

FUNCTION MENU

CANAPES MENU 1

Choice of 5 \$23.00pp or Choice of 7 \$30.00pp

Each Extra Item \$4.50

- Assorted Sushi Platter (Salmon and Avocado, California Roll, Chicken and Vegetarian)
- Satay Chicken Sticks
- Chicken and Ham Mini Pastry Case
- Salt and Pepper Squid
- Tempura Prawn
- Seafood Spring Roll (Vietnamese)
- Chicken and Vegetable Dumplings (Fried)
- Bruschetta
- Angels on Horse Back (Prawn wrapped in Bacon)
- Tempura Barramundi Cocktail
- Assorted Sandwiches
- Buffalo Wings

FUNCTION MENU

CANAPES MENU 2

Choice of 5 \$18.50pp or Choice of 7 \$22.00pp

Each Extra Item \$4.00

- Tempura Fish pieces
- Sushi (California Roll or Vegetarian)
- Party Pie
- Prawn Cutlets
- Assorted Sandwiches
- Mini Spring Roll
- Beef and Vegetable Dim Sims
- Mini Quiche
- Fried Calamari Ring
- Cocktail Samosa
- Mini Honey and Soy Chicken Wings

FUNCTION MENU

SET MENU

Option 1: \$46.00 per head

Bread Rolls

A choice of 2 Entrees, *served alternately*

A choice of 2 Mains, *served alternately*

Option 2: \$42.00 per head

Bread Rolls

A choice of 2 Mains, *served alternately*

A choice of 2 Desserts, *served alternately*

Option 4: \$58.00 per head

Bread Rolls

A choice of 2 Entrees, *served alternately*

A choice of 2 Mains, *served alternately*

A choice of 2 Desserts, *served alternately*

FUNCTION MENU

SET MENU CHOICES

Entrée

- Canadian Smoked Salmon and Melon
- King Prawn Cocktail
- Marinated Baby Octopus with Salad
- Turkey and Leg Ham Crepe
- Creamy Garlic Tiger Prawns
- Salt and Pepper Calamari Rings
- Seafood Vol-Au-Vent

Main *(select one from category A and one from category B)*

Category A

- Roast Rack of Lamb with Honey and Rosemary sauce and Baked seasonal Vegetable
- Australian Angus Steak with Green Pepper Corn Sauce served with Beer Battered Chips and Greek Salad
- Grilled Veal Backstrap with a Mushroom Red Wine sauce, Mash Potato and Vegetable (Served medium rare)

Category B

- Tempura Flathead fillet with Beer Battered Chips, Mixed Leaf Salad and Wasabi Mayo
- Grilled Barramundi Fillet (Hollandaise Sauce) with English Spinach and Mash Potato
- Atlantic Salmon Teriyaki served on Rice with Japanese style Salad and Dressing
- Grilled Chicken Breast with Tiger Prawns and Dijon Mustard sauce Served with Sweet Potato Mash and Seasonal Vegetable

Dessert

- Mississippi Mud Cake, served warm with hand whipped cream or vanilla bean ice cream
- Strawberry Romanoff Pan Cake with King Island Cream
- Passion Fruit Cheese Cake with Cream
- Homemade Apple Strudel with vanilla bean ice cream
- Fresh Fruit Salad with Strawberry Ice Cream or Cream
- Homemade Sticky Date Pudding, served warm with Butterscotch Topping
- Mango & Coconut Gateaux with Cream or Ice Cream

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Function Extras

- Slicing and service of your cake \$2.00 pp
- Fruit Platters *Serves approx 15-20 people* \$50.00
- Cheese Platters *Serves approx 15-20 people* \$90.00
- Antipasto Platter with Cold Meats *Serves approx 15-20 people* \$70.00
- Mixed Dip Platters \$40.00
- Coffee and Tea \$2.00 pp
- Tablecloths \$5.00 each

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DRINK OPTIONS

Drink packages can be catered to any budget and requirements. You can nominate how much money you would like on the bar tab and what to include i.e. \$500 to include Tap Beer, House Wine and Soft Drinks

Please note: In regards to beer choices the Terrace Room has a selection of bottled beers only. The Sidney room has tap beer and bottled beer available for selection.