

# Menu one

minimum of 20 people

## Entrée

- ☉ Traditional minestrone soup served with freshly shaved grana padano cheese and E.V olive oil drizzled ciabatta loaves.
- ☉ Roast pumpkin and sweet potato soup with crusty fresh herb bread.
- ☉ Roma tomato, Spanish onion and fresh basil soup served with garlic brushed bruschetta slices.
- ☉ Cream of potato, leek and bacon soup served with warm damper rolls.
- ☉ Cream of smoked chicken breast and mushroom soup served with crusty panedicasa bread sticks.
- ☉ Good old fashioned cream of chicken, fresh corn and spring vegetable soup with warm damper rolls.

All of our soups are house made with the finest ingredients and stocks, with no preservatives or boosters and are served with fresh damper rolls, herb or garlic bread.

~ Please choose one of the above entrees ~

## Main fare

- ☉ Mustard-rubbed sirloin of beef with a choice of the following sauces:

- red wine demiglaze;
- pink peppercorn gravy;
- creamy mushroom sauce; or
- pan gravy

\*Please choose one sauce prior to dinner

- ☉ Garlic and rosemary studded roast leg of lamb with either

- rosemary and mint demiglaze;                      or
- pan gravy

\*Please choose one sauce prior to dinner

- ☉ Roast leg of pork with all the traditional trimmings

- ☉ Grilled boneless perch fillets with chardonnay, lemon and butter sauce

## menu one

### **main fare cont.**

- ☉ Chicken breast mignon with either:
  - sautéed mushrooms and leeks in pesto butter;
  - pine nut and apricot sherry glaze;           or
  - traditional hollandaise sauce

**\*Please choose one sauce prior to dinner**

- ☉ Grilled plump chicken breast finished with creamy grain mustard veloute sauce

All mains are served with a selection of fresh seasonal vegetables.

~ Please choose two of the above mains to be served alternately ~

## **Dessert**

- ☉ Old-fashioned individual wine trifle finished with whipped cream, chocolate shavings and fresh strawberries
- ☉ Homemade sky high lemon meringue pie with chantilly cream and sweet citrus glaze
- ☉ Fresh seasonal fruit salad with King Island cream
- ☉ Warm chocolate mud cake served with rich fudge sauce and thick cream
- ☉ Pavlova with cream, mango puree and fresh fruit
- ☉ Lemon cheesecake served with cream and sweet orange glaze

~ Please choose two of the above desserts to be served alternately ~

# Menu two

minimum of 20 people

## Entrée

☉ Rosemary infused chunky chicken kebab with capsicum, marinated mushroom and semidried tomato, served on jasmine rice pilaf with either:

- garlic yoghurt sauce; or
- béarnaise sauce

\*Please choose one sauce prior to dinner

☉ Traditional Caesar salad with the works, finished with smoked chicken breast slices

☉ Warm marinated Thai beef salad with crispy Asian greens and a coriander and sweet chilli dressing

☉ Juicy prawn cocktail served restaurant style on baby cos leaved with thousand island sauce and a king prawn companion

☉ Any soup from menu one, served with pesto-brushed pan-toasted ciabatta slices

☉ Green curry marinated wok seared chicken tenderloins served with wombok and bok choy set on steamed jasmine rice with lime, coconut and lemongrass sauce

☉ Italian pasta dishes are our speciality and we prefer to us fresh fettuccine or pene noodles. Pasta sauce recommended include:

- creamy carbonara with sautéed bacon, onion, egg, shallot and freshly shaved parmesan
- alfredo with baby mushroom, ham, garlic, chives, cream, fresh sage and shaved parmesan
- traditional home-made Provencale sauce simmered all day with roma tomato, fresh basil, Spanish onions and capsicum then served with shaved parmesan (mild salami optional sauce)

\*Please choose one sauce prior to dinner

~ Please choose two of the above entrées to be served alternately ~

## menu two

### Main fare

☉ Prime porterhouse steak, chargrilled and served with a choice of sauce:

- sautéed mushroom and leek sauce
- creamy green peppercorn sauce
- garlic and fresh herb butter
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\*Please choose one sauce prior to dinner

☉ Garlic, lemon and olive oil marinated chicken breast stuffed with basil, leeks and mozzarella, set upon garlic mash and served with a traditional simmered tomato Provencale sauce

☉ Grilled barramundi fillets topped with your choice of dressing:

- lemon, fresh lime and pesto butter
- glazed traditional hollandaise sauce
- fresh mango salsa (seasonal availability)
- delicate chardonnay and steamed leek sauce

Please choose

\*Please choose one sauce prior to dinner

☉ Plump chicken breast stuffed with leeks and Swiss cheese topped with fanned avocado and béarnaise sauce

