

# Platters & Grazing

## Gourmet Cold Items

- Spanish Chorizo Mini Frittata 30pc \$95.00
- Prosciutto, Brie & Cranberry Mini-Tarts 30pc \$120.00
- Selection Of Sushi Rolls (Veg and Gf Optional) - 30pc \$120.00
- Mini Crumpets With Smoked Salmon And Cream Cheese - 30pc \$120.00
- Mini Bruschetta With Wild Mushroom, Fetta, & Roast Veg 30pc \$100.00

## Salads

- Tropical Chicken & Mango Salad (Gf)- 15 Guests \$90.00
- Traditional Greek Salad (Gf) (V) - 20 Guests \$90.00
- Chicken & Avocado Salad (Gf) - 15 Guests \$90.00
- Thai Beef Salad (Gf)- 15 Guests \$90.00
- Chefs Garden Salad (V) (Gf) (Vegan) - 20 Guests \$85.00
- Vegan Antipasto Salad (Vegan) -20 Guests \$90.00

## Mini Burgers & Hotdogs

- Grain-Fed Angus Mini Sliders- 25pc \$120.00  
With Melted Cheddar & Tomato Served On A Slider Bun
- Southern Fried Chicken Sliders- 25pc \$120.00  
Our Famous Crispy Chicken, With Aioli, & Cabbage Served On A Mini Milk Bun
- Crispy Pork Belly Sliders- 25pc \$120.00  
With Homemade Slaw, On A Mini Milk Bun
- Haloumi & Vegetable Sliders - 25pc \$120.00  
With A Mint Raita and Red Cabbage
- Mini Loaded Dogs -25pc \$95.00  
With Tomato Sauce, Mustard, Mozzarella & Bacon

v - vegetarian • vo - vegetarian on request • gf - gluten free • gfo - gluten free on request

## GRAZING TABLE

- Deluxe Antipasto Selection (V) (GFO) - 20 Guests \$109.00  
Selection Of Cured Meats, Pesto-Brushed Char-Grilled Veg, Olives, Feta, Grapes, Strawberries, Crackers And Grilled Crispy Bread
- Ploughman's Selection (VO) (GFO) - 20 Guests \$109.00  
Boiled Eggs, Aged Cheeses, Pickled Veg, Spicy Chorizo, Leg Ham, Sliced Chicken Breast, Pickles, Nuts, Cranberry Compote and Grilled Crispy Bread
- Middle Eastern Mezze (V) (GFO) - 20 Guests \$109.00  
Hummus, Grilled Eggplant, Roasted Capsicum, Sliced Cucumber, Pickled Veg, Dolmades, Olives, Falafel, Za'atar Grilled Pita Bread
- Roast Lamb With Rosemary (GF) 20 Guests \$119.00  
Served W/ Bread Rolls & Condiments-
- Glazed Honey Leg Ham (GF) 20 Guests \$119.00  
Served W/ Rustic Bread Rolls & Condiments
- Mustard Crust Roast Beef (GF) 20 Guests \$119.00  
Served W/ Rustic Bread Rolls & Condiments
- Artisanal Cheese Platter (V) 20 Guests \$109.00  
Double Brie, Creamy Blue Cheese and Aged Cheddar Served with Grapes and Condiments
- Charcuterie & Artisanal Cheese Platter - 20 Guests \$130.00  
Serrano Salami, Prosciutto, Smoked Ham, Olives, Double Brie, Creamy Blue Cheese, Aged Cheddar, Toasted Sourdough Pieces, Crackers and Condiments



