

Entrée

Tartlet of fresh sautéed king prawns, wild rocket and avocado salsa

Roulard of spring's fresh smoked salmon with mascarpone and lime dressing

Rare Thai beef salad with crispy shallot and coriander dressing

Butter flied breast of quail on mushroom and zucchini rosti, ginger & port glaze

Antipasto plate of pacific oyster, seared scallop, crab meat tart & farmed tiger prawn

Trio of pacific oysters, Thai citrus dressing & eschalot vinegar & turkish fingers

Baked baby beetroot and eschalot caramelized tart, balsamic reduction

Capriccio of grain fed angus beef fillet, grand pedano and rocket salad, olive bread

Terrine of fresh seafood with mixed leaf salad and watercress dressing

Roast butternut pumpkin tart with goat's cheese & pine nut pesto

King prawns on avocado gateaux with rocket and mixed cress salad

Fresh smoked Tasmanian salmon with onion rings, baby capers and lemon scented toast



Main Course

Please select one course from each course

Grain fed beef fillet, sautéed garlic spinach
served with chateau potatoes & sauce béarnaise

Pan roasted lamb rump on ratatouille, baby roasted potatoes, rosemary jus

Medallions of pink veal, pine nut and avocado filling, wrapped in puff pastry
with vine tomato soubise

Rack of pink lamb, wild mushroom & eggplant ragout, lyonnaise potatoes

Angus beef fillet, blue cheese stuffed mushroom, served with potato crush

Roasted blue eye cod on stir fry seasonal vegetables, saffron & chive
dressing

Barramundi & ocean trout stack with avocado & spinach Layer, citrus oil &
Leaf salad

Crispy skin Atlantic salmon with prawn & snow pea risotto, grand pedano & verde drizzle

Twice roasted duckling, truffle mash & shitake mushroom glaze

Breast of corn fed chicken on Moroccan cous cous with green beans &
sultana's

Medallion of pink veal with date and artichoke heart stuffing on potato gratin served with
Bordelaise sauce



All main courses served with seasonal vegetables or salad

Dessert Menu

Please select one course

Trio of mini chocolate ganache, lemon curd & strawberry tart

Poached pear & almond frangipani, vanilla bean anglaise and double cream

Flourless chocolate mousse tart, cream fresh & berries

Mango sponge bottom crème brulee with chantilly cream

Coffee mocha pannacotta, mixed berry coulis, cats tongue wafer

Terrine of club made Ice Cream, strawberry syrup, and pistachio water

Chocolate cake terrine with raspberry ice cream with warm chocolate sauce

Steamed maple syrup sponge pudding with warm grand marnier anglaise & double whipped cream

Tea Coffee and Petit Fours

Function prices

2 courses - \$60.00 per person

3 courses - \$75.00 per person

