



# Light Refreshments

**Tea & Coffee - \$2.50 per person**

**Morning / Afternoon Tea - \$4.50 per person**

*Tea & Coffee with an assortment of Cream Biscuits*

**Light Lunch #1 - \$8.00 per person**

*Tea & Coffee with Mixed Sandwiches*

**Light Lunch #2 - \$11.50 per person**

*Tea & Coffee, Mixed Sandwiches and a selection of Warm Pastries*

**Light Lunch #3 - \$15.50 per person**

*Tea & Coffee, Mixed Sandwiches and an assortment of Sponges, Cakes & Slices*

**Light Lunch #4 - \$15.50 per person**

*Tea & Coffee Mixed Sandwiches & 3 Varieties of Hot Finger Food.*

## **COLD PLATTERS**

*Individual platters are available from \$60 per platter. Selections include Seasonal Fruit; Australian Cheeses with Crackers; Assorted Dips & Vegetable Sticks.*



# Alternate Mixed Menu

**Choose two (2) courses and have two (2) selections per course**

**\$28.50 per person**

**Choose three (3) courses and have two (2) selections per course**

**\$33.50 per person**



## ENTRÉE

Creamy Chicken & Corn Soup

Fresh Prawns served on a bed of Lettuce and finished  
With Cocktail Sauce & Lemon Wedges

Spicy Tomato & Basil Soup

Beef Spring Rolls served with Sweet Chili Dipping Sauce

Warm Thai Chicken Salad

Tossed green salad including Feta Cheese, Olives and a  
Greek Dressing

Potato & Leek Soup



## MAIN COURSE

Apricot Chicken served with Seasonal Vegetables

Roast Turkey complimented with Cranberry Sauce & Gravy

Grilled Fish smothered in a Lemon Butter Sauce

Prime Beef served with Mushrooms & Vegetables

Pork Fillet marinated in Brandy and served with  
Seasonal Vegetables



## DESSERT

Warm Apple Crumble covered in Custard

Chocolate Mousse with a Hint of Liqueur

Lemon Meringue Pie

Individual Sticky Date Pudding

Chocolate Cheese Cake

**BREAD ROLL, TEA, COFFEE & MINTS**



# Summer Delight Buffet

**3 Courses \$36.50 per person**

**2 Courses \$31.50 per person**

**Main only \$25.50 per person**

***Entree & Dessert are served Alternately to Guests  
Mains are Self Serve from Buffet***

## **ENTRÉE**

Homemade Pumpkin Soup  
Chunky Chicken & Ham Pieces served in a Pastry Case  
Fettuccini Pasta smothered in creamy Bacon & Mushroom Sauce  
Hearty Cream of Chicken & Vegetable Soup  
Vegetable Lasagna  
Goujon of Fish complimented with a Sweet & Sour Sauce  
Chicken Caesar Salad served with Chef's secret Dressing  
Traditional Beef Stroganoff served on a bed of Rice

## **MAIN COURSE - All Meats served Chilled**

Honey Glazed Leg Ham  
Seasoned Roast Chicken

Roast Pork  
Roast Beef

Coleslaw  
Tossed Green Salad  
Beetroot

Potato Salad  
Pasta Salad

## **DESSERT**

Individual Fresh Fruit Salad finished with Whipped Cream  
Warm Apple Pie with Custard and Cream  
Chocolate Mousse with a Hint of Mint  
Lemon Cheese Cake  
Pavlova topped with Fresh Fruits



**BREAD ROLL, TEA, COFFEE & MINTS**



# Gourmet Buffet

Prices start from \$32.00 per Head. Quotes will be issued when selections have been made.

*Entree & Dessert are served alternately to Guests.  
Mains are Self Serve from Buffet*

## **ENTREES**

Half Dozen Natural Oysters with Lemon Wedges  
Fluffy Crepes stuffed with Chicken & Mushrooms  
Creamy Corn Soup  
Smoked Salmon resting on a bed of Lettuce  
Scallops wrapped in Bacon and smothered in a Lemon & Brandy Sauce  
Fresh Prawns with Avocado served in a Green Salad  
Chicken & Vegetables in a clear Soup

## **MAIN COURSE**

Honey Glazed Leg Ham	Hot Roast Pork
Chilled Roast Seasoned Chicken	Hot Roast Lamb
Fresh King Prawns	Fresh Blue Swimmer Crabs

Coleslaw, Potato Salad, Tossed, Rice, Windsor Salad, Pasta Salad, Carrot, Beetroot & Pineapple

## **DESSERT**

Lemon Soufflé served Chilled  
Traditional Strawberries Romanoff  
Light Chocolate Crepe with a scattering of Black Cherries  
Seasonal Berries marinated in Liqueur  
White Chocolate Mousse topped with Dark Chocolate Flakes



**BREAD ROLL, TEA, COFFEE AND MINTS**



# Winter Warmer Buffet

**3 Courses \$33.50 per person**

**2 Courses \$28.50 per person**

**Main only \$25.50 per person**

***Entree & Dessert are served alternately to Guests.  
Mains are Self Serve from Buffet***

## **ENTREES**

Creamy Chicken & Corn Soup

Fresh Prawns served on a bed of Lettuce and finished with Cocktail Sauce & Lemon Wedges

