

MORNING & AFTERNOON TEA

FULL DAY DELEGATE PACKAGE

\$49 PER PERSON (MIN 10)

MORNING & AFTERNOON TEA - CHOICE OF ONE
SAVOURY OR SWEET ITEM PER BREAK
LUNCH - SANDWICH SELECTION 1, IN-HOUSE AV, ROOM
HIRE & SETUP, CONTINUOUS TEA & COFFEE

HALF DAY DELEGATE PACKAGE

\$39 PER PERSON (MIN 10)

MORNING OR AFTERNOON TEA - CHOICE OF ONE SAVOURY
OR SWEET ITEM
LUNCH - SANDWICH SELECTION 1, IN-HOUSE AV, ROOM
HIRE & SETUP

CONTINUOUS TEA & COFFEE \$10 PER PERSON
MORNING OR AFTERNOON TEA \$15 PER PERSON
LUNCH \$25 PER PERSON

SAVOURY

Ham, cheese & tomato mini croissants
Roasted vegetable frittata v, gf
Gourmet mini pies
Egg, mushroom & pesto tarts v
Antipasto board, smoked & cured meats, cheeses, marinated vegetables,
spreads,
turkish bread
Tomato & olive bruchetta
Coffee & tea selections

SWEET

Berry friands v, gf
Sliced seasonal fruit, mango drizzle v, gf
Strawberry, almond, vanilla yogurt cups v
Buttermilk scones, blueberry jam, chantilly cream v
Mini cinnamon apple puffs, raisins, pistachios v
Petite mixed muffins v
Coffee & Tea Selections

SANDWICH SELECTION 1 - Selection of wraps and rolls

Smoked salmon, spanish onion, capers, dill cream cheese
Chicken, crispy bacon, parmesan, cos, ceasar dressing
Roasted pumpkin, basil pesto, spinach, semi dried tomatoes v
Ham, swiss cheese, pea & herb slaw, lemon dressing
Whole fruit selections

SANDWICH SELECTION 2 - Selection of wraps and rolls

Harissa spiced chicken, avocado, sweet corn mayo, rocket
Baby prawns, preserved lemon aioli, mixed cress, roasted capsicum
Brie, caramelized onion, baby spinach, carrot & rasin salad v
Slow roast beef, seeded mustard, artichoke, spinach, horseradish
Whole fruit selections

SET MENU

SET MENU ONE

2 COURSES

\$39 PER PERSON

3 COURSES

\$49 PER PERSON



PLEASE CHOOSE 1 OPTION PER COURSE.
ADDITIONAL OPTIONS \$10 EXTRA PP, PER OPTION
\$5 PER PERSON, PER COURSE FOR ALTERNATE DROP

v - vegetarian gf - gluten free
dietary requirements can be catered for - please ask our friendly team

MENU ONE

ENTRÉE (choice of 1)

Lemon pepper chicken, avocado puree, baby rocket, preserved lemon dressing gf
Semi-dried tomato & fetta bruschetta, olive tapenade v
Ham hock & mustard terrine, grilled bread, pickles
Chef's soup of the day, crusty bread, creme fraiche

MAINS (choice of 1)

Rosemary braised lamb shank, mixed mushrooms, chickpea salsa gf
Baked barramundi fillet, fattoush salad, pesto, grilled lemon
Grilled haloumi, warm roasted cauliflower, dried cranberry & almond salad,
rocket dressing v, gf
Slow braised beef brisket, soft polenta, spring onions, green peas, roasted garlic jus gf

DESSERTS (choice of 1)

White chocolate & pistachio nut brulee, biscotti
Banana & wild berry cake, double cream
Mango & passionfruit cheesecake, raspberry compote, ice cream
Warm double chocolate & raisin brownie, white chocolate ganache, double cream

MENU TWO

ENTRÉE (choice of 1)

Crab & prawn risotto cake, sweet corn puree, crispy spec
Vegetable ratatouille & goats cheese tart, basil pesto v
Chicken liver pate, champagne jelly, crostini
Pork & beef meatballs, spicy romesco sauce, cress, olive oil gf

MAINS (choice of 1)

