



Indulgence Cocktail

Cold platters

- Rice Paper Rolls with dipping sauce
- Vine Leaves filled with herbed rice & served with cucumber and yoghurt sauce
- Selection of three-point Gourmet Filled Sandwiches
- Nuts, Corn Chips and Salsa

Hot dishes

- BBQ Spanish Meatballs with Tomato Chutney
 - Indonesian style Beef Satay Skewers
 - Party Pies & Sausage Rolls
- (Vegetarian options available on request)**

Beverage Package

Cocktail menus include steward service and a standard bar consisting of bottled house red and white table wine, sparkling wine, heavy and light beer, soft drink, orange juice, ice and glasses.

Ask us about extensions and upgrades of this package.

***Menus are subject to change without notice**

For bookings call (03) 9682 2600



Indulgence Buffet

Stand Up Fork Buffet – (seated plans available)

Hot Main

Select 2 menu items from the following selections

- Lamb Bombay Curry with Coconut Cream and Steamed Rice
- Stir Fry Veal in Shiraz and Mushrooms
- Oven Roasted Chicken with Sage Jus

Cold Main

Select 2 menu items from the following selections

- Slice slow-roasted Chicken with a Honey Plum sauce
- Peppered Sirloin of Beef with Wholegrain Mustard
- Mediterranean Antipasto Platter

Side Dish

Select 1 menu item from the following selections

- Penne Al Forno with Capsicum, Onion, Tomato and Herbs
- Chinese Vegetarian Egg Noodles
- Hong Kong Style Fried Rice

Bread

- A basket of freshly Baked Bread

Salad

- 2 salads of chef's choice

Dessert

Select 1 menu item from the following selections

- Fresh fruit salad with Cointreau cream
- Style fresh fruit platter
- Chocolate Mud Cake

Café

- Freshly brewed Tea and Coffee served with Chocolates

Beverage Package

Buffet includes food and beverage service and a standard bar consisting of bottled house red and white table wine, sparkling wine, heavy and light beer, soft drink, orange juice, ice and glasses

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Classic Cocktail

Select 8 items of your choice.....

Cold Platters

(Select 4 cold items)

- Vine Leaves filled with Herbed Rice with a Cucumber and Yoghurt sauce
- Baked Ricotta with chunky Olive Tapenade and Crostini
- Selection of three-point gourmet filled Sandwiches
- Rice Paper Rolls with dipping sauce
- Decorated seasonal Fruit Platter
- Tomato, marinated Bocconcini and Basil on Rye
- Nuts, Corn Chips and Salsa

Hot Platters

(Select 4 hot items)

- Cajun spiced Chicken Skewers in BBQ Glaze
- Mini Dim Sims served with a light Soy Sauce
- Lebanese Sausage with Tomato Sauce
- Malaysian style Beef Satay Skewers
- Samosas with Sweet Chili Sauce
- Spring Rolls with Sweet Chilli Sauce
- Hot, Sweet and Sour Meatballs

(More vegetarian options available on request)

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Classic Buffet

Stand Up Fork Buffet – (seated plans available)

Hot dishes

Select 2 menu items from the following selection

- Penne tossed with a Tomato, Mushroom & fresh Herb Sauce & garnished with freshly shaved Parmesan
- Traditional Roast Chicken simmered in Vermouth, White Wine, Mushrooms & Bacon
- Slow-cooked Lamb Greek-style with fresh Rosemary and a hint of Garlic
- Casserole of Veal tossed with fresh Mushrooms and a splash of Cream
- Beef Stir Fry with Asian Vegetables with Steamed Rice
- Porterhouse Fillet with Black Peppercorn Sauce
- Oriental Stir Fry with Seasonal Vegetables

Cold dishes

Select 3 menu items from the following selection

- Whole-roasted Fish on a bed of lightly pickled Vegetables with fresh Chilli Sauce
 - Smoked Leg Ham with Melon, served with a Horseradish Sauce
 - Rare Roasted Sirloin fillet served with chefs own Mustard Sauce
 - Sliced slow-roasted Chicken with Honey Plum Sauce
 - Mediterranean Antipasto Platter
- (Vegetarian options available on request)**

Bread

A selection of freshly Baked Bread

Salads

A Selection of 3 salads of Chef's choice

Dessert

Select 2 menu item from the following selection

- Fresh fruit salad with Cointreau cream
- Australian Cheese Platter
- Chocolate Mud Cake

Café

- Freshly brewed Tea and Coffee served with Chocolates

Beverage Package

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Premium Cocktail

Select 10 items of your choice.....

Cold Platters

(Select 6 cold items)

- Chicken and Baby Spinach Bruschetta
- Pinwheels of Smoked Salmon, Cucumber and Dill Cream
- Mushroom, Goats Cheese & Parsley on fresh Baguette
- Thai Beef Salad served on individual Chinese spoons
- Two gourmet Dips served with grilled Turkish bread
- Cruets with Beef Tenderloin and Herb Mayonnaise
- Mini Pastry Tarts filled with fresh Seasonal Fruit
- Corn Fritters with a fresh Avocado & Lime Salsa
- Sun Dried Tomatoes with fresh Pesto
- Bocconcini and Tomato Skewers
- Seared Tuna with pickled carrot and cucumber served on individual Chinese spoons

Warm Platters

(Select 4 warm items)

- Cajun Spiced Chicken Skewers with BBQ Glaze
- Lebanese Sausages with Tomato Sauce
- Beef Kofta served with Minted Yoghurt
- Exotic fresh Quiche of Chefs choice
- Chilli Prawns with a rich Garlic Aioli
- Sweet Onion and Blue Cheese Tarts
- Samosas with Sweet Chilli sauce

