

catering and function menus

The following eight *menu options* are designed as a basis upon which to construct your own personalised function or catering menu. Once you have chosen your preferred *menu option*, please choose the individual dish selections from our *menu selections* on the following pages.

canapé menu options

canapé menu one (\$50pp)

Choice of eight light canapés
Choice of three main canapés
One gourmet canapé
One sweet canapé
Tea & coffee

canapé menu two (\$60pp)

Choice of eight light canapés
Choice of three gourmet canapés
Choice of three main canapés
One gourmet canapé
One sweet canapé
Tea & coffee

sit-down menu options

sit-down menu one (\$50pp)

Six canapés on arrival
Freshly baked bread
Choice of two mains
*(served alternately, with
vegetables & potatoes)*
Dessert
Tea & coffee

sit-down menu two (\$60pp)

Six canapés on arrival
Freshly baked bread
Choice of two starters
(served alternately)
Choice of two mains
*(served alternately, with
vegetables & potatoes)*
Dessert
Tea & coffee

sit-down menu three (\$70pp)

Six canapés and one
gourmet canapé on arrival
Freshly baked bread
Choice of two starters
(served alternately)
Choice of two mains
*(served alternately, with
vegetables & potatoes)*
Dessert
Cheese plates for the table
Tea & coffee

sit-down menu four (\$80pp)

Six canapés and one
gourmet canapé on arrival
Freshly baked bread
Set first course
Choice of two starters
(served alternately)
Choice of two mains
*(served alternately, with
vegetables & potatoes)*
Dessert
Cheese plates for the table
Tea & coffee

table banquet menu options

table banquet menu one (\$55pp)

Choice of eight canapés
Freshly baked bread, olives & dips
Choice of two mains
Vegetable, potato and salad platters
Dessert
Tea & coffee

table banquet menu two (\$65pp)

Choice of eight canapés
Freshly baked bread, olives & dips
Choice of two starters
(served alternately)
Choice of two mains
Vegetable, potato and salad platters
Dessert
Tea & coffee

canapé selections

light canapés

Smoked salmon, cream cheese & capers on rye toast
 Pork sang choi bow, shallots, baby cos
 Chorizo sausage with white bean puree
 Olive tapenade, goats cheese, crostini
 Pesto & Tomato crostini
 Tomato gazpacho soup
 Cherry tomato, fetta & olive tartlets
 Caviar on Eggs
 Bocconcini, tomato, basil tart
 Prawn, ginger, chilli & lime wontons
 Vietnamese rice paper rolls and sauce
 Mussels' espanol (rich tomato salsa)
 Nori/sushi rolls with a variety of flavours
 Gourmet mini pizzas
 Salt and chilli squid, Malaysian sauce
 Greek meatballs, minted yoghurt
 Ceviche
 Chicken liver pâté, toasted country bread
 Thyme and garlic roasted mushrooms

brunch canapés

Gypsy ham & mature cheddar frittata
 Boiled egg with caviar
 Pikelets with berry compote
 Smoked salmon & scrambled egg crostini
 Melon wrapped in parma ham or smoked salmon
 Chocolate croissants
 Spiced fruit toast raspberry cream
 Fruit, honey & yoghurt trifle
 Avocado, lemon cracked pepper crostini
 Herbed mushrooms
 Oysters your way
 Bacon lettuce & tomato sandwiches
 Asparagus & hollandaise
 Eggs Benedict
sweet canapés
 Profiteroles
 Chocolate dipped fruit
 Individual lemon and meringue tarts
 Chocolate and macadamia brownies
 Cheese and fruit plates

main canapés

Seared beef and caramelized onion burger
 Lamb satay, cumin yoghurt sauce
 Prawn and fish kebabs, coconut salsa
 Mushroom and tarragon risotto
 Vegetable and chicken noodles
 Leek and goat's cheese tart
 Spinach and cottage cheese frittata
 Paella
 Nasi Goreng
 Chicken satay, peanut sauce
 Freshly shucked oysters with lime & cracked pepper
 King prawns, tartare sauce
 Lobster & prawn kebabs, lemon chive butter sauce
 Grilled venison, brioche bun
 Peking Duck Rolls

starter selections

Rare beef & crisp pancetta salad, aioli, basil
 Roast pumpkin, baby spinach, chickpea & fennel seed salad
 Roasted beetroot, pine nut, rocket & blue cheese salad
 Italian salad of warm cannelloni beans & chorizo with lemon
 Mediterranean style roasted vegetables, paprika aioli
 Grilled fresh fish, tomato & tarragon salsa
 Braised tongue, celeriac puree, celery garnish
 Confit duck, orange & walnut salad, verjuice dressing
 Butternut squash & seafood laksa
 Spanish mussels, in a rich tomato & saffron broth
 Seared garlic prawns, jasmine rice, cucumber & mint salad*
 Asparagus, roasted red pepper, parmesan & toasted pine nut salad
 Country style duck & pork terrine, toasted bread, port reduction

