

FUNCTION COCKTAIL

Hot canapés

- *Peking duck spring rolls.*
- *Cocktail pies, pasties and sausage rolls.*
- *Mini quiches with Aioli*
- *Mini beef sliders with caramelized onion relish*
- *Crumbed prawns with tartare sauce*
- *Salt and pepper squid with tartare sauce.*
- *Lamb kofta with tzatsiki*
- *Vietnamese prawn and chicken wontons with namjim dipping sauce.*
- *Lamb madras samosas with raita.*
- *Thai Atlantic salmon and potato fish cakes with chilli lime dipping sauce*
- *Chickpea and lentil falafel with soy and rice wine dressing*
- *Spinach and Mozzarella pin wheels*
- *Roasted pumpkin and feta arancini with aioli*
- *Field mushroom and mozzarella risotto cakes*
- *Crispy sesame crumbed chicken tenderloins with lemon aioli*
- *Chicken satay with a peanut, chilli coriander and coconut cream dipping sauce*

Cold canapés.

- *Smoked salmon, sour cream and dill crostini*
- *Soy roasted rare beef crostini with horseradish cream*
- *Port and peppercorn pate on olive toast*
- *Woodside goats curd with roasted red capsicum on crostini*
- *Shaved Chargrilled kangaroo fillet with chilli plum jam on crostini*
- *Avocado, spring onion, chilli and lime on crostini*
- *Prosciutto with sundried tomato tapenade on crostini*
- *Sweet corn and coriander fritters with an avocado salsa*
- *Antipasto platter*



FUNCTION ENTREE

Crumbed Camembert

Crumbed camembert served with a mixed berry coulis

Smoked Beef

Barossa dutch smoked beef carpaccio with extra virgin olive oil, capers & a light salad garnish

Fetta Tart

Kalamata & fetta tart with witlof & dried fig

Pork Belly

Roasted pork belly with najim dressing & a vietnamese salad

Prawn Cocktail

Prawn cocktail with zesty chefs dressing & salad greens

Baked Mushroom

Stuffed baked whole mushroom with ricotta, baby spinach & lightly dusted with dukkah

Prawn Cutlet

Harriss prawn cutlets on skewers with a petite salad garnish

Spinach Roulade

Spinach & mozzarella roulade with olive tapenade

Whiting Paupiette

Paupiette of whiting filled with prawn mousse

Risotto

Risotto with baked mushroom, gorgonzola & spinach in a light cream sauce

Gnocchi

Gnocchi with roasted capsicum, mushrooms, roquet in a basil pesto cream sauce

Peking Duck

Peking duck spring roll with tat-soi & a hoi sin vinaigrette

Vietnamese Wonton

Vietnamese prawn & chicken wonton with crispy vermicelli salad

Prawn Skewers

Sautéed prawn skewers on a bed of jasmine rice served with a garlic cream sauce

Chargrilled Octopus

Chargrilled baby octopus on a bed of mixed lettuce in semi dried tomato, spanish onion in a chermoula vinaigrette

Chicken Shaslick

Chicken shaslick marinated in garlic & basil on an almond cous cous served in a tomato kadundi

Salt & Pepper Squid

Salt & pepper squid with lime & chilli aioli and fresh lemon

Beef Carpaccio

Barossa smoked dutch beef capaccio with capers, Bald Hills Olive Grove extra virgin olive oil, spanish onion & a light salad garnish

Crumbed Prawns

Crumbed Prawns served with salad & tartare sauce



FUNCTION MAINS

Scotch Fillet

Scotch fillet with rosemary salted potatoes, capsicum relish & red wine glaze

Scotch Fillet

Oven roasted scotch fillet on sweet potato mash, baked open field mushrooms & a smoked capsicum tapenade with a red wine glaze

Filet Mignon

Filet mignon with a baked mushroom, Béarnaise sauce & steamed baby broccoli

Beef Fillet

Pan fried beef fillet, duck liver pate and madeira sauce on a crouton with straw potatoes

Pork cutlet

Berkenshire free range pork cutlet with sauteed onions, baked pumpkin, roquet salad & tomato kasundi