## HOT ITEMS

- Crispy Buffalo Wings with A Blue Cheese Dip – 30pc \$90.00
- Italian Arancini Platter (V) – 30pc \$80.00  
Italian-Style Risotto with Spinach & Ricotta Filling, Served with Napoli Sauce
- Gourmet Mini Angus Beef Pies – 30pc \$90.00
- Tempura Chicken Pieces 30pc \$90.00  
Served with Honey & Poppy Seed and Kaffir Lime Sauce
- Lamb Kofta Skewers – 18PC \$80.00
- Salt & Pepper Calamari – 30pc \$80.00  
Served with Fresh Lemon Wedges
- Char-Grilled Tofu & Veg Skewers (GF) (V) (VEGAN) – 30pc \$85.00
- Variety Of Gourmet Mini Quiche (VO) – 30pc \$80.00
- Lamb And Rosemary Sausage Rolls Served with Tomato Relish – 30pc \$85.00
- Mini Mac N' Cheese Croquettes (V) With Spicy Aioli Dipping Sauce – 30pc \$80.00
- Moroccan Marinated Mini Chicken Souvlakia (GF) – Tzatziki Dipping Sauce- 30pc \$90.00
- Bao Buns with Crispy Pork And Red Cabbage And Coriander- 30pc \$105.00
- Bao Buns With Panko Crumbed Chicken, Red Cabbage and Coriander – 30pc \$105.00
- Large Bowl Hot Chips (V) – 20 Guests \$65.00
- Large Bowl Nuggets & Chips – 20 Guests \$80.00
- Supreme Mini Pizza – 30PC \$90.00
- Three Cheese Mini Pizza (V) – 30PC \$90.00
- Authentic Cheese And Spinach Triangles (V) – 30pc \$75.00
- Mini Hard-Shell Tacos – 30pc \$120.00  
-With Chicken, Homemade Salsa, Guacamole, & Sour Cream

## DESSERT PLATTERS

- Mini Vanilla Pannacotta Cups (GF) (V) – 30pc \$90.00
- Mini Chocolate Mousse Cups (GF) (V) – 30pc \$90.00
- Gourmet Mixed Mini Cake Platter (V) – 20pc \$90.00
- Tiramisu Cake Platter – 20pc - \$80.00
- New York Cheesecake Platter– 20pc - \$80.00
- Mango Cheesecake Platter – 20pc - \$80.00
- Chocolate Cake Platter – (GF) (Vegan) – 20pc \$80.00
- Carrot Cake Platter – 20pc - \$80.00
- Fresh Seasonal Fruit Platter (GF) (V) (Vegan) \$70.00 – serves 20
- Large Fresh Seasonal Fruit Platter (GF)(V)(Vegan) \$120.00 – serves 40

## MINIMUM SPEND PRICING

0-50 people \$1350.00

50-100 people \$1550.00

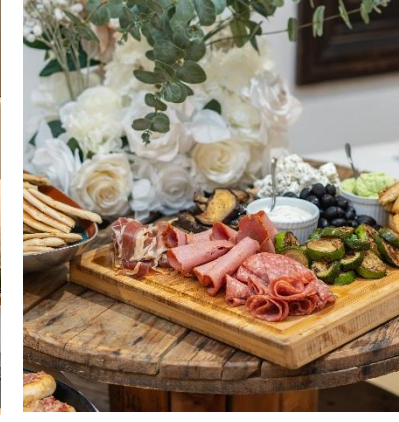
100+ people \$1950.00

AND

Venue Hire \$750.00

## *Package Inclusions:*

- Chef/s, Food Service Staff, Event Manager
- Service of your celebration cake on platters as petit fours
- Room setup to your requirements
- Cutlery and crockery on grazing table only
- Casual table setup
- 4-hour venue hire + 2-hour bump in
- Additional charges apply for extended hours



## Package A

2 COURSE MENU  
OR BUFFET PACKAGE A  
OR CANAPE MENU 1 + GRAZING

75.00 pp.  
INCLUDING GST.

## Package B

3 COURSE MENU  
OR BUFFET PACKAGE B  
OR CANAPE MENU 2 + GRAZING

85.00 pp.  
INCLUDING GST.

Venue Hire charged separately at \$750.00 per event for 4 hours plus an additional 2 hours bump in.

### *Package Inclusions*

Chef/s, Food Service Staff, Event Manager

Service of your celebration cake on platters as petit fours

Room setup to your requirements

Cutlery and crockery

- Minimum 30 Adult Guests -  
4 Hour Event Time

### *Optional Extras*

Dessert Buffet: Add \$10.00 pp.

