanilla cream

macaron selection

baklava

vanilla cones, belgium truffle mousse, popping candy, strawberry gel

seasonal fruit platters (gf)(v)

Enhance your dinner buffet with additional items (per person, per selection)

cold or sweet buffet items	3.7
hot buffet items	9
canapés on arrival – chefs selection, two per person	8
lolly buffet - selection of sweet treats themed in the colours of your choice	12
big pan food station : arroz a la paella – chicken chorizo peppers	14.1
oyster coffin bay oyster shucking station (2 per person)	14.1



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BEVERAGE LIST

Sparkling Wine

Hardys The Riddle Sparkling Brut Reserve NV	35
Houghton Quills Sparkling NV Chardonnay Pinot Noir (margaret river, wa)	37
T'Gallant Sparkling Prosecco (mornington peninsula, vic)	40.5
Oyster Bay Sparkling Cuvee (marlborough, nz)	46
Yarra Burn Premium Cuvee Brut (yarra valley, sa)	49
Petaluma Croser NV (adelaide hills, sa)	60
House of Arras Grand Vintage (tamar valley, tasmania)	120
Rockford Sparkling Black Shiraz (borossa valley, sa)	129

Champagne

Veuve Moisans Sparkling (loire valley, france)	43
Veuve Ambal Vin Mousseux Blanc de Blancs (bourgogne, france)	48
G.H.Mumm Cordon Rouge (reims, france)	106
G.H.Mumm Cordon Rouge Rose (reims, france)	120
Veuve Clicquot (reims, france)	150
Moet Chandon Imperial (Epernay, france)	150

Sauvignon Blanc & Blends

Hex Semillon Sauvignon Blanc (margaret river, wa)	39
Houghton Sauvignon Blanc Semillon (margaret river, wa)	44
Dusky Sounds Sauvignon Blanc (marlborough, nz)	44
Oyster Bay Sauvignon Blanc Semillon (marlborough, nz)	45
Busselton Boys "Charlies" Sauvignon Blanc (margaret river, wa)	46
Leeuwin Estate Siblings Sauvignon Blanc Semillon (margaret river, wa)	49
Petaluma White Label Sauvignon Blanc (adelaide hills, sa)	49
Shaw & Smith Sauvignon Blanc (adelaide hills, sa)	55

Chardonnay

Hardys The Riddle Chardonnay (mcclaren vale, sa)	35
Houghton Margaret River Chardonnay (margaret river, wa)	44
Plantagenet 3 Lions Chardonnay (mt barker, wa)	44
Petaluma White Label Chardonnay (adelaide hills, sa)	49
Penfolds Max's Chardonnay (barossa valley, sa)	49
Leeuwin Prelude Chardonnay (margaret river, wa)	54



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Beverage List *(continued)*

White Varietals and Blends

Torbeck Woodcutters Semillon (barossa valley, sa)	46
Leeuwin Estate Art Series Riesling (margaret river, wa)	46
Rockford <i>Local Growers</i> Semillon (barossa balley, sa)	58
Rockford <i>Eden Valley</i> Riesling (barossa balley, sa)	58

Rose

Pitchfork Pink Rose (margaret river, wa)	40
Rockford <i>Alicante Bouchet</i> Rose (barossa balley, sa)	51

Shiraz

Hex Shiraz (margaret river, wa)	39
St Hallett <i>Black Clay</i> Shiraz (barossa valley, sa)	43
St Hallett <i>Gamekeeper</i> Shiraz (barossa valley, sa)	45
Leeuwin Estate Siblings Shiraz (margaret river, wa)	49
Torbeck Woodcutters Shiraz (barossa valley, sa)	50
Petaluma White Label Shiraz (adelaide hills, sa)	60
Rockford Moppa Springs Shiraz Grenache 2014 (barossa balley, sa)	70
Torbreck <i>The Strui</i> Shiraz 2015 barossa valley, sa)	89
Henschke <i>Tapa Pass</i> Shiraz (eden valley, sa)	125

Cabernet Sauvignon

Robert Oatley Cabernet Sauvignon (margaret river, wa)	48
Houghton Cabernet Sauvignon (margaret river, wa)	49
St Hallett <i>Gamekeeper</i> Cabernet Sauvignon (barossa valley, sa)	49
Penfolds Max's Cabernet Sauvignon (barossa valley, sa)	49
Wynns The Siding Cabernet Sauvignon (coonawarra, sa)	49

Cabernet Merlot & Blends

Hardys The Riddle Cabernet Merlot (mcclaren vale, sa)	35
Amberley Secret Lane Cabernet Merlot (margaret river, wa)	45
Busselton Boys "Alfie's" Cabernet Merlot (busselton, wa)	46
Kim Crawford Merlot (marlborough, nz)	48
Leeuwin Estate Prelude Cabernet Merlot (margaret river, wa)	70

