



# BREAKFAST MENU



## **LIGHT BAKERS BREAKFAST - OPTION ONE**

**\$19.00 per person**

A selection of bircher muesli with yoghurt, freshly baked croissant, freshly baked danish and seasonal fruit platter with tea and coffee, iced water and orange juice

## **LIGHT BAKERS BREAKFAST - OPTION TWO**

**\$26.00 per person**

A selection of assorted cereals, greek yoghurt, fruit compote, bacon & egg muffin, freshly baked croissant, freshly baked danish and seasonal fruit platter with tea and coffee, iced water and orange juice

## **CLASSIC COOKED BREAKFAST**

**\$27.00 per person**

A selection of freshly baked bread roll, crispy streaky bacon, grilled breakfast sausages, golden hash browns, oven roasted vine tomato, sautéed mushrooms and scrambled eggs with tea and coffee, iced water and orange juice



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**All prices exclude GST. All menus can be customised.  
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# TEA BREAKS MENU



## ONE FOOD ITEM

\$6.50 per person

Including tea, coffee and iced water

## TWO FOOD ITEMS

\$11.00 per person

Including tea, coffee and iced water

## THREE FOOD ITEMS

\$15.00 per person

Including tea, coffee and iced water

Just freshly brewed tea and coffee – **\$3.00 per person**

Iced water and mints on the table – **\$1.60 per person**



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## SAVOURY

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- ☐ Gourmet Lamb Savoury
- ☐ Assorted Club Sandwiches
- ☐ Assorted Pinwheels
- ☐ Sausage Roll
- ☐ Flame Grilled Beef Bites
- ☐ Assorted Mini Croissants
- ☐ Sushi Bites
- ☐ Vegetable Frittata
- ☐ Ham & Cheese Scones
- ☐ Spinach & Feta Muffins

## SWEET

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- ☐ Freshly Baked Muffins
- ☐ Cake of the Day
- ☐ Decadent Chocolate Brownie
- ☐ Lemon Meringue Tart
- ☐ Assorted Slices
- ☐ Biscuit of the Day
- ☐ Piña Colada Fritter
- ☐ Fresh Fruit Kebab
- ☐ Seasonal Fruit Platter
- ☐ Assorted Danish pastries

## VEGETARIAN

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- ☐ Assorted Club Sandwiches
- ☐ Corn and Bacon Fritters
- ☐ Mini Filled Roll
- ☐ Spinach & Ricotta Sausage Roll
- ☐ Asparagus Mini Quiche
- ☐ Leek & Blue Cheese Quiche
- ☐ Vegetable Frittata

## GLUTEN FREE

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- ☐ Raspberry/Blueberry Friand
- ☐ Plum Frangipane
- ☐ Caramel Slice
- ☐ Chocolate Brownie
- ☐ Seasonal Fruit Platter
- ☐ Lemon Meringue Tartlet
- ☐ Rhubarb & Apple Tartlet
- ☐ Banoffee Tartlet

# LUNCH MENU



**\$28.00 PER PERSON**

**Choose from the following:**

One salad, one sandwich, two mains, one dessert.  
Tea and coffee included

**We also offer “On the Go” bagged lunches**



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# SANDWICHES



- ☐ **Toasted rosemary focaccia**  
With chicken, bacon and cheese
- ☐ **Grilled turkish panini**  
With smoked chicken, avocado and mesclun
- ☐ **Large ciabatta**  
With beef, horseradish and roquette
- ☐ **Multigrain bap**  
With roast pork, spiced apple and fennel slaw
- ☐ **Large baguette**  
With smoked ham, tomato, cheese and red pepper

## VEGETARIAN

- ☐ **Cobb loaf**  
With grilled eggplant, courgette and mozzarella
- ☐ **Warm croissant**  
With tomato, swiss cheese and dijon mustard
- ☐ **Pita bread**  
With hummus, tabbouleh, carrot, cucumber and tzatziki

# MAIN AFFAIR



- ☐ **Sticky sesame pork belly**  
On Szechuan style stir fried egg noodles
- ☐ **Thai green chicken curry**  
With jasmine rice
- ☐ **Spinach and feta filo**  
With sesame seed and garlic yoghurt (V)
- ☐ **Panko crumbed chicken goujons**  
With sweet chilli sauce
- ☐ **Roasted pumpkin & chive risotto disks**  
With Mahoe Farm aged gouda (V)
- ☐ **Red wine braised beef cheeks**  
On herbed mash

## SALADS



- ☐ **Honey & cumin roasted kumara, red onion and feta salad**
- ☐ **Caesar salad**  
With cos lettuce, bacon and parmesan cheese
- ☐ **Tabbouleh salad**  
With diced fresh tomato, flat leaf parsley and cucumber
- ☐ **Broccoli & cranberry salad**  
With creamy lemon mayo and parmesan
- ☐ **Crisp salad bowl**  
With tomato, cucumber, carrot and roasted capsicum
- ☐ **Beetroot salad**  
With orange segments and feta

