

# Function Buffet Menu

SELECT TWO OF THE FOLLOWING DISHES

1

Roasted wagyu,  
mushroom gravy,  
roasted chat potato  
with garlic and  
rosemary butter

2

Butter chicken  
with fragrant rice,  
pappadums, raita,  
mango chutney

3

Coq au vin, red  
wine sauce, shallots,  
garlic mash

4

Pan seared Atlantic  
salmon, seasonal  
garden salad, lemon  
and chive beurre  
blanc sauce

5

Grilled  
Barramundi with  
Asian style salad

6

Roasted pumpkin  
ravioli, asparagus,  
cherry tomatoes, kale  
and cashew pesto with  
rocket, parmesan and  
balsamic salad

All options include bread rolls,  
condiments and a fruit platter.

**COST PER PERSON \$45**

*Dessert*

Add on a mixture of slices  
with a tea and coffee station.

**+ \$10 PER PERSON**

Minimum numbers and minimum spend apply for  
all private functions.



# Function A la Carte

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## ENTRÉE

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**Roasted butternut pumpkin & parmesan arancini** with aioli, kale & cashew nut pesto

**Mezze plate** with chargrilled squid, babaganush, hummus, semidried tomato, roasted peppers & grilled flatbread

**Beachwood smoked salmon carpaccio**, baby capers, Spanish onion, wild rocket, citrus & dill crème fraiche

**Thai fish cakes** with flaked red emperor, sugar snaps, bean sprouts, Asian slaw & nouc cham dressing

**Crispy pork tacos**, picalo de galo, cabbage slaw, avocado & baja sauce

**Spiced salt & pepper squid**, Asian slaw, Nahm Jim, coriander & lime dipping sauce

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## MAINS

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**House made ricotta gnocchi**, heirloom tomato, butternut pumpkin, pine nut, baby spinach, salsa verde & parmesan

**Slow roasted lamb** & Moroccan pearl cous cous salad, grilled zucchini, asparagus, pomegranate, currants, almonds & cumin yoghurt

**Roasted pork belly**, salad of baby spinach, pear, grape, gorgonzola, walnuts, crispy bacon & apple cider jus

**Rangers Valley 5+ Angus rump**, caramelized onion mash, green beans, red wine jus & capsicum relish

**Chicken supreme**, roast pumpkin, chickpea, heirloom tomato, fetta, basil salad & aged balsamic glaze

**Crispy skin Hiromasa kingfish**, asparagus, fennel, citrus salad & roasted garlic butter sauce

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## DESSERT

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**Warm chocolate brownie**, vanilla bean ice cream, fresh berries

**Steamed sticky date pudding**, butterscotch sauce & vanilla bean ice cream

**Banoffee pie sundae**, salted caramel ice cream, dulce de leche, pecans & caramelised banana

**Milk chocolate fondant** & mint chocolate chip ice cream

**Affogato**, Kahlua, espresso, vanilla bean ice cream & cinnamon sugar

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Minimum numbers and minimum spend apply for all private functions.

1 COURSE \$38  
2 COURSES \$50  
3 COURSES \$60



# Canapes & Casual

## COLD

Peking chicken pancakes,  
hoisin sauce

Cucumber and coconut tiger  
prawn rice paper roll

Smoked salmon, buttermilk  
pikelet, dill crème fraiche, caviar

Rare roast beef Yorkshire pudding,  
rocket, roasted garlic, horseradish

Roasted mushroom tart, truffle,  
thyme ricotta

Rosemary, feta, walnut damper,  
roasted pumpkin whip

King Ora salmon quinoa sushi,  
avocado, chilli jam

Confit cherry tomato bruschetta,  
goats cheese whip, basil

Chicken liver pate, green tomato  
chutney, lavosh

Beef carpaccio, crispy bread,  
capers, pecorino, celery

Black fig, honey and thyme  
ricotta fritters

## HOT

Pork, fennel sausage rolls,  
spiced tomato chutney

Sumac spiced chicken skewers,  
lemon yoghurt

Zucchini, green pea fritter,  
kale pesto

Tiger prawn gyozas,  
fermented chilli soy

Pulled pork empanadas,  
chimichurri

Thai fish cakes, nouc cham

Chickpea falafel, carrot  
hummus, pickled beetroot

Sticky pork belly skewers,  
cucumber, cashews

Cajun chicken sliders,  
chipotle aioli

Jerk spiced tiger prawns,  
charred pineapple salsa

Greek style lamb koftas,  
cucumber raita

Five spiced squid, Asian  
dipping sauce

Blue swimmer crab, corn  
fritters, sriracha aioli

Fried chicken karaage, Japanese  
mayo, togarashi chilli salt

Spiced Texan beef brisket  
sliders, slaw

Green pea, parmesan  
arancini, lemon aioli

## SUBSTANTIAL

Beer battered flathead and chips

Jerk chicken flatbreads,  
bacon, capsicum

Beef sirloin, peas, kipflers

Smoked pork belly, apple, kale

## DESSERTS

Sticky date pudding,  
butterscotch sauce

Chocolate brownie  
with fresh cream

Mango pavlova, pineapple

Citrus tart and meringue

## TIMES & PRICING

**30 MINS / \$15 PP:** 1 hot + 1 cold (3-4 piece pp)

**1HR / \$24 PP:** 2 hot + 2 cold (5-6 piece pp)

**2HRS / \$38 PP:** 3 hot + 3 cold + 1 dessert (10-12 piece pp)

**3HRS / \$50 PP:** 4 hot + 4 cold + 2 dessert (15-18 piece pp)

## DESSERTS

+ \$5 pp per item

## SUBSTANTIAL

+ \$8 pp per item

Minimum numbers and minimum spend apply for all private functions.

# Platters & Carvery

## PLATTERS

### Dips & crudités

\$55

### Antipasto

\$80

### Cheese

\$70

### Mini bruschetta

(20 pieces)

\$55

### Chicken satay skewers

(25 pieces)

\$60

### Five spice squid

(30 pieces)

\$60

### Fresh king prawns

(50 pieces)

\$120

### Fresh Sydney rock oysters

(50 pieces)

\$120

### Sliders

beef / pork / chicken

(16 pieces)

\$60

Serves 8 people per platter.

2 days notice required  
for orders.

## BASIC PACKAGE

1 hour \$20 pp.

**1** Spring rolls  
+ samosas

**2** Mixed pies  
+ sausage rolls

**3** Smashed crispy chats  
+ sweet chilli sour cream

## CHRISTMAS CARVERY

A fun and interactive way to eat with all  
food presented along the middle of the table  
Available all year.

\$35 pp

Your choice of the following:

**1**  
Roasted pork  
loin, crackling  
+ apple sauce

**2**  
Slow roasted  
lamb shoulder  
+ harissa

**3**  
Whole roasted  
striploin +  
café de paris

Minimum numbers and minimum  
spend apply for all private functions.

All served with roasted seasonal vegetables,  
white sourdough buns and condiments.

