



MENU PLANNER

The following menu planner is designed to help you select the correct menu for your function, with consideration to your individual budget and requirements.

Please read through the planner and use our easy tick box system to calculate your own pricing and menu selection.

We cater for all functions including corporate conferences, formal dinners, seminars, presentations and celebrations.

For professional advice on food selection and menu planning please do not hesitate to contact me. I will be only too happy to assist.

Contact: David James, Function Manager

Telephone: 86450066

Facsimile: 86441837

*** ALL PRICES INCLUDE GST**

*** PRICES VALID AS OF 1ST. MARCH, 2010**

*** SUBJECT TO CHANGE WITHOUT NOTICE**

*** CONFIRMATION OF PRICING WILL NOT BE CONFIRMED UNTIL DEPOSIT PAID**

*** FUNCTION ROOMS INCUR A ROOM HIRE FEE**

*** PLEASE NOTE: MINIMUM CHARGE FOR PRIVATE FUNCTIONS OR SET MENUS IS 15 PEOPLE.**

MENU PLANNER

HORS-D'OEUVRES

ANTI-PASTO PLATTER (CONSISTING OF PICKLED VEGETABLES, SALAMI, CHEESE AND CONDIMENTS), COCKTAIL SPRING ROLLS, DIM-SIMS AND SAMOSAS.

\$6.00 P.P.

ALL THE ABOVE PLUS MARINATED PRAWNS, PICKLED CALAMARI, MUSSELS, SMOKED KINGFISH AND SCALLOPS.

\$10.50 P.P.

SOUP

\$5.50 P.P.

EACH ADDITIONAL CHOICE ADD \$3.00 PER SELECTION

CREAM OF PUMPKIN

MINISTRONE

LENTIL AND VEGETABLE

CHICKEN AND CORN

CHICKEN NOODLE AND VEGETABLE

PEA AND HAM

TOMATO, BACON AND BASIL

ENTRÉE

\$15.00 P.P.

EACH ADDITIONAL CHOICE ADD \$3.00 PER SELECTION

GULF KING PRAWNS AND BLUE CRAB COCKTAIL

(FRESH SEAFOOD SERVED WITH COCKTAIL SAUCE AND LEMON)

CHICKEN SATAY STICKS

(GRILLED CHICKEN STICKS WITH SATAY SAUCE AND CRUSHED PEANUTS)

MARINATED LAMB MEDALLIONS

(SEARED LAMB RESTED ON A BED OF COUS COUS DRIZZLED WITH NATIVE MINT CHUTNEY)

VEGETARIAN FILO TRIANGLES

(FILLED WITH A ROAST PUMPKIN, FETTA, BABY SPINACH AND ROAST CAPSICUM)

MENU PLANNER

MAIN COURSE

\$25.00 P.P.

EACH ADDITIONAL CHOICE ADD \$3.00 PER SELECTION

CHICKEN CAMEMBERT

(TENDER BREAST OF CHICKEN STUFFED WITH CAMEMBERT CHEESE, OVEN BAKED AND TOPPED WITH PINE-NUT SAUCE)

CHICKEN ROULADE

(TENDER BREAST ROLLED WITH GREEN PEPPERCORN VINTAGE CHEESE, RED CAPSICUM AND BABY SPINACH. WRAPPED IN SMOKED BAROSSA BACON WITH HOLLANDAISE SAUCE)

MARINATED LAMB FILLET

(UNIQUE RECIPE SERVED WITH OUR CHEF'S OWN TZATZIKI SAUCE)

TRIO OF SEAFOOD

(A SUCCULENT SELECTION OF LOCAL BATTERED WHITING, LEMON PEPPER CALAMARI AND GOLDEN CRUMBED PRAWNS)

HERB AND PARMESAN CRUSTED PORK RIB EYE

(BAKED CRUSTED JUICY PORK DRIZZLED WITH STICKY HONEY)

FILLET STEAK

(WITH YOUR CHOICE OF GRAVY)

MUSHROOM

PEPPER

PLAIN

DIANNE

SEAFOOD (EXTRA \$5.00 P.P.)