White linen tablecloths - \$20.00 each

### *Additional Staff Hours*

Additional charges apply for extended hours.

NOTE: Children (3yrs – 12yrs) and Crew are half the adult price. Babies/Toddlers under 3 years of age are not charged.

# Plated Menu

## Plated Entrée – Select 2 (alternate serve)

GRILLED CHICKEN & MANGO SALSA SALAD <sup>(GF)</sup>

on mixed leaf salad with roasted cashews

SPINACH & RICOTTA RAVIOLI <sup>(V)</sup>

with sautéed mushroom, shaved parmesan & pumpkin cream sauce

CHAR-GRILLED VEGETABLE STACK <sup>(V) (GF)</sup>

with parmesan cheese, diced vegetables & balsamic glaze

SESAME VEAL MEDALIONS <sup>(GF)</sup>

served with green pea mash & beetroot puree

HOME-MADE GNOCCHI <sup>(V)</sup>

with wild mushrooms & parmesan cheese, truffle oil & fresh tarragon

TANDOORI CHICKEN <sup>(GF)</sup>

on steamed basmati rice with mango salsa

THAI BEEF SALAD <sup>(GF)</sup>

succulent pieces of beef with mixed leaf salad & lime dressing

FRESH SALT AND PEPPER CALAMARI

on a bed of fresh mesclun salad, with aioli dressing

OLIVE & HERB MINI ARANCINI BALLS

served on spicy tomato salsa & julienned vegetables

BUTTERNUT PUMPKIN SOUP

slow-roasted creamy pumpkin soup served with sour cream & chives

## Plated Dessert – Select 2 (alternate serve))

VANILLA PANNA COTTA <sup>(GF)</sup>

served with mixed berry compote

PROFITEROLES

cream-filled & dipped in chocolate, served with double cream

STICKY DATE PUDDING

served warm with double cream & butterscotch

CHOCOLATE BRIOCHE PUDDING

served hot, with double cream

MIXED BERRY CRUMBLE

served hot, with double cream

ALL SPICE APPLE CRUMBLE

served hot, with double cream

CLOVE-SCENTED POACHED FIG PUDDING

served with double cream

TRADITIONAL PAVLOVA <sup>(GF)</sup>

served with mixed berry compote

HOMEMADE CRÈME CARAMEL

served with mint & strawberry

## Plated Main – Select 2 (alternate serve)

ROLLED BEEF SIRLOIN <sup>(GFO)</sup>

marinated in thyme & red wine, served on roasted veg & port jus

CRISPY ATLANTIC SALMON <sup>(GFO)</sup>

on truffle mash, steamed greens & beurre blanc

LAMB KLEFTIKO <sup>(GFO)</sup>

slow roasted Greek-style with garlic & oregano on a bed of lemon roasted potatoes & steamed broccoli

LEMON THYME INFUSED CHICKEN BREAST <sup>(GFO)</sup>

served on a bed of garlic mash with veg, chardonnay cream sauce and crispy leek

BRAISED LAMB SHANK <sup>(GFO)</sup>

with garlic mash, braised mix veg & red wine jus

SLOW COOKED PORK BELLY <sup>(GFO)</sup>

homemade gnocchi, fig compote & apple glaze

GRILLED BARRAMUNDI <sup>(GF)</sup>

with parsnip puree, seasonal vegetables and burnt butter sauce

SLOW-ROASTED PORK LOIN <sup>(GF)</sup>

on crushed potatoes with roast veg & dessert wine jus

(All meals served with fresh bread rolls & butter)

## Dessert Table

SPECIALTY HOMEMADE MINI CAKES AND MINI DESSERTS, EXQUISITELY PRESENTED.

