



These selections are a sample of our typical menu and are subject to seasonal changes and your personal preferences we look forward to discussing with you.

To supplement the canapés option you may wish to add some slightly more substantial options from our bowl food or carvery selections.

canapés

six canapés choices, served over three hours | \$45.50 per person

hot selection

- Prawn skewers w sweet chilli sauce
- Mini roast beef Yorkshire pudding w horse radish cream
- Chicken satay skewers
- Spinach and feta, sundried tomato tartlets v
- Seared lamb on onion paniers w cauliflower puree
- Pork wonton cups w apple salsa

cold selection

- Pesto crostini w green olive dip v
- Pacific rock oysters w verjuice jelly
- Seared tuna on potato round w salsa verde
- Chicken and tarragon pin wheel sandwiches
- Blue cheese and honey walnut tartlets v
- Rare beef rolls w hummus and dukkah
- Baby fennel seed scones w brie and quince paste v

bowl food selection (to supplement canapés)

one choice | add \$10 per person

two choices | add \$16 per person

three choices | add \$22 per person

- Fish and chips
- Traditional caesar salad
- Bangers and mash
- Pasta w pesto, mushrooms and pine nuts
- Chicken salad w glass noodles and toasted sesame seeds
- Chilli salt squid on steamed rice w julienne vegetables

carvery selection (to supplement canapés) - served w bread rolls and garnishes

one choice | add \$14 per person

two choices | add \$18 per person

- Glazed ham w Dijon mustard
- Roast loin of pork w apple sauce
- Roast sirloin of beef w horseradish cream
- Roast leg of lamb w roast garlic and rosemary jus

v - vegetarian

There are minimum spend requirements for all functions