

Special Lunches, Suppers and Dinners

(Quotation required for time, date, numbers, staff and equipment)



Home made bread and butter

Selection of four finger foods

Entrée

Terrine of pork, home made chutney

Soup of the day

Assorted salads from the salad menu

Assorted skewers from the lunch menu

Corn fritters with sweet chilli

Smoked salmon, chive crème fraiche, pancake

Oven roasted vegetable frittata with capsicum relish

Chargrilled chicken salad and pesto

Thai beef salad with green leaves and sprouts

Crab avocado salad with citrus dressing

Sealed scallops on rocket salad with guacamole

Crisp duck salad with fresh beetroot, parsley, mustard vinaigrette

Fish cakes, saffron aioli, citrus salad

Grilled tiger prawns

Panzanella salad croutons

Caramelized onion tart with soft feta, basil, and roast capsicum, salad greens

Pumpkin and pine nut ravioli tomato butter sauce

Tempura prawns, Asian salad, chilli jam

Wa oysters (8) served natural, with sesame wakame or kilpatrick

Smoked salmon on potato cake with horseradish and cucumber salad

Rare beef salad with peanut and chilli praline

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Main Course

Fillet of beef wellington, roasted potatoes hassleback, glazed carrots, cabernet jus

Saddle of lamb, field mushroom herb stuffing, roasted root veg, potato croquettes, mint hollandaise

Pan fried stuffed chicken, roast pumpkin with honey, parmesan risotto, leek and cheese herb stuffing

Chicken and bacon pie, leek mushroom sauce, gratin potatoes, green salad

Herb crusted Tasmanian salmon, Moroccan cous cous, Russian salad, capsicum drizzle

Baked Dhufish with roasted baby tomatoes, live oil mash, fennel cream, sauteed spinach and leek

Chargrilled pork chop with apple sauce, parsley risotto cake, panache of vegetables, cider cream sauce

Thai green curry, jasmine coconut rice, sambal, pompadoms

Braised beef in red wine, chive mash, roasted root veg, pan gravy

Coriander pesto crusted chicken saffron risotto, baby bok choy

Tender beef fillet, leek mash, Shiraz Jus, seasonal Veg

Baked chicken, potato gratin, mushroom sauce, seasonal veg

Pan fried chicken, sweet potato, mushroom risotto

Roasted lamb rump, ratatouille, roast potatoes

Pork fillet, rosemary port sauce, parsnip puree, fondant potato

Pan fried fish, sauce vierge, pistachio rice,

Lamb wellington, steam potatoes, fresh beans

Salt and pepper prawns with sambal, peanuts, cucumber and jasmine rice

Chermoula bbq lamb loin on lemon cous cous with coriander tomato salad

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Main Course

Kangaroo fillet with sweet potato and beetroot relish

Malay chicken and potato curry steamed rice and roti jala

Braised lamb shank, puree of sweet potato, rosemary potatoes

Baked atlantic salmon with avocado salsa

Braised stuffed beef olives, porcini sauce, mustard mash, asparagus

Vegetarian

Roast vegetable lasagna with napoli sauce

Ratatouille tart with tarago goat feta and torn basil

Caramelized pumpkin, haloumi, walnut skordalia,

Beetroot and sweet potato salad with beet leaf salad

Handmade pasta with pesto and parmesan

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Dessert

Lemon tart with fresh cream and raspberries

Vanilla panacotta, orange coconut biscotti

Baked cheesecake, berry drizzle

Chocolate almond torte, ice cream

Hazelnut pavlova, berries and fruit coulis with cream

Sticky date pudding with caramel sauce

English trifle with sherry and cream

Individual pavlovas with berries and coulis

Cheesecake with summer fruits

Chocolate and almond torte

Seasonal fruit platter

Lemon tart

Chocolate brownies with chocolate sauce

Pecan pie with caramel sauce and ice cream

Chocolate mousse

Raspberry bavaois and cream

Apple pie and cream or ice cream

Poached pears and almond frangipane tart with double cream

Bittersweet chocolate tart with raspberry meringue ice cream

Summer berry pudding with crème fraiche