## DESSERTS



- ☐ **Fresh seasonal fruit bowl**
- ☐ **Fresh seasonal fruit platter**
- ☐ **Gourmet creme patisserie and berry tartlets**
- ☐ **Salted caramel profiteroles**
- ☐ **Cappuccino filled eclairs**
- ☐ **Tiramisu slice**

# SHARING PLATTERS MENU



Each platter is designed for 10 people



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○ **ANTIPASTO PLATTER** **\$70.00**

An assortment of beautiful artisan cured meats, cheeses and handmade crisps and crackers served with accompanying jellies, jams and relishes

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○ **BREAD & DIPS PLATTER** **\$42.00**

A selection of Artisan breads with accompanying dips

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○ **SEAFOOD PLATTER** **\$70.00**

Crumbed mussels, prawns, salt and pepper squid, tempura fish bites and wedges with tartare sauce, cocktail sauce and sour cream

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○ **FRUITY PLATTER** **\$45.00**

A mixture of seasonal fresh fruit, honeyed vanilla yoghurt, dates and praline

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○ **YUM CHA STYLE PLATTER** **\$60.00**

Deep fried dim sums, pork and chive dumplings, pork and prawn wontons, prawn and crab spring rolls with sweet and sour sauce

○ **GOURMET SANDWICH PLATTER** **\$60.00**

A selection of club sandwiches, cocktail gourmet rolls, smoked salmon pin wheels and bacon and egg croissants with pesto

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○ **SUSHI PLATTER** **\$60.00**

An assortment of vegetarian, chicken teriyaki, salmon and cream cheese and prawn sushi with pink ginger, wasabi and soy sauce

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○ **SAVOURY SELECTION PLATTER** **\$60.00**

Gourmet beef and blue cheese pies, lamb, mint and rosemary pies, homemade sausage rolls and gourmet spinach, pumpkin and feta quiches

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○ **NICE AND NAUGHTY PLATTER** **\$66.00**

Chocolate brownie, rich chocolate mud cake, mini profiteroles and buttermilk scones with conserve and chantilly cream





# FINGER FOOD MENU



## COLD & HOT ITEMS

\$3.50 per item

## SERVICE STYLE

5 items, buffet style – \$18.00 per person

5 items, 1 hour tray serviced – \$20.00 per person

7 items, 1 hour tray serviced – \$25.00 per person



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## COLD ITEMS

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- ☐ Assorted club sandwiches
- ☐ Bruschetta with tomato salsa
- ☐ Bruschetta with smoked salmon, capers and cream cheese
- ☐ Bruschetta with artichoke and parmesan salsa
- ☐ Seasonal vegetable crudités with lemon hummus
- ☐ Roasted vegetable lettuce cups

## HOT ITEMS

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- ☐ Assorted risotto balls with roasted garlic aioli
- ☐ Gourmet savoury pies
- ☐ Venison sausage rolls with caramelised onion
- ☐ Vegetarian spring rolls with sweet and sour sauce
- ☐ Parmesan and herb polenta bites with basil mayo
- ☐ Chicken, beef or lamb sliders
- ☐ Pork and prawn wonton with nuoc mam sauce
- ☐ Broccoli cheese bites
- ☐ Spicy and sticky cola chicken wings



# CANAPÉ MENU



## COLD & HOT ITEMS

\$3.50 per item

### SERVICE STYLE (30+ people)

3 items, tray serviced - \$18.00 per person, per hour

4 items, tray serviced - \$21.50 per person, per hour

6 items, tray serviced - \$28.00 per person, per hour



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## COLD ITEMS

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- ☐ Marinated cherry tomato, basil and buffalo cheese crostini
- ☐ Prawn and avocado crepes
- ☐ Citrus marinated ceviche and coriander emulsion
- ☐ House smoked salt salmon tartar stuffed in sesame coated cornet with red onion creme fraiche
- ☐ Hoisin roasted duck pancakes
- ☐ Beef carpaccio en croute with parmesan crisp

## HOT ITEMS

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- ☐ Assorted arancini balls with golden panko crumb (V)
- ☐ Mini roasted pumpkin tartlets with creamed feta (V)
- ☐ Thai prawn cakes with chilli relish
- ☐ Braised pork belly with glass crackling and vanilla infused apple sauce
- ☐ Merlot braised beef cheek tartlets with English mustard mayonnaise
- ☐ Prosciutto and crispy filo wrapped asparagus and porcini mushroom sauce



# BUFFET MENU



## **LIGHT BUFFETS (40+ people)**

**Light Buffet Menu – \$32.00 per person**

Choose one meat dish, one vegetable dish, one salad, one starch

**Light Carvery Buffet Menu – \$32.00 per person**

Choose one carvery meat, one vegetable dish, one salad, one starch

## **FULL BUFFETS (50+ people)**

**Full Buffet Menu – \$46.00 per person**

Choose two meat dishes *or* one meat dish + one carvery meat,  
two vegetable dishes, two salads, one starch, one dessert

**Full Carvery Buffet Menu – \$47.50 per person**

Choose two carvery meats, two vegetable dishes,  
two salads, one starch, one dessert

