

SEATED MENU

CHOOSE FROM THE BELOW MENU FOR FUNCTION WITH 40 - 200 GUESTS

- Please enquire to view our priced menu -

PACKAGES

Bronze: Soup, 2 Mains, 2 Desserts

Silver: 2 Entrees, 2 Mains, 2 Desserts

Gold: 4 Canapes, 2 Entrees, 2 Mains, 2 Desserts Platinum: 8 Canapes, 2 Entree, 2 Mains, 2 Dessert

Optional extra: Your cake can be served instead of dessert included in the price or as a

platter after your meal for \$2 per person Please Note: Functions 25km - 100km from Coleambally incur a \$50 travel surchage

MENU

CANAPES

*Please refer to the Canapes menu page

SOUP

Farmhouse vegetable (V)

Pumpkin & bacon

ENTREE

Vietnamese Thai beef salad

Seared chicken caesar salad

Greek salad quinoa bowl (V)

Tim's prawn cocktail

Mushroom stuffed with basil pesto, pine nuts & feta (V)

Mushroom stuffed with Mediterranean rice & vegetables (V)

Baby lamb cutlets served with salsa (GF)

Thai chicken or beef noodle salad box

Caprese chicken with balsamic reduction

MAINS

Marinated Australian lamb racks or cutlets

Roasted chicken, garlic and bacon mignons

Grilled Atlantic salmon fillet

Marinated Asian style pork steaks

Seared rib eye fillet with a red wine jus - For Gold & Platinum packages only

MAINS ACCOMPANIMENTS

Choose your side

Steamed seasonal vegetables

Mediterranean Greek salad

Crisp garden salad

Choose your potato

Roast chats potato

Creamy mash potato

DESSERT

Warm apple crumble

Fruit salad

Lemon citrus tart

Sticky date pudding

Mini cheesecake



