

LUNCHEON SET MENU

Main Course price per person is inclusive of either one Entrée or one Dessert including Assorted Breads Rolls, Freshly Brewed Coffee and a Selection of Teas.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

ENTRÉE

Tasmanian Smoked Salmon with , Crème Fraiche potato and Salmon Roe

Chicken Caesar Salad with quail Egg, Baby Cos, Pancetta and Parmesan

Seared Salmon on Panzanella Salad and a Light Aioli

Garden Vegetable Salad with Goat's Cheese, Fine Herbs and Croutons

Warm Kervella Goat's Cheese and Caramelised Onion Tart on Du Puy Lentil and Crisp Leaves

Salad of Western Australian Prawn, Squid, Lobster with Fennel Slaw, Chilli, Lime, Coriander and Grapefruit

Salad of Glass Noodle with Pork, Squid, Black Fungus and a Dressing of Lime, Chilli and Coriander

Orange grand Marnier Curded Salmon with Crème Fraiche, orange & beetroot salad

Makimono Sushi of Chicken, Salmon and Prawn served with Seaweed Salad and Miso Soup

Entrée can be served as Main Course, price on request.

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MAIN COURSE

Peri Peri Chicken Breast with Herbed Cous Cous, baby vegetables and a Mild Chilli Lime Dressing	\$39.50
Braised Lamb Shanks with Cinnamon, Star Anise, Slow Cooked Vegetables and Mash	\$41.00
Char Grilled Pork Cutlet, Rum spiked sweet potato mash, green beans and Sherry Reduction	\$40.00
Pan Seared Beef Fillet, Saffron Mashed Potatoes, Tomato and Aubergine Confit served with Green Beans	\$41.00
Roasted Beef Tenderloin, Sherry Mushroom Sauce, Sour Cream and Chive Mashed Potato, Baked Pumpkin and French Beans	\$41.00
Roasted Duck sausage with Parsnip mash, green peas, fetta and balsamic reduction	\$43.00
Chicken Breast served with Chorizo Crushed Potato and Seasonal Vegetables	\$39.50
Pan-fried Tuscan Chicken Breast on Cheese Polenta Green Beans, Chorizo and Tomato Sauce	\$39.50
Pan-fried Snapper Fillet on an Olive and Semi Dried Tomato Risotto with Balsamic Reduction	\$43.00
Red Emperor served Pad Thai with a Light Coconut Curry Sauce	\$45.00
Thyme Studded Lamb Loin on Pumpkin and Potato Crush with Onion Confit and Red Wine Jus	\$42.00
Roast Lamb Rack with Minted Potatoes, Pea Puree and Red Current Jus	\$42.00
Crispy Skinned Barramundi with a Saffron and Chorizo Risotto topped with Roquet Salad and Balsamic Glaze	\$45.00
Pan-fried Veal Cutlet with Fresh Herb Risotto, Seasonal Vegetables and Beef Jus	\$42.00

VEGETARIAN OPTIONS

Vegetable Lasagne with Roasted Mushrooms, Parsley and Tomato Vinaigrette

Roasted Pumpkin and Herb Infused Goat's Cheese Cannelloni with Wilted Balsamic Rocket

Goat's Cheese Tortellini with Pine Nuts and Raisin, Baby Spinach and Caramelised Butter Sauce

All lunch items are strictly for the lunch period only.

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DESSERT

Pears & Almond Normandy Tart served with Baileys Butterscotch

Chocolate and Orange Tartlet with Hazelnut Anglaise sauce

Prune Flan served with caramelized Macadamia and anglaise

Chocolate and passion fruit cake served with Anglaise and Berry compote

Lime and Blood orange tartlet served with Citrus salad and Berry coulis

Mini Pavlova with Wattle Seed Mousse, caramelised Walnut Anglaise and poached Strawberry

Traditional warm sticky date Pudding, Cinnamon Anglaise and Almond bread

Compostelle slice served with Raspberry compote and White chocolate sauce

Coffee cheese cake with hazelnut crust served with Pistachio Anglaise

Chocolate and Cointreau Crème Brulee Tart served with Orange salad

Pineapple Frangipane Tart served with a Cinnamon choco chips ice-cream

Figs Pudding served with pecan Anglaise and Chocolate sorbet

Sichuan Pepper Crème Caramel, Berry salsa in Crème Cacao sauce

SANDWICH MENUS

BUFFET SERVICE

COMBINATION SANDWICH BUFFET (STAND UP ONLY)

\$25.00 PER PERSON

Served with Hot Potato Wedges, Garden Salad and Condiments

Selection of Rolls and Breads including Crusty French Baguettes, Focaccia, Linseed Loaf, Rye and Turkish Bread