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Premium Buffet

Stand Up Fork Buffet – (seated plans available)

Hot dishes

Select 3 menu items from the following selections

- Chicken wrapped in Prosciutto with wilted Greens
- Slow-cooked Lamb Greek-style with fresh Rosemary and a hint of Garlic
- Pan-fried Chilli Chicken with Capsicum and Button Mushrooms
- Braised Veal with wild Mushrooms, Sage and a Red Wine Jus Sauce
- Lamb Bombay Curry with Coconut Cream and Steamed Rice
- Beef Tortellini with a fresh Mushroom & Pesto Cream
- Double cooked Lamb with fresh herbs and Pinot Noir Sauce
- Roast Veal smothered with freshly picked Herbs
- Beef Stir-Fry with Asian Vegetables served on a bed of Hokkien Noodles
- Wok seared seasonal Asian Vegetables tossed with Black Bean and Rice Wine Sauce

(Vegetarian options available on request)

Cold dishes

Select 4 menu items from the following selections

- Whole-roasted Salmon on a bed of pickled Vegetables and served with a fresh Chilli Sauce
- Smoked Virginian Ham with an Orange Marmalade glaze and Dijon Mustard Sauce
- Platter of Smoked Salmon with Capers, fine Onion Rings and Lemon Wedges
- Assorted specialty Smoked Meats served with pickled Vegetables and Crostini
- Seared Roast Sirloin fillet served with Chefs own Mustard Sauce
- Chicken fillet with Honey Glazed Grained Mustard

Bread

- A basket of freshly Baked Bread

Salads

- Chefs choice of 4 Fresh Salads

Dessert

Select 3 menu items from the following selections

- Fresh Fruit Salad with Cointreau cream
- Baked Cheese Cake
- Australian Cheese Platter
- Chocolate Mud Cake

Café

- Freshly brewed Tea and Coffee served with Chocolates

Beverage Package

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Premium Banquet

On Arrival

- Selection of Canapés

Entree

Select 2 menu items from the following selections

- Rosette of Tasmanian cold Smoked Salmon served with fresh Dill, Honey and Grain Mustard Sauce
- Antipasto includes a selection of Seafood and Small Goods.
- Smoked Salmon Tart accompanied with salad greens dressed with Olive Oil and Balsamic Vinegar
- Grilled Lamb fillets served with spiced rice and a Pinot Noir Sauce
- Roasted Ratatouille in Filo with Tomato Relish

Main

Select 2 menu items from the following selections

- Pan fried Breast of Chicken filled with Wild Rice and Glazed with a Light Apricot Sauce
- Char Grilled Chicken served with a Wild Mushroom Sauce
- Fillet of Beef served with Garlic Mash Potato and garnished with Seasonal Mushrooms
- Char Grilled Eye Fillet with Green Peppercorn Sauce
- Oven baked Fillet of Atlantic Salmon served with Seasonal Vegetables
- Herb crusted Blue Eye on wilted greens and Chilli Aioli
- Rack of Lamb with Rosemary and Garlic, roasted until pink and sauced with Shiraz and Rosemary Jus

Accompaniments

- Roquette salad, roasted potatoes, steamed and seasoned seasonal vegetables

Dessert

Select 2 menu items from the following selection

- Selection of Seasonal Fruits infused with Cointreau and served with King Island Cream
- Steamed Sticky Date Pudding served with King Island Cream
- Hot Apple and Cinnamon Roll served with Vanilla Cream
- Premium Australian Cheese Selections
- Baked Cheesecake and Wild Berries
- Chocolaté Bavoire
- Crème Caramel
- Tiramisu

Café

- Freshly brewed Tea and Coffee served with Chocolates

Beverage Packages

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BBQ Buffet

Stand Up Fork Buffet – (seated plans available)

Hot dishes

- Grilled Marinated Chicken Breast
- Variety of Gourmet Sausage
- Fresh Scotch Fillet Steaks
- Vegetarian Burgers
- Hamburgers

Hot side dishes

- Baked Jacket Potatoes served with Cheese and Sour Cream

Salads

A Selection of 6 salads of Chef's choice

Bread

A basket of freshly Baked Bread

Dessert

- Fresh Fruit Salad with Cointreau cream
- Chocolate Mud Cake
- Baked Cheese Cake

Café

- Freshly brewed Tea and Coffee served with Chocolates

Beverage Package

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Christmas Indulgence

Stand Up Fork Buffet – (seated plans available)

Hot Dishes

- Penne tossed with a fresh tomato & mushrooms sauce and garnished with freshly shaved Parmesan
- Roast Turkey with Cranberry sauce

Cold Dishes

- Rare roasted porterhouse served with a honey mustard sauce
- Whole baked decorated fish served with a dill mayonnaise
- Traditional honey glazed leg of ham
- Festive cold meat platter

Side Dishes

- Wok tossed seasonal vegetables
- Roast potatoes and pumpkin

Bread

- A basket of freshly baked crusty bread

Salads

- Selection of 3 fresh seasonal salads

Dessert

- Fresh fruit salad with Cointreau cream
- Traditional Christmas pudding

Café

- Freshly brewed tea and coffee served with festive mince pies & shortbread

Beverage Package

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Victorian Breakfast

Stand Up Fork Buffet – (seated plans available)

Beverages

- Freshly brewed tea & coffee
- Chilled fruit juices

Cold Selection

- Freshly baked croissants & Danish pastries served with butter and fruit preserves
- Basket of freshly baked bread
- Cold meat & cheese platter
- Selection of fruit yoghurt

Hot Selection

- Grilled sausages & bacon
- Sautéed mushrooms
- Baked tomatoes
- Scrambled eggs
- Hash browns

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