Lamb Cutlet

Lamb cutlets with almond cous cous, fig and onion marmalade & red wine glaze

Oven Baked Chicken

Chicken breast on the bone with sautéed sweet potato, caramelized red onion roquette salad & salsa verde

Oven Baked Chicken

Chicken breast on the bone with rosemary scented mash, red wine glaze & onion confit

Oven Baked Chicken

Oven baked chicken breast kiev cut, served with warmed pumpkin, white sweet potatoes, salsa verde, baked roma tomato & rocket salad garnish

Prosciutto Chicken

Free range chicken breast wrapped in prosciutto served with a mushroom ragout, onion confit glaze

Warm Chicken Salad

Warm chicken salad with semi sun dried tomatoes, baby spinach, pumpkin and champagne aioli

Roast Chicken

Roast breast of chicken with truffle butter, chive mash and popped cherry tomatoes

Atlantic Salmon

Skin on salmon in a salad of asparagus, olives, green beans, baby potatoes & red onion with a champagne aioli

Atlantic Salmon

Crispy salt and peppered skin on salmon with julienne vegetables, wok fried rice noodles & wasabi aioli

Atlantic Salmon

Pan fried atlantic salmon served with beans, roma tomatoes, cos lettuce, kalamata olives & cocktail potatoes with aged chardonnay aioli

Linguini

Linguini with barossa salami, kalamata olives, chilli, garlic bacon, spring onions, capers with a rose sauce

Gnocchi

Gnocchi with prawns, garlic, spring onions & baby spinach

Mushroom Risotto

Baked mushroom, Woodside Goats Curd & baby spinach risotto with a light cream sauce.



FUNCTION PREMIUM MAIN

Wagyu Rump

300g premium wagyu rump steak served with a horseraddish potato & shallot cake, onion rings and glaze

Rib Eye

Chargrilled 600g dry aged rib eye on the bone with a baked mushroom, chargrilled Asparagus, truffle mash with a classic cheron sauce

Barramundi Laksa

Northern Territory barramundi skin on in a laksa broth, rice noodles and garnished with salt and peppered prawns

Beef Fillet

Beef fillet 250g chateau briand for one served with baked mushroom, bearnaise sauce, herbed crouton & herbed potato's & a red wine glaze

Beef Wellington

250g grain fed beef fillet wrapped with barossa pate wrapped in puff pastry & served with a red wine glaze

Free Range Chicken

5 spice organic free range chicken breast with a shallot risotto cake, sesame Chi-sum & caramelized lemon aioli

Duck

Twice cooked duck leg with a shallot & daikon raddish pancake accompanied with sauteed asian greens with glaze

Zupa de Pesce

Italian "zupa de pesce" prawns, squid, barramundi and mussels in a rich tomato, chilli and basil infused broth served with grilled crusty bread

Snapper risotto

Pan-fried snapper with thai green risotto, cucumber raita & pickled veg slaw

Morton Bay Bugs

Pan fried Morton Bay Bugs on a bed of truffle mash in spring onion & oven roasted garlic beare blanc

Lamb

Suffolk milk fed lamb with sweet potato mash & salsa verde

Pork Cutlet

400g King Henry pork cutlet with caramelized onion jam & sweet potato & roquet salad with apple cider vinigarette

Mixed Grill

Mixed grill for one, 200g grain fed beef rump, Coopers Pale Ale sausage wrapped in bacon, baked swiss brown mushroom, oven roasted tomato, marinated chicken shaslick with homestyle chunky chips



FUNCTION DESSERT

Poached Pears

Poached pears in syrup with vanilla bean ice cream

Chocolate Pudding

Chocolate self saucing pudding with espresso ice cream

New York Cheese Cake

New York cheese cake with whipped cream

Citrus Tart

Citrus tart with mixed berry coulis & strawberries

White Chocolate Pudding

White chocolate & raspberry pudding with raspberry custard

Tira Mi Su

Tira Mi Su with whipped cream

Flourless Chocolate Cake

Flourless chocolate cake served with cappuccino ice cream

Flourless Chocolate Cake

Flourless chocolate cake with bacci semifreddo & sugar shards

Apple Pie

Homemade apple pie served with vanilla bean ice cream

Lemon Meringue Tart

Lemon meringue tart served with fresh cream & strawberries