☉ Marinated chargrilled kangaroo fillet medallions on garlic mash with Tokay and redcurrant demiglaze

☉ Crispy beer-battered Red Emperor fillets with lemon wedges and tartare sauce

☉ Crusted pork fillet medallions served on cous cous with port wine, pine nut and raisin glaze

All mains are served with a selection of fresh seasonal vegetables

~ Please choose two of the above mains to be served alternately ~

### Dessert

☉ Individual Bavarian-style bee sting served with crème anglaise, double cream and crushed praline

☉ Homemade chocolate mousse finished with whipped cream and strawberries

☉ Classic cheesecake served with double cream and a sweet coulis of blueberries, raspberries and strawberries

## menu two

### **dessert cont.**

- ☉ Fresh local strawberries served parafait style with lashings of King Island cream and drizzled with liquor strawberry glaze
- ☉ Individual tira misu torte served with double cream and marsala glaze
- ☉ Home-made lemon tart with citrus glaze and double cream

~ Please choose two of the above desserts to be served alternately ~

# Menu three

minimum of 20 people

## Entrée

- ① Pan tossed chicken tortellini with pancetta, button mushrooms and fresh basil in a creamy chardonnay veloute sauce with fresh parmesan shavings
- ① Creamy smoked chicken breast risotto with leeks, baby spinach leaves, toasted pine nuts and fresh sage, topped with shaved grana padano parmesan
- ① Smoked salmon and avocado, crunchy cos salad with Spanish onion and snow peas finished with fresh blueberries and mango vinaigrette
- ① Thai prawns – pan seared king prawn tails with leeks, coriander and bok choy in a green coconut served on fragrant jasmine rice with pappadums
- ① Gourmet grilled flat mushrooms stuffed with prosciutto, gruyere cheese and leeks, served on cous cous with béarnaise sauce
- ① Tuscan style warm salad of marinated medium-rare roasted veal slices, charred roma tomatoes and eggplant, served on rough chopped cos with shaved grana padano parmesan and balsamic jus
- ① Harissa spiced chicken tenderloins chargrilled and served on Portobello mushroom risotto with a warm sage dressing

~ Please choose two of the above entrées to be served alternately ~

## Main fare

- ① Thickly cut aged scotch fillet steak, chargrilled to your liking and served with a choice of sauce:
    - tangy Moroccan pepper sauce
    - sautéed trio mushroom and sherry demiglaze
    - tarragon infused béarnaise sauce
- \*Please choose one sauce prior to dinner
- ① Eye fillet tournedos served on sweet potato and garlic chive rosti with reduced port wine demiglaze
  - ① Plump chicken breast stuffed with Milawa brie and steamed leeks, then rubbed with sage pesto and served in fillo pastry with hollandaise sauce

## menu three

### **main fare cont.**

- ⑩ Pollarme Romano – Marinated chicken breast stuffed with pancetta, bocconcini and semidried tomato on a creamy polenta with basil veloute sauce
- ⑩ Traditional veal scaloppini with sautéed leek hearts and mushrooms in veloute style sherry pan jus
- ⑩ Veal Napoli – Pan seared veal escalopes layered with grilled eggplant, roma tomatoes and mozzarella cheese, then finished with reduced pan jus
- ⑩ Hazelnut-crusted grilled pork fillets on polenta with pine nut and dried apple cider glaze
- ⑩ Chargrilled lamb rump marinated in sage, cracked pepper and garlic infused olive oil set on Tuscan style risotto with reduced sangiovese aioli
- ⑩ Pork fillet medallions in lemongrass, coriander and ginger infused marinade, pan seared in sesame oil and served on pan tossed Asian greens with reduced marinade glaze
- ⑩ Fresh market fillets of fish to be served either:
  - pan grilled with meuniere sauce (lemon segments, nut brown butter and chopped parsley) or
  - Guinness battered with chive and dill mayonnaise

\*Please choose one sauce prior to dinner

A good variety of quality fresh fish is available year round, so your preference or our recommendation should always be available.

