

Function Menu

Entrees

Avocado & poached king prawn salad \$16.00
served with garlic mayonnaise

Warm salad of seared chicken \$16.00
seared chicken livers served with baby
beetroot on pitta bread

Smoked Atlantic salmon \$16.00
Served with traditional garnishes and
fresh wholemeal bread

Poached pear \$16.00
stuffed with mild blue cheese, wrapped
in prosciutto and baked

Tempura chicken tenders \$16.00
served with Asian salad, noodles and
lime dressing

Asparagus and toasted almond soup \$12.00
served with a fresh cheese baguette

Smoked chicken caesar salad \$16.00
served with garlic croutes and shaved
fresh Parmesan

Antipasto platter (cold) \$16.00
serves of roasted fresh peppers, aubergine
smoked salmon, lemon artichokes feta
mixed olives and oven dried potatoes

Mains

Baked risotto \$22.00
with market greens and a tomato and
mustard jam with fine herbs

Roast ratatouille penne \$22.00
with a golden Parmesan crackling

**Aubergine, courgette, and
mozzarella fritters** \$22.00
with tomato compote and a rocket and
cumin seed salad

Catch of the day \$28.00
lemon, thyme and pepper crusted catch of
the day, with a dill, cucumber, and roast
tomato salad

Crisp skinned ocean trout \$29.00
served with fennel compote and orange and
sesame yoghurt

Honey seared king prawns \$30.00
served with wok tossed Asian greens
and jasmine rice cakes

Mains

Roast beef Wellington \$29.00
wrapped in puff pastry baby spinach
sauteed potatoes with paprika cream or jus

Braised lamb shank \$25.00
served with roasted root vegetables and
red wine jus

Marmalade glazed pork steak \$26.00
served with carrot puree and
potato crisps

Chargrilled lamb leg cutlet \$27.00
served with warm potato and a lemon
and parsley dressing

Pepper crusted lamb backstrap \$29.00
served with a marinated asparagus, beetroot
and balsamic red onion salad

Spiced corn fed chicken breast \$28.00
with cardamon and tomato cous cous and
a lime soured cream

Desserts

Baked fig and apple tart \$14.00
with sweetened mascarpone

Chocolate panacotta \$14.00
with vanilla cream anglaise

Seasonal fruit salad \$14.00
with clotted cream and mint

Whole baked toffee apples \$14.00
with cinnamon and clove custard

Strawberry creme brulee \$14.00
with almond dusted biscuits

Individual honey and banana cakes \$14.00
with orange and poppy seed icing

Maple cream tarts \$14.00
with raspberry coulis

Apple and hazelnut streusel \$14.00
with calvados cream

Peach and cherry truffle \$14.00

Roasted rhubarb and apple crumble \$14.00

Baileys bread & butter pudding \$14.00

Function Menu

Platter selection

Fruit platter for 10 \$45.00

Sushi platter for 10 \$55.00

Sandwich platter for 10 \$45.00

- Beef, caramelized onion & salad
- Chicken, cranberry & salad
- Ham & cheese
- Cheese & tomato
- Fresh salad & grated egg

Wraps platter for 10 \$45.00

- Smoked chicken caesar with bacon
- Roast lamb, veg & hummus
- Smoked salmon, avocado & cream cheese
- Roast pumpkin & peppers, with beetroot avocado & hummus

Mini hamburgers for 10 \$35.00

Individual noodle boxes for 10 \$40.00

- Thai beef salad
- Chicken satay
- Asian greens & glass noodle

Hot platter for 15 \$55.00

- Mini beef pies
- Mini Sausage rolls
- Spring rolls
- Spinach triangles
- Chicken & bacon skewers

Hot seafood platter for 10 \$80.00

- Tempura prawns
- Snapper & scallop kebab
- Sydney rock oyster & lemon
- Smoked salmon crepe
- Beef battered tuna roll
- Fish risotto balls

Buffet Menu - \$42.00

Mudgee grass fed sirloin

slow roasted to your liking with horseradish sauce

Roast loin of pork

with crackling and apple sauce

Honey glazed leg of ham

with cranberry jelly

Poached chicken drumstick

with garlic, rosemary and mint jelly

Roast leg of lamb

with caramelized onion

Buffet Menu - Hot boxes

Beef stroganoff

served with jasmine rice

Chicken butter curry

Served with jasmine rice

Mushroom and spinach lasagne

Beef and guinness stew

Grilled chicken

with belle peppers and a mushroom and white wine sauce

Asian style stir fry rice

with pork wantons

Lamb stew

with rosemary and walnuts

Beef lasagne

and tomato concassa

Fish curry

with jasmine rice

Cottage pie or fish pie of salmon and snapper

Buffet Menu - Salads

Mixed Leaf salad

with roma tomatoes, cucumber, red onion and balsamico

Tomato, basil and fette salad

Cucumber, mint and roasted pumpkin salad

Caesar salad

Crisp iceberg salad

with poached pears and cumin almonds

Watercress and crisp bacon salad

Greek salad with olives

Fresh coleslaw

Potato salad with grated egg

Celery, apple and walnut salad

Rocket and Parmesan salad

Green bean salad

with oven dried tomato and green olives

* Choose two roasts, two hot boxes, and 3 salads.

* Roasts served with potato and vegetables and beef jus

* Bread rolls and butter \$1.00 each

* Dessert - \$8.00 extra each