All served with freshly baked dinner rolls, tea, coffee and iced water



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**Light buffets include:** wait staff setup of buffet, wait staff for service, carvery chef(s) for service

**Full buffets include:** wait staff setup of buffet, wait staff setup of tea and coffee,  
wait staff setup of water to tables, bread rolls with butter

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# CARVERY



- ☐ **Apricot glazed Champagne Ham**  
with cranberry sauce and sweet mustard
- ☐ **Beef Porterhouse**  
with port red wine jus and horseradish sauce
- ☐ **Moroccan Spiced Leg of Lamb**  
with parsley, mint and lemon pesto
- ☐ **Roasted pork loin**  
with vanilla infused apple sauce, crackling and pan juice gravy
- ☐ **Whole roasted chicken**  
with seasonal vegetables

# MEAT DISHES



- ☐ **Lemon & Thyme Roasted chicken**  
with sage and onion stuffing and pan juice gravy
- ☐ **Moroccan beef tagine**  
with tomatoes, onions, carrots, dried fruits and aromatic spices
- ☐ **Braised lamb shank, bone removed**  
with seasonal vegetables
- ☐ **Seafood mornay**  
with sumptuous seafood in a white wine sauce
- ☐ **Stir fried beef, Asian vegetables and noodles**

# VEGETABLE DISHES



- ☐ **Vegetable lasagne**
- ☐ **Roasted pumpkin, spinach and feta penne pasta gratin**
- ☐ **Balsamic roasted beetroot**  
with cumin, brown sugar and balsamic dressing
- ☐ **Cauliflower gratin**
- ☐ **Roasted seasonal vegetables**

# STARCH



- ☐ **Gourmet roasted potatoes**  
with garlic and herb
- ☐ **Honey and sage roasted pumpkin**  
with baby spinach
- ☐ **Honey and cumin roasted kumara, red onion and feta**
- ☐ **Potato and caramelised onion bake**  
with fresh Italian parsley

# SALADS



- ☐ **Roasted vegetable and prawn pasta salad**
- ☐ **Caesar salad**
- ☐ **Tabbouleh salad**
- ☐ **Broccoli and cranberry salad**
- ☐ **Beetroot, carrot and feta salad**  
with orange segments

# DESSERT



- ☐ **Seasonal Fruit Platter**  
with chocolate dipping sauce
- ☐ **Chocolate and Berry trifle**
- ☐ **Apple and rhubarb crumble**
- ☐ **Lemon meringue pie**
- ☐ **Brandy snaps**  
with chantilly cream





# PLATED MENU

## 60+ PEOPLE



### OPTION ONE

\$65.00 per person – choose one entrée, one main, one dessert

### OPTION TWO

\$76.00 per person – choose two entrées, two mains, two desserts



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# ENTRÉES



- **Warm tomato and parma ham tart**  
with a salad of rocket and basil pesto
- **Warm shallot and butternut squash tart**  
with roasted tomato and tarragon vinaigrette
- **Goats cheese, fig and walnut tart**  
with roasted tomato and tarragon vinaigrette
- **Beetroot and Blackberry Cured Salmon**  
with pickled shallots and horseradish
- **Beef carpaccio**  
with red radish, parsnip and mustard puree, rocket and parmesan
- **Aubergine parmigiana**  
with fresh basil, vine tomato sauce and buffalo mozzarella
- **Smoked chicken, spring onion and Persian feta filo parcels**  
with wild rocket and orange salad
- **Seared scallop**  
with a red pepper tuille and cauliflower creme

# MAINS



- **Roasted lamb rump**  
with fennel spiced parsnip puree, buttered spinach & cider jus
- **Roasted Angus Sirloin**  
with potato and kumara dauphinoise with shiraz jus
- **Thyme and Garlic chicken breast**  
with herbed mash and oven roasted tomatoes
- **Seared New Zealand Salmon**  
on potato galette and fresh lemon, green beans & salsa rosa
- **Pan seared fish of the season**  
with grilled vegetable tian and lavender & carrot puree
- **Bacon wrapped beef fillet**  
with field mushroom mash and merlot jus
- **Braised pork belly**  
with glass crackling, apple and vanilla marmalade and cauliflower puree
- **Citrus spiced Confit Duck**  
with pumpkin and rosemary puree, purple carrot, zucchini and port wine jus

# DESSERTS

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- **Pavlova**  
with fresh minted fruit salad and raspberry compote
- **Trio of sorbet**  
with homemade tuille cylinders
- **Black forest Gateaux**  
with chantilly and blackberry cream
- **Tiramisu Parfait**  
with lemon and pistachio biscotti
- **Apple and Rhubarb crumble tart**  
with chantilly cream
- **Blackberry parfait**  
with crispy apple and almond sponge, fresh berries and hokey pokey with berry coulis
- **Triple layer Chocolate Mousse cake**  
with candied orange and mixed berry caviar
- **Deconstructed Spiced Pumpkin cheesecake**  
with vanilla and rose water cream, butterscotch sauce and sugared ginger