All mains are served with a selection of fresh seasonal vegetables

~ Please choose two of the above mains to be served alternately ~

## **Dessert**

- ⑩ Premium grown strawberries marinated in spiced liqueur muscat and dark brown sugar, served in a brandy snap basket with King Island cream
- ⑩ Homemade pana cotta (crème caramel) with vanilla bean anglaise, King Island cream and chocolate-dipped strawberries and blueberries
- ⑩ Profiteroles filled with crème patisserie and smothered with warm chocolate sauce and double cream
- ⑩ Baby Josephine pears poached in port served in the pear's own reduced glaze with praline ice-cream

- ⑩ Individual cheese plate featuring fresh and dried fruits, nuts, assorted crackers and grissini sticks

Selection of cheeses will include:

- Milawa camembert
- Creamy Timboon blue (Timboonzola)
- Cobram aged cheddar
- Premium Australian fetta

Please add \$2.00 per person for cheese plates

~ Please choose two of the above desserts to be served alternately ~



# Menu four

## Entrée

- ☉ Chunky chicken kebab with capsicum, marinated mushroom and semidried tomato, served on jasmine rice pilaf with either:
  - garlic yoghurt sauce or
  - béarnaise sauce

\*Please choose one sauce prior to dinner
- ☉ Traditional Caesar salad with the works, finished with smoked chicken breast slices
- ☉ Warm marinated Thai beef salad with crispy Asian greens and a coriander and sweet chilli dressing
- ☉ Juicy prawn cocktail served restaurant style on baby cos leaves with thousand island sauce and a king prawn companion
- ☉ Creamy smoked chicken breast risotto with leeks, baby spinach leaves, toasted pinenuts and fresh sage, topped with shaved grana padano parmesan
- ☉ Any soup from menu one or two, served with pesto-brushed pan-toasted ciabatta slices

~ Please choose two of the above entrées to be served alternately ~

## Main fare

- ☉ Herb-rubbed roast rack of lamb (4 cutlets) set on a Tuscan style risotto served with either:
  - reduced sherry and rosemary demiglaze or
  - liqueur muscat and cranberry deglazed pan jus

\*Please choose one sauce prior to dinner
- ☉ Prime porterhouse steak, chargrilled and served with a choice of sauce:
  - sautéed mushroom and leek sauce
  - creamy green peppercorn sauce
  - garlic and fresh herb butter

\*Please choose one sauce prior to dinner

- 🍷 Tender chicken breast topped with fanned avocado and finished with a creamy grain mustard and white wine veloute sauce
  - 🍷 Garlic, lemon and olive oil marinated chicken breast stuffed with basil, leeks and mozzarella, set upon garlic mash and served with a traditional simmered tomato Provencale sauce
  - 🍷 Grilled barramundi fillets topped with your choice of dressing:
    - lemon, fresh lime and pesto butter
    - glazed traditional hollandaise sauce
    - fresh mango salsa (seasonal availability)
    - delicate chardonnay and steamed leek sauce
- \*Please choose one sauce prior to dinner
- 🍷 Crispy beer-battered Red Emperor fillets with lemon wedges and tartare sauce
  - 🍷 Crusted pork fillet medallions served on cous cous with port wine, pine nut and raisin glaze

\*All mains are served with a selection of fresh seasonal vegetables

~ Please choose two of the above mains to be served alternately ~

## Dessert

- 🍷 Individual Bavarian-style bee sting served with crème anglaise, double cream and crushed praline
- 🍷 Homemade chocolate mousse finished with whipped cream and chocolate dipped strawberries
- 🍷 Classic cheesecake served with double cream and a sweet coulis of blueberries, raspberries and strawberries
- 🍷 Fresh strawberries served parafait style with lashings of King Island cream and drizzled with liqueur strawberry glaze
- 🍷 Steamed hazelnut pudding served with butterscotch sauce, double cream and praline shards

~ Please choose two of the above desserts to be served alternately ~

# Menu five

Toasted ciabatta bruschetta with tomato & basil salsa and olive tapenade to be served to the table upon arrival

## Entrée

- ① Thai Prawns – Pan seared king prawn tails and plump scallops with leeks, coriander and bok choy in a green coconut curry served on fragrant jasmine rice with pappadums.
- ① Yabby Salad – Yabby tails tossed through a crunchy green baby cos salad with a salsa of avocado, grapefruit segments and sweet basil leaves, drizzled with nectarine mayonnaise.
- ① Gourmet grilled flat mushrooms stuffed with prociutto, gruyere cheese and leeks, served on cous cous with sauce béarnaise.
- ① Tuscan style warm salad of marinated medium-rare roasted veal slices, charred roma tomatoes and eggplant, served on rough chopped cos with shaved grana padano parmesan and balsamic jus.
- ① Garlic meyer lemon-marinated chicken tenderloins chargrilled and served on Portobello mushroom risotto with warm sage dressing.
- ① Tasmanian oyster platter featuring three each of the following:
  - oysters kilpatrick – with brandy and tomato-marinated bacon
  - oysters mornay – classic with reggiano parmesan curls
  - oysters natural – served with smoked salmon and pesto oil drizzle
- ① Home-smoked salmon rolls on green salad with citrus segments and Spanish onion slivers, finished with pesto sour cream drizzle.