GRILLED ATLANTIC SALMON

(LIGHTLY GRILLED WITH LEMON AND TOPPED WITH AVOCADO DRESSING)

ROAST VEGETABLE AND POTATO GNOCCHI BAKE

(OVEN BAKED GNOCCHI FOLDED WITH A SELECTION OF FRESH VEGETABLES AND BASIL PESTO SAUCE TOPPED WITH CRUMBED FETTA CHEESE)

ALL MAIN COURSES SERVED WITH CRUSTY DINNER ROLLS, TOSSED SALAD AND SEASONAL VEGETABLES TO EACH TABLE AND REPLENISHED AS REQUIRED

MENU PLANNER

DESSERT

\$6.00 P.P.

EACH ADDITIONAL CHOICE ADD \$3.00 PER SELECTION

APRICOT AND APPLE CRUMBLE

(TOPPED WITH BRANDY CUSTARD)

CHEF'S GATEAU

(A DELICIOUS CAKE SELECTION AVAILABLE, PLEASE ASK FOR YOUR FAVOURITE)

STRAWBERRY ROMONOFF

(BRANDY MARINATED STRAWBERRIES SERVED WITH A BRANDY SNAP AND ICECREAM)

INDIVIDUAL COOKIES AND CREAM CHEESECAKE

(BAKED CHEESECAKE LOADED WITH CHOCOLATE BISCUIT PIECES AND DRIZZLED WITH WHITE CHOCOLATE)

CHOCOLATE PUDDING

(RICH SELF SAUCING PUDDING GARNISHED WITH FRESH CREAM)

SPECIAL SELECTIONS

***VEGETARIAN OPTIONS AVAILABLE ON REQUEST.
DIETRY AND CHILDREN'S MENUS AVALAIBLE.***

WEDDING CAKE

***YOUR WEDDING CAKE CAN BE SERVED
AS A DESSERT FOR A REDUCED COST OF \$1.50 PER PERSON FROM
THE MENU PRICE.THIS INCLUDES CUTTING, SERVING AND
GARNISHING WITH FRESH FRUIT AND COULIS.***

XMAS MENUS

SEPARATE MENU CHOICES AVAILABLE.

MENU PLANNER

SMORGASBORD MENU

SMORGASBORD MENU ONLY AVAILABLE FOR FUNCTIONS OVER 50 PEOPLE.

MENU (MAIN COURSE AND 1 DESSERT SELECTION) \$39.50 P.P.

***LASAGNE (VEGETARIAN AVAILABLE)
MARINATED CHICKEN WINGS
SPAGHETTI MEATBALLS
FRIED RICE***

***CHICKEN BAKE
NOODLES***

***ROAST CHICKEN PLATTER
PORK PLATTER
TURKEY PLATTER
HAM PLATTER***

***ASSORTED CONT. MEATS
LAMB PLATTER
FRUIT PLATTER
BAKED KINGFISH***

***COLESLAW
TANGY NOODLE SALAD
TOSSED SALAD***

***SEAFOOD SALAD
POTATO SALAD***

WITH ONE CHOICE OF SOUP \$45.00 P.P.

CHOOSE FROM THE SOUP SELECTION

WITH SEAFOOD (SOUP NOT INCLUDED) \$59.00 P.P.

***COLD WHOLE PRAWNS
MARINATED SEAFOOD***

***OYSTERS
PICKLED SEAFOOD***

CARVERY MENU

MENU (MAIN COURSE AND 1 DESSERT SELECTION) \$35.00 P.P.

***ROAST BEEF
ROAST PORK***

***ROAST LAMB
ROAST TURKEY***

***ROAST PUMPKIN
HONEY CARROTS
CAULIFLOWER CHEESE SAUCE
GARDEN SALAD
HAM PLATTER***

***PEAS/BEANS
ROAST POTATOES
GRAVY
BREAD ROLLS/BREAD BOARD
CONDIMENTS***

(MAIN COURSE AND 1 SOUP SELECTION) \$40.50 P.P.

MENU SELECTION

today's date

HORS-D'OEUVRES	HORS-D'OEUVRES	\$
SOUP	SOUP	\$
ENTRÉE	ENTRÉE	\$
MAINCOURSE	MAINCOURSE	\$
DESSERT	DESSERT	\$
CHEESE AND GREENS	TOTAL	

- Quotation is only valid for 2 months from 'today's date'. (on top right of form)
- Validation of pricing on confirmation of booking, please refer to our 'Terms and Conditions Form' and 'Function Room Hire Form' for further details.
- A business letterhead or purchase order will be required for all Company charges and must be organised prior to function commencement.

Adults @ \$	\$
Child @ \$	\$
Child @ \$	\$
Discounts	\$
Sub Total	\$
TOTAL	\$