INCLUDING:

- Double chocolate, pistachio brownie
- Vanilla pannacotta
- Crème caramel
- Belgium chocolate mousse
- Fresh seasonal fruit platters

- OR -



# Buffet Menu

## Cold Selection

### Package A - Select 3 / Package B - Select 4

Deluxe Antipasto Selection- Selection of cured meats, pesto-brushed char-grilled veg, olives, feta, and crusty bread <sup>(GFO)</sup> <sup>(V0)</sup>

Roasted Farm Salad w/ Pumpkin, chat Potatoes, carrot, parsnips, capsicum, Spanish Onion, corn and beetroot with balsamic dressing <sup>(V)</sup>

Cajun chicken with seasonal grilled vegetables salad <sup>(GF)</sup>

Roast beetroot, Spanish onion and yogurt salad <sup>(V)</sup>

Steamed chat potatoes with crispy bacon & mustard mayo <sup>(V)</sup>

Fresh assorted sushi rolls with soy wasabi <sup>(GF)(V0)</sup>

Tuna niçoise salad <sup>(GF)</sup>

Traditional Greek salad <sup>(V)</sup>

Thai chicken salad with hokkien noodles and Asian veg <sup>(GF)</sup>

Octopus w/ lime, chilli, lemongrass, coriander salad <sup>(GF)</sup>

Mediterranean pasta salad with macadamia nut pesto, char-grilled vegetables and parmesan shavings <sup>(V)</sup>

Green bean salad with button mushrooms and sesame <sup>(V)</sup>

Cos lettuce with Caesar salad condiments <sup>(V)</sup>

Chef's garden salad <sup>(V)(GF)</sup>

Sweet potato & caramelised onion frittata <sup>(V)</sup>

Wild Baby Rocket, Pear, Parmesan Walnuts and Balsamic Glaze <sup>(V)(GF)</sup>

Italian Penne Salad with salami, julienne capsicum, cherry tomatoes and topped with parmesan cheese.

Includes: Baker's basket with butter

## Hot Selection

### Package A - Select 4/ Package B - Select 5

Spanish Chorizo Penne Pasta in Neapolitan sauce with parmesan <sup>(V)</sup>

Ravioli stuffed with spinach & ricotta in a rich tomato sauce <sup>(V)</sup>

Garlic butter prawn pasta with roasted cherry tomatoes and spinach.

Pork belly Hokkien noodles with Asian vegetables

Poached Tasmanian salmon with roast garlic & compound butter <sup>(GFO)</sup>

Oven roasted barramundi in tandoori spices accompanied by raita <sup>(GF)</sup>

Lemon Roasted Chicken with lemon and thyme <sup>(GF)</sup>

Chicken stuffed with wild mushroom in pink peppercorn sauce.

Seasonal roast vegetable lasagne <sup>(V)</sup>

Chicken thigh roasted with lemon thyme and garlic <sup>(GF)</sup>

Beef teriyaki served with Asian greens <sup>(GF)</sup>

Beef Korma

Classic French Beef bourguignon with root vegetables

Oven roasted barramundi with lemon, coriander, burnt butter sauce <sup>(GF)</sup>

Butter chicken with basmati rice

Vegan korma with basmati rice <sup>(Vegan)</sup>

Sweet & sour 9-hour slow cooked pork belly <sup>(GF)</sup>

Grain-fed sirloin in red wine jus <sup>(GFO)</sup>

Slow roasted leg of lamb (Greek style with lemon, oregano & garlic)

Pineapple and Honey Glazed roasted leg of ham <sup>(GF)</sup>

Includes: An assortment of seasonal roast vegetables, potatoes, accompanying sauces, garnishes and aromatic basmati rice

## Dessert

### Package A:

Fruit platters

Variety of mini cakes

### Package B:

Fresh fruit platter

A selection of Australian cheeses, with accompanying crackers and dried fruits



# Canape Menu

## Menu 1 – Package A

SELECT 6 (3 PIECES OF EACH PER GUEST)