Please select five varieties from below:

- Pesto Chicken with Grilled Vegetables
- Roast Beef, Onion and Cracked Pepper Tomato
- Spicy Satay Chicken, Cucumber, Tomato and Crunchy Lettuce
- Smoked Turkey and Apricot Chutney
- Parma ham with Cucumber, Eggplant Kasaundi
- Pastrami, Creamy Brie and Bush Tomato Chutney
- Smoked Salmon, Asparagus with Capers and Onion Cream
- Grilled Field Mushroom, Eggplant and Capsicum Pickled
- Black Forrest Ham with Onion Jam
- Salami with sun-dried tomato & cheese
- Spiced Chicken, Cucumber Pickled Achar and Tomato
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(maximum 50 guests)

GOURMET SELECTION OF SANDWICHES (STAND UP ONLY)

\$26.50 PER PERSON

Served with Hot Potato Wedges, Garden Salad and Condiments

Selection of Rolls and Breads including Crusty French Baguettes, Focaccia, Linseed Loaf, Rye and Turkish Bread

Please select five varieties from below:

- Honey Glazed Ham with Tasty Cheese and Pineapple
- Tumeric and Cumin Chicken on Cucumber
- Grilled Vegetables and Marinated Goats Cheese
- Cocktail Prawn with Egg & Cucumber
- Smoked Salmon with Caper Cream Cheese and Onion in a Mountain Bread
- Tandoori Chicken with spicy tomato chutney
- Salami with sun-dried tomato & cheese
- Tuna with salad
- Roast marinated Chicken and Crisp Salad
- Roast beef with seeded mustard dressing

(maximum 50 guests)

ADDITIONAL SELECTION TO COMPLEMENT YOUR SANDWICH LUNCH

SOUP SELECTION (PLEASE SELECT ONE ITEM)

\$4.50 PER PERSON

- Vine Ripened Tomato Soup with Mint Cream
- Sweet Potato, Carrot Ginger Soup
- Chicken and Sweet Corn Soup
- Butternut Pumpkin and Apple Soup

FRUIT SELECTION (PLEASE SELECT ONE ITEM)

\$6.00 PER PERSON

- Sliced Tropical Seasonal Fruit with Local Berries
- Trio of Melon with Berry Coulis

DESSERT SELECTION (PLEASE SELECT ONE ITEM)

\$7.50 PER PERSON

- Assorted French Pastries
- Banana & choco chips cake
- Pistachio & berries Frangipane Slice
- Cookies

CHEESE

\$9.00 PER PERSON

- Medley of Assorted Cheese, Fruit Chutneys, Sliced Bread Sticks and Water Crackers with Quince Paste and Glazed Figs

TEA AND COFFEE

\$5.00 PER PERSON

- Freshly Brewed Coffee and a Selection of Teas

BUFFET MENUS

WORKING BUFFET LUNCH MENU ONE (STAND UP SERVICE ONLY)

\$32.00 PER PERSON

Salad Selection

- Mixed Garden Lettuce with garlic and mixed herb Balsamic Vinaigrette and honey seeded Dressing
- Potato Salad with Shallot, Chives and Mustard Dressing
- Avon Valley Beef and Fusseli Pasta Salad with Sun Dried Tomato and Basil Pesto

Hot Appetiser (please select one)

- Crispy Vegetable Samousa with Coriander Chutney
- Chorizo Sausage with Roasted Royal Blue Potato Crisps
- Thai Fish Cake with, Palm, Chilli and Vinegar Dressing
- Chef Selection of Mini Quiches

Main Course (Please select two)

- Black Cumin Crusted Lamb leg over a Cheesy Polenta
- Bite Size Chicken Schnitzel with Mushroom Risotto and Lemon
- Beef Bourguignon served with Gourmet Potato
- Chinese Style Char Siu of Pork Collar on Special Fried Rice and Rich Plum Sauce

Pasta Penne (please select one)

- Spicy Tomato Sauce, Bocconcini, Olives and Basil
- Sweet Potato, Asparagus and Eggplant in a Thai Coconut and Spinach Sauce
- Spinach and Pumpkin Sauce Infused with Roasted Garlic

Desserts

- Tropical Fruit Salad with Spiced Syrup
- Traditional Tiramisu
- Assorted French Pastries

Assorted Home Baked German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

(minimum 30 guests)