Pinot Noir

De Bortoli Yarra Valley Pinot Noir (yarra valley, sa)	45
Kim Crawford Pinot Noir (marlborough, nz)	53



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Beverage List *(continued)*

Australian Beer - On Tap

Hahn super dry 3.5, 330ml glass	7.5
Hahn super dry, 330ml glass	9.5

Premium Beer - On Tap

Tooheys 5 seeds crisp apple cider, 330ml glass	9.5
James Squires 150 lashes pale ale, 330ml glass	10.5
Heineken, 330ml glass	11

Cocktail List

on consumption, per cocktail	12
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Cocktail Selections

cosmopolitan, served in a martini glass

- vodka, cointreau, cranberry juice, fresh lime juice, lime slice garnish

tequila sunrise, served in a high ball glass

- tequila, orange juice, grenadine, orange slice garnish

cranberry champagne cocktail, served in a champagne glass

- cranberry juice, sparkling wine, triple sec, maraschino cherry

blackberry and vanilla martini fizz, served in a martini glass

- vodka, blackberry and vanilla syrup, lemonade, rim with crystals

peached tea, served in a champagne glass

- gin, peach tea, tonic water, lemon slice garnish

Cocktail Guidelines

- each cocktail is the equivalent to one standard drink
- 35-100 guests, one cocktail selection
- 100 or more guests, two cocktail selections

maximum 2 hours continuous service

Additional Beverage Items

orange juice, 330ml glass	4
assorted soft drinks, 330ml glass	5
mt franklin spring water, 600ml bottle	5
mt franklin mineral water, 450ml bottle	5



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BEVERAGE PACKAGES

<i>duration</i>	<i>package one</i>	<i>package two</i>	<i>package three</i>	<i>package four</i>
1 hour	23	27	32	35
2 hours	27	31	37	40
3 hours	31	35	42	45
4 hours	35	39	47	50
5 hours	39	43	52	55

Beverage Package One

hardys the riddle sparkling brut reserve nv
hardys the riddle chardonnay and cabernet merlot wines
hahn super dry, hahn 3.5
soft drinks, mineral water and orange juice

Beverage Package Two

houghton quills sparkling nv chardonnay
hex semillon sauvignon blanc and shiraz wines
hahn super dry, hahn 3.5
soft drinks, mineral water and orange juice

Beverage Package Three

veuve moisans cuvee extra blanc de blanc brut
amberley secret lane sauvignon blanc and cabernet merlot wines
heineken, james squires 150 lashes pale ale, hahn 3.5
tooheys 5 seeds crisp apple cider
soft drinks, mineral water and orange juice

Beverage Package Four

veuve moisans cuvee extra blanc de blanc brut
leeuwin estate siblings sauvignon blanc semillon 2011 and shiraz
heineken, james squires 150 lashes pale ale, hahn 3.5
tooheys 5 seeds crisp apple cider
soft drink, mineral water and orange juice



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Beverage Packages *(continued)*

Package One or Two Premium Craft Upgrade – on tap

1.65

james squires 150 lashes pale ale
tooheys 5 seeds crisp apple cider
heineken

Responsible Host Farewell Upgrade

2.5

**upgrade price available when offered on guest departure*

mt franklin refreshing still water, 600ml bottle
mt franklin lightly sparkling mineral water, 450ml bottle

Soft Drink Package

coke, diet coke, sprite, lift, mineral water, orange juice

1 hour	12
2 hours	15
3 hours	18
4 hours	20
5 hours	22

Cocktail List

beverage package upgrade (30 minutes at start of function), per person	8.8
every 30 minutes thereafter, per person	6.6
on consumption, per cocktail	12

Cocktail Selections

cosmopolitan, served in a martini glass

- vodka, cointreau, cranberry juice, fresh lime juice, lime slice garnish

tequila sunrise, served in a high ball glass

- tequila, orange juice, grenadine, orange slice garnish

cranberry champagne cocktail, served in a champagne glass

- cranberry juice, sparkling wine, triple sec, maraschino cherry

blackberry and vanilla martini fizz, served in a martini glass

- vodka, blackberry and vanilla syrup, lemonade, rim with crystals

peached tea, served in a champagne glass

- gin, peach tea, tonic water, lemon slice garnish

Cocktail Guidelines

- each cocktail is the equivalent to one standard drink
- 35-100 guests, one cocktail selection (staff charges will apply for less than 35 guests)
- 100 or more guests, two cocktail selections
- maximum 2 hours continuous service



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