



Menu

GOURMET CANAPES

- American cheeseburger sliders
- Pulled pork & slaw sliders
- Satay chicken skewers
- Hoi sin beef skewers
- Mini bruschetta hors d'oeuvre
- Shamrock fish cocktails
- Saucy meatballs
- Irish sausage roll
- Potato skin stuffed with cheesy mash
- Vegetarian spring rolls
- Party pies & sausage rolls

- Kids platter of nuggets, chips, fish cocktails & party pies





Menu

CLASSIC ALTERNATE SERVE

Select two items per course as alternate serves

Entrées

- Soup of the day served with dinner roll & butter, either; pumpkin, mushroom or pea & ham
- Mushroom feta & caramelized onion tart, balsamic glaze & rocket
- Fresh tomato & basil bruschetta

Mains

- Grain fed char grilled rump, creamy mashed potato, steamed greens & red wine jus (GF)
- Herb marinated chicken supreme, creamy mashed potato, steamed greens & red wine jus (GF)
- Pan fried barramundi fillet, creamy mashed potato, steamed greens & salsa verde (GF)

Cakeage

- Cake cut and plated with cream and strawberries





Menu

PREMIUM ALTERNATE SERVE

Select two items per course as alternate serves

Entrées

- Prawn cocktail with thousand island sauce (GF)
- Seared lamb backstrap, carrot puree & chimmi churri (GF)
- Herb, bacon & feta stuffed chicken roulade

Mains

- Grilled ocean trout, preserved lemon mash, sweet greens & caviar (GF)
- Beef eye fillet, caramelized onion & bacon jus Española, pomme puree (GF)
- Soy poached chicken supreme, Asian greens & fried enoki mushrooms (GF)

Desserts

- Lemon tart brulee with Chantilly cream
- Pêche Melba cheesecake with desiccated coconut, fresh raspberries
- Deconstructed apple crumble with vanilla ice cream, rhubarb reduction

Cakeage

- Cake cut and plated with cream and strawberries