**WORKING BUFFET LUNCH MENU TWO \$35.00 PER PERSON
(STAND UP SERVICE ONLY)**

Salad Selection

- Mesclun Salad Leaves with a Honey mustard and garlic and herbed Balsamic Dressing
- Royal Blue Potato Salad with Crème Fraiche, Shallot and Chives
- Seafood Pasta Salad in Pesto dressing
- Thai Style chicken salad with Lime and coriander dressing
- Soup of the Day

Hot Appetiser (please select one)

- Ragout of Western Australian Seafood in Puff Pastry
- Spinach and Ricotta Cannelloni with Sweet Basil Sauce
- Tandoori Chicken and Watercress Salad served with Cucumber, Cashews and Mint Yoghurt Dressing
- Baked Barramundi on Green Pea Mash with Tomato Vinaigrette

Main Course (please select two)

- Chinese Style BBQ Pork on Stir-fried Vegetables, Choy Sum and Fried Egg Noodles
- Pan-fried Tuscan Chicken Breast served on a Field Mushroom Risotto and Smoked pepper jus
- Slow Roasted Baked Turkey served with potato wedge and Cranberry Jus
- Braised Lamb Curry Yoghurt with Chilli, Cinnamon and Fragrant Rice

Pasta Ravioli (please select one)

- Balsamic Fried Rocket and Fetta
- Roasted Pumpkin and Pine nut Sauce
- Bacon, Onion and Garlic Sauce
- Preserved Lemon, Smoked Salmon and Tomato Salsa

Desserts

- English Trifle
- Freshly Sliced Fruit
- Assorted French Pastries

Homemade German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

(minimum 30 guests)

LUNCH BUFFET MENU ONE (SIT DOWN)

\$38.00 PER PERSON

Cold Selection

- Smoked Salmon with Onion, Capers and Lemon
- Tom Yum Chicken with Cucumber & Coriander
- Antipasto with Pickled Vegetables

Salads Selection (please select two items)

- Pasta with Prawn in Tomato and Basil Vinaigrette
- Garden Leaves with garlic and mixed herb Balsamic Vinaigrette and Honey Mustard Dressing
- Potato Salad with Shallot, Chives and Mustard Dressing
- Greek Salad
- Tomato with Bocconcini & marinated Mediterranean salad
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Hot Selection (please select three items)

- Roast Leg of Lamb with Rosemary and Garlic Gourmet Potato topped with Artichoke and Olive
- Stir-fried Chicken and Cashew Nuts
- Western Australian Seafood Bake with Crumble Topping
- Veal Ragout with Field Mushrooms
- Wok Fried Seasonal Vegetables
- Penne Pasta with a choice of either:
 - Mushroom and Cream with Shallots
 - Smoked Chicken and Asparagus
 - Tomato, Black Olive, Chilli and Ham

Desserts

- Fruit Salad
- Lemon Meringue Tart
- Chocolate & Praline Mousse cup
- Assorted French Pastries

Assorted Home Baked German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)

LUNCH BUFFET MENU TWO (SIT DOWN)

\$41.50 PER PERSON

Cold Selection

- Tasmanian Smoked Salmon, capers, onion & condiment
- Thai Beef Slices with Bean Sprout Salad
- Salami and Mortadella with Artichoke and Sun Dried Tomato
- Anti-pasto Selection: Chicken, Chorizo, Hungarian Salami, Grilled Vegetables, Mushrooms, Tomatoes and Fetta Cheese

Salads Selection (please select two items)

- Chickpeas ,Celery ,Coriander & curry Dressing
- Thai cucumber & pineapple Salad
- Potato Salad with Shallot, Chives and Mustard Dressing
- Garden Salad Leaves with garlic and mixed herb Balsamic Vinaigrette and Honey Mustard Dressing
- Snow Pea, Baby Corn, Straw Mushroom in Ginger, Shallot and Sesame Dressing

From the Carving Station

- Honey and Orange Marmalade Baked Turkey Breast
- Cranberry Compote

Hot Selection (please select four items)

- Soup of the Day
- Mushroom And Spinach Cannelloni
- Baked Red Emperor Fillets, served on Wok Fried Asian Vegetables and Noodles
- Lamb Rogan Josh Served with Steamed Rice
- Seared Chicken in Red Wine Brandy Cream Sauce
- Chinese Fillet Steak in BBQ Sauce Jasmine Fried Rice
- Penne Pasta (please select one sauces):
 - Basil Cream
 - Pine Nuts and Parmesan
 - Carbonara and Button Mushrooms

Desserts

- Freshly Sliced Fruits
- Individual pineapple & cinnamon Crumble
- Assorted Cakes
- Siam Ruby
- Sago pudding with mango coulis

Assorted Home Baked German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)