



## **FUNCTION MENU 1**

**(12 adults minimum for this menu to apply)**

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1 Course (Main)	\$25.00
2 Course (Main & Dessert)	\$32.00
2 Course (Entrée & Main)	\$36.00
3 Course (Entrée, Main & Dessert)	\$45.00

ALL PACKAGES INCLUDED ONE DINNER ROLL PER PERSON

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(Guests choose from one of each selected course on the night.)

### **ENTRÉE**

- Chunky Vegetable and Tomato Soup with Rocket Pesto and Cheese Toasties
- Roast Pumpkin and Gorgonzola Tart with Beetroot Vinaigrette
- Salt 'N' Pepper Squid with In House Tomato & Chilli Jam, & Lime Syrup
- Pan-Fried Potato Gnocchi with Chorizo, Napoli Sauce, Parmeson and Sweet Basil

### **MAIN**

- Thai Chicken Curry with Coconut Rice
- Pan-fried Barramundi with Salsa Verde and Steamed Vegetables
- Marinated Angus Rump Steak with Cheesey, Garlic Pomme Puree and Ratatouille Style Salsa

### **DESSERT**

- Toffee & Vanilla Crème Brulee with Biscotti
- Brandy Snap Basket with Macerated Strawberries & Homemade Vanilla Ice Cream
- Local Honey Parfait with Poached Mandarins



## **FUNCTION MENU 2**

**(12 adults minimum for this menu to apply)**

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1 Course (Main)	\$32.00
2 Course (Main & Dessert)	\$38.00
2 Course (Entrée & Main)	\$43.00
3 Course (Entrée, Main & Dessert)	\$52.00

ALL PACKAGES INCLUDED ONE DINNER ROLL PER PERSON

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(Guests choose from one of each selected course on the night.)

### **ENTRÉE**

- Chunky Vegetable and Tomato Soup with Rocket Pesto and Cheese Toasties
- Roast Pumpkin and Gorgonzola Tart with Beetroot Vinaigrette
- Salt 'N' Pepper Squid with In House Tomato & Chilli Jam, & Lime Syrup
- Pan-Fried Potato Gnocchi with Chorizo, Napoli Sauce, Parmeson and Sweet Basil

### **MAIN**

- Pan-fried Murray Cod with Salsa Verde and Steamed Vegetables
- Scotch Fillet with Sautéed Tiger Prawns, Steamed Seasonal Vegetables & a Pink Peppercorn Jus

### **DESSERT**

- Bread and Butter Pudding with Baileys and Chocolate
- Profiteroles with Coffee and Tia Maria Mascarpone Cream, Chocolate Sauce



**FUNCTION BEVERAGE MENU**  
**(Optional)**

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DURATION OF 3 HOURS	\$24.00 pp
DURATION OF 4 HOURS	\$28.00 pp
DURATION OF 5 HOURS	\$34.00 pp

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STEPHEN JOHN BLANC DE BLANC

SELECTION OF LOCAL RED & WHITE WINE INCLUDING DEAKIN  
ESTATE, ZILZIE, TRENTHAM ESTATE & COMMISSIONERS BLOCK

CARLTON DRAUGHT

CARLTON COLD

VICTORIA BITTER

CASCADE LIGHT

LEMON, LIME & BITTERS

SOFT DRINK

FRUIT JUICE



## **FINGER FOOD SELECTION**

**Our finger food options are priced at \$2.75 per item/per person**

**We recommend 7 – 10 items per person for a finger food function for a complete meal. 2-3 items per person is recommended for pre dinner drinks and nibbles before a sit down function.**

### **COLD**

- Chilled tomato soup shot
- Duck liver pate and red onion marmalade on toast
- Herb pikelets with smoked salmon, sour cream and chives
- Basil pesto and parmesan baguette chips with butterbean dip
- Rare Thai beef salad on crostini
- Tomato, avocado and basil bruschetta
- Mini cucumber sandwiches
- Smoked fish pate on toasted seeded bread
- Chili & lime oyster shots
- Mini Caesar salad with parmesan and croutons
- Stuffed zucchini rolls with ricotta, basil and pine nuts

### **HOT**

- Warm Thai style fish cakes
- Sweet red capsicum and basil pizza wheel
- Prawn, vegetable and chili spring roll
- Curried chicken samosas
- Leek and mushroom tartlets
- Asian crab tartlets
- Warm carrot and ginger soup shot with sour cream
- Salt and pepper squid with sweet chili jam
- Caramelised onion and goats cheese tartlets
- Grilled figs and prosciutto
- Mini frittatas
- Chicken and sesame seed kebabs with a mango, cucumber and chili dip
- Spicy duck won-tons
- Spinach and semi-dried tomato rice balls