Spicy Tomato & Basil Soup

Beef Spring Rolls served with Sweet Chili Dipping Sauce

Warm Thai Chicken Salad

Tossed Green Salad including Feta Cheese, Olives and a Greek Dressing

Potato & Leek Soup

## **MAIN COURSE – All Meats served Piping Hot**

Roast Pork with Crackling

Roast Lamb

Roast Seasoned Chicken

Baked Seasonal Vegetables

## **DESSERT**

Warm Apple Crumble covered in Custard

Chocolate Mousse with a Hint of Liqueur

Lemon Meringue Pie

Individual Sticky Date Pudding

Chocolate Cheese Cake



**BREAD ROLL, TEA, COFFEE AND MINTS**



# Alternate Mixed Seafood Menu

**Choose two (2) courses and have two (2) selections per course**

**\$34.50 per person**

**Choose three (3) courses and have two (2) selections per course**

**\$41.50 per person**

## ENTRÉE

Half Dozen Natural Oysters with Lemon Wedges  
Fluffy Crepes stuffed with Chicken & Mushrooms  
Creamy Corn Soup  
Smoked Salmon resting on a bed of Lettuce  
Scallops wrapped in Bacon and smothered in a Lemon & Brandy Sauce  
Fresh Prawns with Avocado served in a Green Salad  
Chicken & Vegetables in a clear Soup



## MAIN COURSE

Fillet Mignon finished with a Dijonnaise dressing  
Herb Encrusted Loin of Lamb served with Seasonal Vegetables  
Pork Fillet covered in a Whiskey Apple Sauce  
Chicken Supreme served with Mango Chutney  
Lightly Baked Tasmanian Salmon with Selected Vegetables  
Turkey Fillet Smothered in a Creamy Mango Sauce  
Veal Scaloppini served with Vegetables  
Fish Meuniere with Seasonal Vegetables



## DESSERT

Lemon Soufflé served Chilled  
Traditional Strawberries Romanoff  
Light Chocolate Crepe with a scattering of Black Cherries  
Seasonal Berries marinated in Liqueur  
White Chocolate Mousse topped with Dark Chocolate Flakes



**BREAD ROLL, TEA, COFFEE & MINTS**



# Finger Food

## DESIGN YOUR OWN MENU

**3 item choices for \$12.50 per person**

**4 item choices for \$15.00 per person**

**5 item choices for \$17.50 per person**

*Additional choices are an extra \$2.50 per person*



## Cold

- ❖ Smoked Salmon with Horseradish Cream served on Melba Toast
- ❖ Leg Ham with Melon en Crouton
- ❖ Pumpernickel with Camembert and Strawberry
  - ❖ Water Crackers with a selection of assorted toppings EG. Asparagus, Salamis, Cream Dips, Smoked Oysters, Pate's, Caviar, Cheeses, Shrimps, Anchovies, Ham, Smoked Fish, Pastrami, Dill, Cucumber, Egg, Smoked Salmon, Tomato, Avocado
  - ❖ Antipasto Plate
- ❖ Homemade Guacamole and corn chips

## Hot

- ❖ Assorted Mini Quiches
  - ❖ Devil Chicken Wings
    - ❖ Chicken Kebabs
    - ❖ Beef Kebabs
  - ❖ Cocktail Spring Rolls
  - ❖ Mini Vol-au-vents
  - ❖ Fish Cocktails
  - ❖ Spicy Meatballs with Chili Dipping Sauce
    - ❖ Spicy Calamari Chips
  - ❖ Cheese & Spinach Triangles
    - ❖ Savory Pasties
- These items are also available for an extra \$1.50 per person**
- ❖ Warm Roast Beef & Gravy Torpedo Rolls
  - ❖ Roast Chicken & Gravy Torpedo Rolls
  - ❖ Chicken Chasseur with Rice
  - ❖ Beef Stroganoff with Rice





# Alternate Roast Menu

Choose two (2) courses and have two (2) selections per course

\$20.50 per person

Choose three (3) courses and have (2) selections per course

\$27.00 per person

## ENTRÉE

Homemade Pumpkin Soup

Chunky Chicken & Ham pieces served in a Pastry Case

Goujon of Fish complimented with a Sweet & Sour sauce

Fettuccini Pasta smothered in a creamy Bacon and  
Mushroom Sauce

Traditional Beef Stroganoff served on a Bed of Rice

Vegetable Lasagna

Chicken Caesar Salad served with Chef's Secret Dressing

Hearty Cream of Chicken & Vegetable Soup

## MAIN COURSE

Baked & Minted Lamb served atop Seasonal Vegetables

Grilled Fish with Tartare Sauce and fresh Lemon Wedges

Roast Beef smothered in Traditional Gravy & Vegetables

Chicken Chasseur with Seasonal Vegetables

Roast Pork with Apple Sauce and Selected Vegetables

Crumbed Veal covered in a Mild Peppercorn Sauce

## DESSERT

Individual Fresh Fruit Salad finished with Whipped Cream

Chocolate Mousse with a Hint of Mint

Lemon Cheesecake with Fresh Cream

Warm Apple Pie with your choice of Custard or Cream

Pavlova topped with Fresh Fruits

## BREAD ROLL, TEA, COFFEE & MINTS