Hot smoked salmon, kipfler potato salad, capers, horseradish
 Sauteed chicken livers, bacon, spinach, port sauce
 Carpaccio of kangaroo, lime & parmesan
 Gravalax of salmon, rocket & parmesan, radish
 King prawns, lime mayonnaise, cured cucumber*
 Smoked trout, cherry tomato & horseradish salad
 1/2 dozen freshly shucked oysters, your style
 Seared sesame tuna, ponzu, pickled ginger*
 Yamba king prawns, asian salad, nam jim*
 Bangalow sweet pork, apple & watercress salad
 Seared scallops, pancetta, sun-dried tomato pesto*
 Ravioli of seafood, tarragon veloute*
 Home made linguini with prawns, vongoli fresh herbs & tomato

main selections

- Fresh fish grilled, prawn & cucumber salsa, nam jim, coriander and fresh lime
- Fresh fish pan fried, rich olive, caper and tomato sauce with fresh lemon
- Fresh fish, aubergine caviar, saffron sauce
- Fresh fish baked, wilted spinach, asparagus, vanilla sauce
- Free range chicken breast, puy lentils and thyme jus
- Alstonville chicken breast, braised fennel, cherry tomato compote
- Roasted spatchcock, stuffed with spinach and leek, grape sauce
- Duck breast, soba noodles, chestnuts, enoki mushrooms, lime and ginger dressing*
- Breast of duck, grilled witlof, hazelnuts, orange sauce*
- Confit duck, beetroot puree, crushed potatoes, pernod cream sauce
- Bangalow sweet pork, asian greens, star anise sauce
- Lamb rump, grilled vegetable, rosemary jus
- Lamb of loin, carrot puree, mushrooms, balsamic jus*
- Tuscan style rump of lamb, roast celeriac, rosemary jus
- Loin of lamb, braised parsnip, sauce eschallot*
- Roast leg of lamb, baby vegetables, roasted garlic
- Veal medallions, glazed eschallots, mustard sauce
- Char grilled sirloin, roasted baby vegetables, truffle oil and port reduction
- Fillet steak, lyonnaise tomato, sauce bordelaise*
- Roasted sirloin, white bean puree, roast garlic
- Sirloin steak, glazed baby beetroot, pomme puree, red wine jus
- Loin of Kangaroo wrapped in bacon, potato & pea timbale

vegetarian main selections

- Courgette and tomato gallettes, aubergine steaks, fetta and capers
- Butternut squash, pea, blue cheese risotto, rocket, parmesan wafer
- Risotto of wild mushroom & parmesan, grilled asparagus
- Farmers market vegetarian platter
- Papperdelle pasta, roasted red pepper, olives, tomato, capers, rocket & parmesan
- Baked stuffed capsicums, cous cous, cumin yoghurt, mint and cucumber sambal
- Roasted rosemary chat potatoes

side dish selections

- Boiled new potatoes with butter, mint and lemon
- Boulongerre potatoes
- Truffled pomme puree
- Buttered seasonal vegetables
- Corn & beans, cracked pepper & butter
- Roasted garden vegetables
- Steamed asian greens with soy & hoiken noodles
- Rocket, balsamic & parmesan salad
- Leafy green salad, house dressing
- Tomato & bocconcini salad
- Greek style salad with fetta & olives

dessert selections

- Classic lemon tart, raspberry coulis, double cream
- Honey comb bavoires, summer fruit sauce, lychee and pineapple compote
- Prune, armagnac & almond tart, vanilla cream anglaise
- Fine apple tart, caramel sauce, brandy ice cream
- Rich chocolate tart, coffee creme anglaise, mascapone
- Coconut and rum pannacotta, mango sauce, pineapple and coconut sambal
- Poached pear, spiced parfait, Pedro Ximénez sabayon
- Grilled figs, honey sabayon, toasted almonds*
- Dark and white chocolate mousse "extraordinaire"*

cake selections

- Croquembouche
- Chocolate mud Cake white chocolate ganache
- Orange & Almond cake, citrus cream
- Tiramisu
- Individual Pavlovas
- Individual cup cakes
- White chocolate and caramel cake with raspberry cream
- Sticky date cake, butterscotch
- Apple and cinnamon cake