

# FUNCTIONS MENU



# FINGERFOOD PACKAGE / PLATTER

#### **\$12 PER PERSON**

Mixed Sandwiches (Tuna, Chicken, Egg) ½ PP Mini Spring Rolls (1 PP)

Cocktail samosas (1PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Tea & Coffee Station Sauces & Condiments

## \$18 PER PERSON

Mixed Sandwiches (Tuna, Chicken, Egg) 1/2 PP

Mini Spring Rolls (1 PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Marinated Chicken Skewers (1 PP)

Fish Cocktails (1 PP)

Tea & Coffee Station Sauces & Condiments

# \$25 PER PERSON

Mixed Sandwiches (Tuna, Chicken, Egg) 1/2 PP

Mini Spring Rolls (2 PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Marinated Chicken Skewers (1 PP)

Cocktail samosas. (1pp)

Fish Cocktails (1 PP)

Panko / Tempura Prawn Cutlets (1PP)

Spinach & Ricotta Pastizzi (1 PP)

Fruit Platter (1 Between 25 Pax)



# \$60 Sandwitch Platter

10 Mixed Sandwiches cut into 1/4

# \$70 Assorted Wrap

10 Wraps cut in 1/2

# Fresh Natural Sydney Rock Oysters with Namjim Dressing \$36/doz

# **PIECES**

# (Minimum 30 order pieces)

Sliders Asian Slaw, Garlic Aioli & Lemon(Beef, Chicken or Pulled Pork)	<b>\$7</b> each
Falafel bites	<b>\$2</b> each
Assorted Sushi Rolls (Cut into 6)	<b>\$8</b> each
Panko Coated Calamari Rings	<b>\$2.5</b> each
Asian Style / Southern fried Chicken Wings	\$3 each

# **EXTRAS**

Platter of Potato Wedges Sweet Chilli & Sour Cream	\$35
Platter of Beer Battered Chips	\$30
Assorted Cheese Platter \$100 w/ Crackers, Dried Fruit & Nuts	\$100
Assorted Cake Platter \$2.5 each	\$100
Fruit Platter \$3 each	\$90

# **INTRA CLUB FUNCTION MENU**

(Mains only \$20)

#### SERVED WITH CHIPS AND SALAD

Chicken Schnitzel

Beer Battered Fish

Crumbed Fish

Crumbed Calamari Rings

Beef Lasagne

Sweet Potato & Spinach Quiche, tomato relish

# **SERVED WITH MASH AND VEGGIES**

Lambs Fry & Bacon

Beef Sausages

Bacon & Cheese Rissoles

Roast Pork

Grilled Chicken & Mushroom Sauce

# **DESSERTS**

Apple Crumble & Ice Cream

Sticky Date pudding with Butter scotch sauce
Pavlova, Fresh Fruits & Whipped Cream

# **DESSERTS**

Bread Roll \$1 each
Tea & Coffee Station additional \$2
Desserts additional \$5

# **ALTERNATIVE DROP**

Choose any two items from each course

TWO COURSES - \$38 PER PERSON
THREE COURSES - \$48 PER PERSON

# ENTRÉE

#### Crispy Salt & Pepper Calamari

Asian Slaw, Garlic Aioli & Lemon

#### Vietnamese Beef Salad

Asian Slaw, Garlic Aioli & Lemon

#### **Chicken Skewers**

Greek salad and Tzarziki sauce

#### Prawn Cocktail Salad

Iceberg Lettuce, Cherry, Avocado, Shallots

#### Smashed Avocado & Tomato Bruschetta

Basil, Olive Oil, Italian Glaze

#### **Smoked Salmon**

Baby Cos Crispy Bacon, Parmesan, Croutons, boiled Egg, Anchovy Dressing

# MAIN

#### Free Range Chicken Supreme

Potato mash, Broccolini, Roasted Vine Ripened Tomato and Red Wine Jus /creamy garlic sauce

#### **Grilled Salmon**

Roasted Kipfler Potato, Asparagus Spears, cherry tomato & creamy garlic sauce

#### Grain Fed Scotch Fillet (250gm)

Potato Gratin, seasonal steamed greens & Red Wine Jus

#### Twice Cooked Pork Belly

Celeriac Puree, Broccolini, Red Wine Jus

#### Junee Lamb Rump

Snow Peas, Sweet Potato Mash, Pomegranate & Rosemary Shiraz Jus

#### Confit Duck Leg Brussels Sprouts

Roasted baby chats and garlic mash, red wine jus

## DESSERT

#### **Blueberry Cheesecake**

Mixed Berries Compote

#### Pavlova

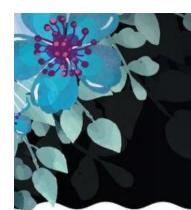
Passion Fruit Coulis & seasonal fruits

#### Crème Brulee

Fresh Berries

#### **Sticky Date Pudding**

Butter scotch Sauce, Vanilla Ice Cream & Chocolate Wafer



# BASIC FUNCTION / MEETING ALTERNATIVE DROP

Choose any two items from each course

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MAIN COURSE - \$22 ONLY PER PERSON TWO COURSES - \$32 PER PERSON THREE COURSES - \$38 PER PERSON

# ENTRÉE

#### **Garlic Bread**

#### Tomato & Feta Bruschetta

#### Cheesy Arancini Balls

Roasted Capsicum Ranch, Parmesan Cheese

# MAIN

#### Beer Battered Flathead Fillets Free Range Chicken Supreme

Chips, Salad & Tartare Sauce

#### Panko Chicken Schnitzel

Chips Salad

#### **Grilled Beef Sausages**

Peas, Mash potato, Caramelised onion & Gravy

#### Roast Pork

Baked Veggies & Gravy

#### Nepalese style Beef Curry

Fragrant Jasmin Rice & Naan Bread

# DESSERT

#### Apple and Rhubarb Crumble

#### **Pavlova**

Passion Fruit Coulis & seasonal fruits

#### Fruit Salad & Ice Cream

#### Sticky Date Pudding

Salted Caramel

#### Please note the following.

- We understand that our guests have diverse dietary requirements and preferences, which is why we offer
  a range of options to suit your needs. Our menu includes dietary, vegetarian, and children's meal choices
  that can be ordered and confirmed upon finalizing the details of your function. Please don't hesitate to
  inform us of your dietary needs, and we will work closely with you to ensure a seamless and enjoyable
  dining experience.
- · Menu details to be confirmed 5 working days prior to function to ensure availability
- Functions held on public holidays will attract a surcharge on the total food package cost of 15%.