



MENU PLANNER

The 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.

As a qualified chef I can 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 12TH. SEPTEMBER, 2011
PRICES 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, 20 PEOPLE*

MENU PLANNER

HORS-D'OEUVRES;

ANTI-PASTO PLATTERS
COCKTAIL SPRING ROLLS **ADDITIONAL**
DIM-SIMS AND SAMOSAS

MARINATED PRAWNS
PICKLED CALAMARI
MUSSELS, SCALLOPS
SMOKED KINGFISH
ASSORTED SUSHI ROLLS

SOUP;

CREAM OF PUMPKIN
MINESTRONE
LENTIL AND VEGETABLE
CHICKEN AND CORN
CHICKEN NOODLE AND VEGETABLE
PEA AND HAM
TOMATO, BACON AND BASIL

ENTRÉE;

FRIED LEMON PEPPER SQUID AND COCONUT CRUMBED PRAWNS
RESTED ON CHEF'S SALAD WITH SWEET CHILLI AND MIRIN MAYO

CHARGRILLED CHICKEN AND SMOKEY BACON SALAD
MARINATED CHICKEN PIECES TOSSED WITH BAROSSA BACON,
JULIANNE SALAD AND DRIZZLED WITH RANCH STYLE DRESSING

SEARED MARINATED LAMB BACKSTRAP
OUR OLD FAVOURITE WITH CHEF'S WARM MEDITERANEAN COUS COUS SALAD

PISTACHIO, PARMESAN AND HERB FRIED RISSOTO BALLS
HAND MADE FILLED WITH SEET POTATO, SEMI DRIED TOMATO, BABY SPINACH
AND SAGE RESTED ON RED CAPSICUM COULIS

MENU PLANNER

MAIN COURSE;

K.I. BRIE STUFFED CHICKEN BREAST

BAKED CHICKEN BREAST STUFFED WITH K.I. BRIE CHEESE, ROASTED RED CAPSICUMS AND BABY SPINACH FINISHED WITH HOLLANDAISE SAUCE

BALCK ANGUS FILLET STEAK

250G CHOICE FILLET STEAK SEARED AND DRIZZLED WITH FRIED MUSHROOM AND ROSEMARY JUS

MARINATED LAMB BACKSTRAP

UNIQUE RECIPE SERVED WITH OUR CHEF'S OWN TZATZIKI SAUCE

LOCAL SEAFOOD FEAST

SELECTION OF LOCAL FRESH SEAFOOD FROM THE GULF. WHOLE KING PRAWNS, CRUMBED SILVER WHITING AND LEMON PEPPER GARFISH

TWICE BAKED VEGETARIAN QUICHE

HOME MADE. FILLED WITH CHARGRILLED VEGETABLES, FRESH BASIL AND K.I. BRIE CHEESE

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

BOWLS OF GREAN SEASONAL SALAD

ADDITONAL OPTION. 1 X BOWL SALAD PER TABLE @ \$12.00 EACH

MENU PLANNER

DESSERT;

CHOCOLATE INDULGENCE PUDDING

MOIST PUDDING SERVED WITH COOKIES AND CREAM ICECREAM

NUTTY APPLE AND APRICOT CRUMBLE

*SWEET CINNAMON FRUIT TOPPED WITH CHEF'S NUTTY CRUMBLE
SERVED WITH CUSTARD*

EUROPEAN PROFITEROLES

A PLATE SELECTION OF FLAVOURED PASTRY DELIGHTS WITH FRUIT COULIS

CHOOSE YOUR OWN GATEAUX AND CHEESECAKE

*SELECT FROM A WIDE RANGE OF SWEET CAKES AND CHEESECAKES
GARNISHED WITH CHANTILLY CREAM AND STRAWBERRIES*

SPECIAL SELECTIONS

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

WEDDING CAKE

***YOUR WEDDING CAKE CAN BE SERVED AS A DESSERT FOR A REDUCED COST OF
\$2.20 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)



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 SEAFOOD

COLD WHOLE PRAWNS

MARINATED SEAFOOD

OYSTERS

PICKLED SEAFOOD



CARVERY MENU

MENU

(MAIN COURSE AND 1 DESSERT SELECTION)



ROAST BEEF

ROAST PORK

ROAST LAMB

ROAST TURKEY

ROAST PUMPKIN

HONEY CARROTS

CAULIFLOWER CHEESE

GARDEN SALAD

HAM PLATTER

PEAS/BEANS

ROAST POTATOES

GRAVY

BREAD ROLLS/BREAD BOARD

CONDIMENTS

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 @ \$	\$
Discounts	\$
Sub Total	\$
TOTAL	\$
Per Person Price	\$