Grilled sirloin steak, (served medium) caramelised onions, creamed spinach, garlic butter
roasted potatoes, red wine jus gf
Sumac dusted chicken breast, colcannon mash, oven dried tomato, dill butter sauce gf
Jerk salmon fillet, cous cous, asparagus, lime drizzle
Roast pork porchetta, pear, fennel & radicchio salad, balsamic dressing gf

DESSERTS (choice of 1)

Orange & almond syrup pudding, hot cream sauce
Apple tarte tatin, caramel sauce, vanilla ice cream
White chocolate cheesecake, berry compote, double cream

BUFFET

BUFFET MENU ONE
\$55 PER PERSON

BUFFET MENU TWO
\$75 PER PERSON



v - vegetarian gf - gluten free
dietary requirements can be catered for - please ask our friendly team

MENU ONE

Selection of baked breads & rolls

COLD

Kale & feta cheese salad, roasted hazelnuts, poached raisins, lemon dressing v, gf

Caesar salad station

Pea & herb slaw v, gf

HOT

Cajun chicken pieces, tomato salsa gf

Roasted pork leg, apple jus, crackling gf

Roasted lamb leg, mint jus gf

Garlic & rosemary roasted garden vegetables v, gf

Vegetable ratatouille v, gf

Yorkshire puddings v

SWEET

Sticky date pudding, butterscotch sauce

Mango & passionfruit pavlova gf

Coffee & tea selections

MENU TWO

Selection of baked breads & rolls

COLD

Antipasto selection of smoked & cured meats, marinated vegetables, cheeses
Baby gem lettuce, cucumber, spec lardons, garlic croutons, citrus dressing
Shaved pear & mixed leaf salad, blue cheese, honey & lemon dressing v, gf
Sweet corn salsa & shredded kale salad, roasted capsicum, cherry tomatoes, mint vinaigrette v, gf

HOT

Buttery cauliflower & parmesan soup v, gf
Slow cooked beef brisket, light tomato, garlic & olive sauce gf
Grilled crispy skin Tasmanian salmon fillet, caper, lemon, parsley butter sauce gf
Marinated grilled beef sirloin steak, mixed mushrooms, pink peppercorn sauce gf
Spicy chickpea & vegetable curry v, gf
Baked Eggplant, zucchini, capsicum, tomato sauce, toasted bread crumbs, mozzarella v
Steamed garden vegetables, herb emulsion v, gf

SWEET

Apple tarte tatin, rum & raisin custard
Marmalade and whisky bread and butter pudding
Coffee & tea selections

PLATTERS & PIZZAS

SERVES:
10 PER PLATTER
8 SLICES PER PIZZA



v - vegetarian ve - vegan vo - vegetarian option
gf - gluten free (extra \$4 for gluten free pizza base)
dietary requirements can be catered for - please ask our friendly team

SAVOURY PLATTERS

- Selection of soft & hard cheeses, crostini, pear chutney \$125
- Antipasto- smoked & cured meats, marinated vegetables, spreads, house pickles, breads \$125
- Turkish bread, hummus, feta cream, pesto v \$95
- Truffle & mushroom arancini, aioli (40) v \$95
- Sweet corn, spring onion & coriander fritters, sambal aioli (40) v \$95
- Buffalo chicken wings, ranch (40) \$105
- Sausage rolls & party pies, tomato sauce (40) \$95
- Smoked salmon & lemon grass fish cakes, chilli mayo (40) \$125
- Jamaican jerk chicken lollipops (40) gf \$105
- Lebanese lamb koftas, creamy tzatziki (40) gf \$105
- Tempura fish bites, lemon, tartare (40) \$115
- Chickpea Falafel Balls - Siracha Dipping Sauce (40) ve \$105
- Chilli Tomato & Basil Petite Bruschetta (40) ve \$105
- Spinach & Vegan Cheese Filo Bites - Tomato Kasundi (40) ve \$140
- Vegetable & Tofu Sushi - Chilli Soy Dipping Sauce (40) ve \$160

SWEET PLATTERS

- Vanilla cheesecake bites, passionfruit drizzle (25) \$105
- Elderflower scented jelly, mixed grapes (25) gf \$105
- Mini apple tarts, rum & raisin glaze (25) \$105
- Fresh sliced fruits, mint dipping sauce gf \$85
- Chocolate Jaffa shot (25) gf \$105
- Gourmet sorbet spoons (25) gf \$105

