



2 OR 3 COURSE MENUS

2 courses - \$59.00 per person

3 courses - \$75.00 per person

4 x pre dinner canapé selections and 2 courses
\$79.00 per person

4 x pre dinner canapé selections and 3 courses
\$89.00 per person

*(Please note: Menu cost does not include service staff.
Chef, wait and bar staff are charged per the hour)*



ENTREES

Selection of rustic breads, olives & olive oil
Smoked salmon stack layered with watercress &
shaved cucumber, lemon, dill & chive dressing

Salad of prawn & avocado with sweet potato
wafers & wasabi dressing

Shredded duck with crisp sesame vegetable salad & mango salsa

Shellfish ravioli with grilled Moreton bay bug tails

Crispy twice cooked pork belly with mushroom ravioli &
Salt & pepper calamari with a salad of green papaya,
coriander & lime dressing

Roasted tomato galette with a salad of goat's cheese,
asparagus & olives

Pumpkin risotto topped with wok tossed baby corn,
mushrooms & crispy parmesan



MAIN COURSE

Seared yellowfin tuna with char-grilled vegetables, tomato & basil vinaigrette
Fillet of barramundi brushed with Laksa paste, coriander noodles & wilted Asian greens
Pan roasted snapper with spiced prawns, fresh asparagus, crushed potatoes & hollandaise
Herb crusted loin of lamb with ratatouille, crisp potato & roasted garlic cloves
Fillet of beef with a roasted vegetable galette, potato gratin & sauce béarnaise
Organic chicken stuffed with herbs & wrapped in prosciutto, mushroom risotto & garlic beans
Loin of Bangalow sweet pork with roasted caramelised sweet potato, apples & lemon thyme
Fresh asparagus & ragout of exotic mushrooms layered with puff pastry & tarragon aioli
Tart of ratatouille with crisp polenta & a warm salad of green beans

DESSERT

Rich chocolate marquise with compote of poached berries
Caramelised lemon tart with double cream & salad of citrus fruits
Warm apple & butterscotch pudding with vanilla bean ice cream
Vanilla panna cotta with baked rhubarb & berry coulis
Balsamic strawberries with flourless almond cake & mascarpone
Frozen passionfruit soufflé with a salad of tropical fruits
Honeycomb parfait with chocolate sauce & macadamia wafers
Selection of Australian farmhouse cheeses with muscatels
Assiette of three miniature desserts

WEDDING CAKE SERVED AS DESSERT

Wedding cake served as dessert with berry coulis & cream @ \$4.50pp

TO FINISH

Endless brewed coffee & tea selection - \$99 (up to 75 guests) or \$139 (over 75 guests)
Barista style espresso coffee (machine included) & tea selection - \$149 up to 50 guests / \$250
over 50 guests (*max. 100 guests*)

SERVICE STAFF

Supervisor (Mon-Sat) \$47.00 per hour (Sun) \$55.00 per hour
Food & Beverage Staff (Mon-Sat) \$42.00 per hour (Sun) \$50.00 per hour
Additional cost applicable for Public Holidays
** Please note a minimum of a 4-hour call out is applicable for all service staff*