~ Please choose two of the above entrées to be served alternately ~

## menu five

### **Main fare**

- ☉ Eye fillet tournedos served on sweet potato and garlic chive rosti with reduced port wine demiglaze.
- ☉ Eye fillet Wellington with sautéed mushrooms and homemade pate, served butterfly style with marinated button mushroom pan jus.
- ☉ Thickly cut rib eye or New York style sirloin steak served with either:
  - sautéed creamy garlic prawns and scallops or
  - reduced creamy pink peppercorn and brandy demiglaze
- ☉ Plump chicken breast stuffed with Milawa brie and steamed leeks, then rubbed with sage pesto and served in fillo pastry with hollandaise sauce.
- ☉ Pollarme Romano – Marinated chicken breast stuffed with pancetta, boccolcini and semidried tomato on creamy polenta with basil veloute sauce.
- ☉ Veal Napoli – Pan seared veal escalopes layered with grilled eggplant, roma tomatoes and mozzarella cheese, then finished with reduced pan jus.
- ☉ Hazelnut-crusted grilled pork fillets on polenta with pinenut and dried apple cider glaze.
- ☉ Marinated chargrilled kangaroo fillet medallions on garlic mash with Tokay and redcurrant demiglaze.
- ☉ Pork fillet medallions in lemongrass, coriander and ginger infused marinade, pan seared in sesame oil and served on pan tossed Asian greens withy reduced marinade glaze.
- ☉ Fresh market fillets of fish to be served either:
  - pan grilled with meuniere sauce (lemon segments, nut brown butter and chopped parsley) or
  - Guinness battered with chive and dill mayonnaise

A good variety of quality fresh fish is available year round, so your preference or our recommendation should always be available.

\*All mains are served with a selection of fresh seasonal vegetables

~ Please choose two of the above mains to be served alternately ~

menu five

## Dessert

- ❶ Premium grown strawberries marinated in spiced liqueur muscat and dark brown sugar, served in a brandy snap basket with King Island cream.
- ❷ Classic tiramisu torte served with double cream, marsala glaze and praline shards.
- ❸ Homemade crème caramel with vanilla bean anglaise, King Island cream and chocolate-dipped strawberries.
- ❹ Profiteroles filled with crème patisserie and smothered with warm chocolate sauce and double cream.
- ❺ Individual cheese plate featuring fresh and dried fruits, nuts, assorted crackers and grissini sticks

Please add \$2.00 per person for cheese plates

~ Please choose two of the above desserts to be served alternately ~

# Fingerfood with other menu option

Finger food can be served to guests by our wait staff to accompany pre-dinner drinks or alternatively, served to guests at their tables prior to the meal.

## cold selection

- 🍷 Platter of Italian antipasto, cheeses, olives and dips
- 🍷 Homemade canapés, savouries and hors d'oeuvres

## hot selection

- 🍷 Homemade mini quiches
- 🍷 Baked herb foccacias and bruschettas with mixed fillings
- 🍷 Asian-style fingerfood (mini spring rolls, samosas, Thai money bags) with a variety of dipping sauces
- 🍷 Mini chicken and beef kebabs with sauces
- 🍷 Crumbed chicken tenderloin pieces
- 🍷 Bite size gourmet pizzas with a variety of toppings
- 🍷 Cajun crumbed calamari and tempura battered prawns

Please note: this option is only available when taken in conjunction with menu 1, 2, 3

# Fingerfood menu

## Cold selection

- 🍷 Platter of Italian antipasto, cheeses, olives and dips
- 🍷 Homemade canapés, savouries and hors d'oeuvres

## Hot selection

To be served to guests by our waitstaff throughout the evening  
(if preferred, hot fingerfood can be served on side tables)

- 🍷 Homemade mini quiches
- 🍷 Baked herb foccacias and bruschettas with mixed fillings
- 🍷 Asian-style fingerfood (mini spring rolls, samosas, Thai money bags) with a variety of dipping sauces
- 🍷 Mini chicken and beef kebabs with sauces
- 🍷 Crumbed chicken tenderloin pieces
- 🍷 Bitesize gourmet pizzas with a variety of toppings
- 🍷 Cajun crumbed calamari and tempura battered prawns

## Sweet selection

- 🍷 Large fruit platters
- 🍷 Selection of homemade cakes and slices
- 🍷 Tea and coffee will be available throughout the evening

**Please note:** the quantity of fingerfood provided is sufficient to replace an evening meal. If you wish to provide a meal for your guests in addition to fingerfood, the quantity of fingerfood can be reduced and the price adjusted accordingly.