PIZZAS

- Margherita, Napoletana sauce, mozzarella, fresh tomato, basil v \$22
- Pepperoni, Napoletana sauce, mozzarella, peppers, onions \$25
- Fungi, white sauce, mozzarella, mushroom medley, goats' cheese, rocket \$28
- BBQ chicken, Napoletana sauce, mozzarella, sweetcorn, jalapeño, topped with BBQ sauce \$28
- Garlic prawn, Napoletana sauce, mozzarella, spinach, rocket, pickled fennel \$30
- Gluten free pizza base available \$4.5

CANAPES

MENU ONE

4 ITEMS \$22PP

6 ITEMS \$33PP

8 ITEMS \$43PP

10 ITEMS \$53PP

MENU TWO

4 ITEMS \$27PP

6 ITEMS \$37PP

8 ITEMS \$47PP

10 ITEMS \$57PP



MINIMUM OF 20 PEOPLE REQUIRED

v - vegetarian gf - gluten free
dietary requirements can be catered for - please ask our friendly team

MENU ONE

COLD

Pesto stuffed mushroom cups,
grilled haloumi gf, v
Cos cup, apple, walnuts, sour
cream, chives gf, v
Pea & mint crostini, goat's cheese,
olive oil v
Watermelon, Parma Ham & Feta
Skewer gf
Baby prawn bruschetta, cocktail &
dill dressing

HOT

Potato Skins, Dips gf, v
Gourmet House Sausage Roll,
House Ketchup
Salmon & dill croquettes, lemon
crumb
Baby parmi, feta cheese, cherry
tomatoes, fresh basil
Spicy meatballs, rich tomato
sauce, parmesan gf

ADD MINI FORK BOXED MEAL TO ANY PLATTER OR CANAPÉ SET \$15PP PER SELECTION

Gourmet pizza selections
Beer battered fish & chips
Creamy chicken, bacon & pesto
penne pasta
Spicy meatballs, creamy mash gf
Slow braised mustard beef, garlic
mash gf

MENU TWO

COLD

Spicy Smoked Salmon &
Guacamole Cones
Caramelized Onion & Goat's
Cheese Crostini
Zucchini Frittata, Red Onion,
Oregano gf, v
Ham Hock Terrine, Crusty Bread
Brie, Pumpernickel, Strawberry

HOT

Crispy pork belly bites, Truffle
pesto gf
Petite potato rosti, prawn,
preserved lemon
Spicy jerk chicken skewer, red
pepper sauce gf
Saffron arancini, garlic aioli v
Steak on sticks, mustard aioli gf

ADD SWEETS \$6PP PER SELECTION

Mini macaroons
Turkish delight
Sorbet spoons gf
Baby mango & passionfruit pavlova gf
Chocolate & honeycomb mouse pot gf

BEVERAGE PACKAGES



ONE

3 hours \$39 per person
4 hours \$49 per person
5 hours \$59 per person

Running With Thieves Lager
Beach Days SSB
Beach Days Moscato
Beach Days Cab Merlot
Soft Drinks & Juices

TWO

3 hours \$49 per person
4 hours \$59 per person
5 hours \$69 per person

Includes Package One PLUS:

Hahn Super Dry 3.5
Swan Draught
Bulmers Cider
Hardy's The Riddle Sauv Blanc
Hardy's The Riddle Cab Merlot
Hardy's The Riddle Brut

THREE

3 hours \$59 per person
4 hours \$69 per person
5 hours \$79 per person

Includes Package One & Two PLUS:

Pirate Life South Coast Pale
Cape Mentelle Chardonnay
Cape Mentelle SBS
Cape Mentelle Shiraz Cabernet
House Spirits

ADDITIONS

Upgrade your beverage package with one of these options:

Add Frozen Cocktails: \$10 per person total

Add Packaged Beer (Corona, Heineken, 5 Seeds Cider, Hahn Super Dry): \$8 per person, per hour

Add House Spirits: \$10 per person, per hour

Bar tabs, pay own accounts & tailored options are also available