Olive and herb arancini with tomato dip

Mini bruschetta with wild mushroom, fetta, & roast veg

Seasonal tofu vegetable skewers <sup>(V)(Vegan)</sup>

Thai fish cakes with a mint & coriander dipping sauce

Vegetable frittata topped with salsa verde <sup>(V)</sup>

Bocconcini tomato & basil on mini toasts <sup>(V)(Vegan)</sup>

Gourmet mini pies with sweet tomato confit

Beef mini-meatball skewers w/ smoky BBQ sauce

Prosciutto, pumpkin, and fetta tartlets

Seared vegetable Gyoza with a soy dipping sauce <sup>(V)</sup>

Mini pizza w/ tomato, bocconcini and olive <sup>(V)</sup>

Mac & Cheese Croquettes with tomato relish <sup>(V)</sup>

Vegetable Spring Rolls <sup>(V)</sup>

Artichoke asparagus fritters with olive relish <sup>(V)</sup>

Szechuan pepper chicken with tomato chilli jam

Mini Falafel with a zaatar infused citric hummus dip

## Menu 2 – Package B

SELECT 6 (3 PIECES OF EACH PER GUEST)

Menu 2 can also choose items listed from menu 1.

Mini Tacos with shredded chicken, homemade salsa, guacamole, and sour cream.

Pepper steak skewers with béarnaise sauce

Mini crumpets with smoked salmon and crème cheese

Mini Naan bread with Tandoori chicken, raita, & coriander

Tempura Prawn Cutlet sweet & sour dipping sauce

Tempura Chicken with a coconut & kaffier dipping sauce

Homemade assorted sushi rolls <sup>(Vo)</sup>

Peking duck on a blini with coriander hoisin & ginger dressing

Beef & Onion dumplings with lemon grass and soy broth

Shredded chicken, brie, and cranberry tartlets

Lamb souvlaki skewers with a lemon tzatziki

Moroccan chicken skewers with a mint dipping sauce

Slow cooked salmon on mini toast with port onion jam

Crispy Pork Belly bites on skewers with sweet-sour apple

Whipped creamy chicken and mayo in a cannolo shell

Grazing Table  
(INCLUDED)  
(Selection of 2)

Glazed honey leg ham

Roast beef with a red wine jus

Roast leg of lamb with rosemary & garlic

Selection of antipasto platters

- - -

Served with rustic bread rolls

## Substantial Canapés

\$12.00 per selection

(Only provided with either menu 1 or menu 2 on this page.)

Butter chicken on basmati rice

Tempura fish & chips with tartare

Angus beef sliders

Southern fried chicken sliders

Chicken noodle stir-fry with assorted  
veggies

Vegan Antipasto Salad <sup>(Vegan)</sup>

## Dessert Buffet

(INCLUDED)

Chocolate mousse cups, pannacotta cups, assorted mini cakes and seasonal fruit salad platters.

GF - Gluten Free  
GFO - Gluten Free Option  
V - Vegetarian  
VO - Vegetarian Option

# Beverages

# Kids

## Package

4.5 Hours - \$40.00 per adult

Angove Estate Bubbles Brut Cuvee

Select 1: Angove Estate Sem Sauv Blanc, Moscato

Select 1: Angove Estate Cab Merlot, Shiraz Cabernet

Tooheys Extra Dry, Great Northern,  
Hahn Premium Light

Selection of Soft Drinks & Juices

Espresso Coffee & Tea

## Bar Tab

You nominate an amount to spend on the bar  
and your preferred included beverages.

Minimum \$500.00 spend.



## CHILDREN

(3 Years - 12 Years)

2 COURSES

(Available with Plated Menu Only)

Half the Adult Price

## Main

(Choice of One)

### FISH COCKTAILS

battered fish pieces, chips and salad

### SPAGHETTI BOLOGNAISE

lean beef mince in a rich tomato and basil sauce on  
spaghetti

### CHICKEN NUGGETS

tender chicken pieces served on salad and chips

### CHICKEN BREAST SCHNITZEL

served with salad and chips

## Dessert

(Choice of One)

### ICE CREAM

vanilla ice cream topped with chocolate sauce

### FRESH FRUIT SALAD

seasonal diced fruit topped with vanilla ice cream

### CHOCOLATE MOUSSE

freshly made chocolate mousse served with fresh cream

