



## Catering Menu

Covid regulations apply

### **Morning Tea ( 12 people )**

**from \$3 per person**

Scones, Danish, or Chocolate Brownies

### **Afternoon Tea ( 12 people )**

**from \$4.50 per person**

Assorted Cakes and Slices,

### **Tea Coffee Station**

**from \$2.50 per person**

Includes air pots, assortment of teas and coffees, insulated milk jugs, coffee cups and mugs or take away coffee cups

### **Fruit Platters \$65 ( 10 people )**

### **Breakfast Platter \$165 ( 10 people )**

Includes yogurts pots, croissants, mixed danishes, chocolate brownies, fresh fruit strawberry jam and honey as well as parma ham and cheese

### **Grazing Platters \$180 ( 10 people )**

Includes cold meat fresh fruit and vegetables, variety of dried fruit and pickled vegetables as well as crackers and dips

### **Cheese Board \$75 ( 10 people )**

Selection of cheese, crackers quince paste and fresh fruit

### **House Salad \$40 ( 10 people )**

#### **Orange And Macadamia Salad (vegan)**

flavours of zingy orange, mint and macadamia salad, mesclun and orange vinaigrette

#### **Caesar Salad**

Cos lettuce, crispy bacon, egg, parmesan cheese and our home made caesar dressing

#### **Potato Salad**

Bacon, roasted leek , baby potato, mint and our homemade dressing

#### **House salad**

Mixed lettuce, cherry tomatoes, cucumber, feta and spanish onion

### **Gourmet Salads \$50 ( 10 people )**

#### **Sticky Pork Salad**

pork belly in a sweet plum marinade, celery and honey roasted cashews on bed of salad

#### **Pumpkin and Caramelized Onion Salad**

toasted pine nuts, feta and a drizzle of balsamic (gf)

#### **Grilled Chicken Blue Cheese Salad**

Mixed lettuce, rocket grilled chicken, blue cheese grapes and walnuts



## Canape Menu \$32.00 per person

### Canapes (choose 8)

**Tomato Tartlet** topped with Danish feta and honey balsamic

**Camembert** with caramelised guava

**Caramelised Onion** and blue cheese tart

**King Prawns (gf)**

**Oysters (gf)** natural coffin bay oysters with fresh tahitain lime

**Smoked Salmon (gf)** with crème fraiche and capers

**Arancini** with a citrus infused aioli

**Pork Belly (gf)** in a sweet honey mustard glaze

**Polpette** Italian meatballs with pesto and Napoli sauce

**Peking Duck (gf)** with cucumber and hoi sin

**Chicken and Leek Pie**

**Roulades** Chicken and Sage or Pork and Fennel or Pumpkin and Feta or Spinach and Ricotta

**Chicken Wings** in our homemade marinade

## Mains \$35 per person all mains are gluten free

### Pork Belly

slow cooked in a sweet plum marinade

### Garlic Prawns

pan seared in garlic butter, cream, lemon and cracked black pepper and served on a bed of risotto

### Atlantic Salmon

with an orange white wine reduction

### Roast Field Mushroom

filled with semi dried tomatoes, caramelised onion and a trio of cheese

### Chicken Supreme

sautéed with bacon, sundried tomato, mushroom in a rose sauce

### Lamb Rump

deglazed in mint with roast garlic, sundried tomato and capers

### Lamb Shanks

slow cooked with roasted garlic and caramelized red wine jus

### Beef Brisket

Brisket slow cooked and marinated in coffee and cardamon and topped with pickled onion and feta

## Side

### Pumpkin and Caramelized Onion Salad

toasted pine nuts, feta and a drizzle of balsamic (gf)



## **Dessert \$10 per person**

### **Peppermint Crisp**

layers of caramel cream, choc mint crumble and topped with cream and peppermint crisp

### **Heavenly Chocolate**

chocolate mousse, caramel cream, baked cheesecake, chocolate biscuit served with fresh cream

### **Lemon and Lime Cheese Cake (Gluten free)**

with mango coulis and fresh cream

## **Mini Dessert Bar \$18 per person**

Desserts choose 3 or have a mixture of all the above

**Chocolate Dacquoise (gf)** made of chocolate mousse and hazelnut almond meringue

**Peppermint Crisp** with a layer of caramel, choc mint crumble and peppermint crisp

**Lemon meringue**

**Macadamia Tart** filled with caramel

**Apple Crumble** with double whipped cream

**Forest Berry (gf)** crème de patissiere tart

**Passion Fruit Cheesecake**

**Mini Pavlova (gf)** served with double whipped cream and seasonal fruit

**Portuguese Tarts**

# **For Hire**

## **Chaffing dishes**

**2 @ \$30 each for hire**

Includes burners for chafing dishes

## **Display Stands**

**\$5.50 each for hire**

Includes platters

## **Plates**

**\$2 each for hire**

Large restaurant entrée and main plates

## **Cutlery**

**\$1 each for hire**

entrée mains, dessert London cutlery

## **Glassware**

**\$1 each for hire**

Water glasses, wine glasses, cocktail glasses

## **Table Arrangements**

**\$150 per table**

**Includes all equipment and cutlery and crockery as well as napkins and table clothes**