

# SEATED FUNCTION

## Gold Menu

### Entree:

Southern Fried Chicken w/ Hot Chilli Sauce & Lemon Sour Cream  
Char-grilled Prawn Tails w/ Smoky Garlic Aioli & Cucumber Mint Salad  
Coriander, Ginger & Lemon Marinated Chicken Thigh w/ Herb Yoghurt & Salad  
Thai Red Curry Marinated Lamb Skewers w/ Lemon & Cabbage Salad  
Thai Beef Salad w/ Rice Noodles, Coriander & Fried Onion

### Main:

Marinated Chicken Breast w/ Macadamia Pesto Mash, Steamed Green Beans, White Wine & Shrimp Sauce  
Twice Cooked Lamb Shoulder w/ Rosemary Pumpkin Puree, Caramelized Onion & Grilled Truss Cherry Tomatoes  
Herb Marinated Pork Sirloin w/ Cauliflower Puree, Spiced Jeera Aloo's, Mango & Finger Lime Salsa  
Slow Cooked Beef Cheek w/ Red Pesto Mash, Parmesan Cheese Wafer & Steamed Baby Bok Choy  
Atlantic Salmon w/ Green Pea Puree, Caper Potato Cake, Hollandaise Sauce & Rocket Salad

### Dessert:

Poached Fig Pudding w/ Whipped Cream, Butterscotch, Chocolate Sand & Strawberries  
Chocolate Mousse w/ Swirl of Cream, Passionfruit Pulp & Strawberries  
Cinnamon & Honey Panna Cotta w/ Red Wine Coulis, Whipped Cream, Mixed Berries & Biscotti  
Lemon Curd Tart w/ Berry Coulis, Raspberries, Whipped Cream & Almond Flake  
Gluten Free Chocolate Brownie w/ Jaffa Sauce, Mixed Berries & Vanilla Ice Cream

### 2 Course

Entree & Main or Main & Dessert

**\$ 48.00** PP

### 3 Course

Entree, Main & Dessert

**\$ 58.00** PP

### ALTERNATE DROP

Optional Extra – Antipasto Platters \$10pp

Minimum Booking of 30 guests.



# SEATED FUNCTION

## Platinum Menu

### Entree:

Pulled Roasted Chicken, Cajun Corn & Fire Roasted Pepper Bruschetta w/ Avocado Butter on Grilled Sourdough & Feta

Seared Yellow Fin Tuna w/ Sesame Seed, Wasabi Mayo, Seaweed Salad & Pickled Ginger

Fried Chicken Manchurian, Soya Sauce w/ 'Chef's Infusion', Pan-fried Vegetables & Sesame Seed

Pan-fried Scallops w/ Cauliflower Purée, Pancetta Lardons, Capsicum Salsa & Shaved Baby Raddish

Spicy Peri-Peri Crispy Prawns w/ Peach Purée, Buttered Saffron Potato & Cucumber & Gin Salsa

### Mains:

French Boned Chicken Breast Stuffed w/ Spinach & Swiss Gruyère Cheese, Prosciutto Wrapped Green Beans, Potato Mash & Chasseur Sauce

Oven Baked Gold Band Snapper w/ Harissa Prawns, Potato & Caper Cake, Chilli & Mango Salsa & Edamame Purée

Eye Fillet w/ Prosciutto Wrapped Green Beans, Spicy Carrot Purée, Potato Mash & Cranberry Jus

Dill Marinated Pork Cutlet w/ Sweet Potato Mash, Steamed Broccolini & Almond Flakes, Cranberry Jus & Baby Herb Salad

Three Point Rack of Lamb w/ Carrot & Ginger Purée, Lemon Tahini Yoghurt & Tomato, Cipollini Onion & Goat's Cheese Tart

### Dessert:

Crepe Patisserie Tart w/ Caramel Figs, Red Wine & Blackberry Coulis, Roasted Almond & Berries

White Chocolate Mousse w/ Passionfruit Curd, Rosewater Cream, Berries & Waffle Crisp

Black Forest Cake w/ Mascarpone Cheese, Poached Cherries, Chocolate Curls & Berries (served in glass)

Honey Panna Cotta w/ Pistachio & Lime Jelly, Ginger Ice Cream, Berries & Chocolate Pistachio Biscotti's

Caramel Apple & Thyme Pudding w/ Blackberry Coulis, Butterscotch, English Custard, Pistachio Praline & Berries

#### 2 Course

Entree & Main or Main & Dessert

**\$ 55.00** PP

#### 3 Course

Entree, Main & Dessert

**\$ 65.00** PP

Optional Extra – Antipasto Platters \$10pp

