

# Functions

# CATERING MENU

## Canapes

Up to 3 choices from the list below for **\$24 per person** (minimum 20 pax). Additional choices are charged at \$6 per selection per person

- **Greek Lamb Koftas (gf)**  
with house made tzatziki
- **Cheeseburger Sliders**
- **Tandoori Chicken Skewers (gf)**
- **Mushroom & Mozzarella Arancini**  
with house made aioli
- **Asian Selection**  
spring rolls, dim sims & samosas with dipping sauces
- **Pizza Selection**  
(GF bases extra \$1 per person)
- **Sausage Rolls**  
with tomato sauce

## Grazing Platters

**Artisan Cheese Platter** **\$90**  
selection of premium cheeses & gourmet nibbles  
serves 15 - 20 people

**Fruit Platter** **\$60**  
selection of seasonal fresh & dried fruits  
serves 15 - 20 people

## Set Menu

Main Course Only \$40 per person  
2 Courses \$60 per person (*Entree & Main or Main & Dessert*)  
3 Courses \$70 per person

### Entree:

**Shared Tasting Board**  
with tandoori chicken skewers, pumpkin & mozzarella arancini with aioli, assorted house made dips with toasted pita bread

### Main Courses:

**Maple-Glazed Pork Cutlet**  
with sweet potato puree, roast apple chutney & cider jus

**Chargrilled Porterhouse Steak**  
with creamy mash, broccolini & red wine jus

**Roast Mediterranean Chicken**  
with crispy kipfler potatoes, sauteed beans & roasted capsicum

### Desserts:

**Rich Chocolate Brownie**  
with vanilla ice cream & fudge sauce

**Vanilla Bean Panna Cotta**  
with raspberry coulis

**Pavlova**  
with fresh fruit & cream

\*\*minimum 15pax for set menu catering

Gluten Free, Vegetarian,  
Vegan & other dietary  
requirements can be catered  
for upon request