



2 course menu

\$25 per person

Starters

Demitasse of wild mushroom and truffle infused soup topped w/ white truffle oil

Mains

(Choose One)

Black Angus sirloin w/ crispy kifer potatoes, green beans and a red wine jus

Pumpkin and feta tortelloni w/ pumpkin and sage burnt butter sauce

Herb and parmesan breaded pork medallions w/ braised red cabbage, green beans and a local apple relish



Roast Meat Buffet menu (min 25pax)

All served with crusty rolls butter and accompaniments

\$35 per person

Roast meat options

(choice of 2)

Roast beef w Confit garlic Dijon mustard

Apple & thyme stuffed roast pork w crispy crackling

Anchovy, garlic and rosemary roasted Sicilian lamb

Oven roasted barramundi w fresh tomato and basil sauce

Lemon and oregano roasted chicken

Vegetables

Mustard and thyme roasted mixed seasonal vegies

[Pumpkin, potato, zucchini and red onion]

Steamed corn cobs w herb butter

Salads

Fresh garden salad

Baked brown rice salad w dried apricots and roasted walnuts

Home made coleslaw with garlic aioli

Pasta

Spinach and ricotta ravioli w pine nut butter sauce

Dessert options

(choice of 1)

Home made pavlova w crème Chantilly and local seasonal fruit

Rustic Italian hazelnut chocolate mouse w vanilla short bread



BBQ Buffet menu (min 25pax)

All served with crusty rolls butter and accompaniments

\$40 per person

BBQ meat options

(choice of 3)

Char grilled 175gr rump steaks

Italian pork and fennel sausages

Beef and tomato sausages

Satay Chicken skewers

Foil baked barramundi with fennel and lemon

Maple cured pork chops

Vegetables

Mustard and thyme roasted mixed seasonal vegies

[Pumpkin, potato, zucchini and red onion]

Steamed corn cobs w herb butter

Salads

Fresh garden salad

Baked brown rice salad w dried apricots and roasted walnuts

Home made coleslaw with garlic aioli

Pasta

Spinach and ricotta ravioli w pine nut butter sauce

Dessert options

(choice of 1)

Home made pavlova w crème Chantilly and local seasonal fruit

Rustic Italian hazelnut chocolate mouse w vanilla short bread



Seafood Buffet menu (min 25pax)

All served with crusty rolls butter and accompaniments

\$75 per person

Seafood

Local gold coast tiger prawns

Moreton bay bistro oysters

Local Spanner crabs

Roast meat options

(choice of 2)

Roast beef w Confit garlic Dijon mustard

Apple & thyme stuffed roast pork w crispy crackling

Lemon and oregano roasted chicken

Vegetables

Mustard and thyme roasted mixed seasonal vegies

[Pumpkin, potato, zucchini and red onion]

Steamed corn cobs w herb butter

Salads

Fresh garden salad

Baked brown rice salad w dried apricots and roasted walnuts

Home made coleslaw with garlic aioli

Pasta

Spinach and ricotta ravioli w pine nut butter sauce

Dessert options

(choice of 1)

Home made pavlova w crème Chantilly and local seasonal fruit

Rustic Italian hazelnut chocolate mouse w vanilla short bread



3 course alternate drop menu

(choose 2 of each course)

\$60 per person

Fresh focaccia w balsamic and evoo for table

Entrée

Herbed arancini stuffed w mushroom duxelle and fresh bocconcini and Napoli sauce

Wild Field mushroom and truffle infused soup drizzled w white truffle oil

Prawn and creamed leek crepe w carrot beurre blanc and baby herbs

Main

Grass fed sirloin w duck fat potatoes, wilted greens, confit cherry tomatoes and a red wine jus

Confit spatchcock w grilled polenta, roasted seasonal vegetables and red wine jus

Pumpkin and fetta tortelloni served in a burnt butter and sage sauce

Desserts

Apple tarte tatin w burnt orange cream and white chocolate nougat

Warm flourless chocolate torte w chocolate analgise and crème Chantilly

Vanilla bean crème brulee w chocolate coated coffee beans and biscotti



**Premium 3 course alternate drop menu
(choose 2 of each course)
\$75 per person**

Antipasto on dry bars for self serve

Entrée

Beef Carpaccio w garlic aioli, rocket leaves, shaved parmesan, caper berries and white truffle oil

Wild Field mushroom and truffle infused soup drizzled w white truffle oil

Confit Pork Belly w cauliflower puree, baked petite poms and pinenut nougatine

Main

Grain fed 180g eye fillet w duck fat potatoes, wilted greens, confit cherry tomatoes and a red wine jus

Confit duck w gorgonzola polenta, green beans and muscatel jus

Hand made lemon scented prawn ravioli served in a tomato, garlic and white wine sauce

Desserts

Apple tarte tatin w burnt orange cream and white chocolate nougat

Our famous tiramisu served with red liqueur muscat soaked muscatels and coffee gelato

Vanilla bean crème brulee w chocolate coated coffee beans and biscotti



Canapés upgrade option

Choice of 6 hot and 6 cold \$18 per person

Or

\$2 per piece

HOT CANAPES

Master stocked pork belly and cauliflower puree

Caramelised onion and blue cheese tarts

Butter chicken wingettes

Corn and crab fritters

Beef bourgeon pies

Demitasse of wild mushroom and truffle infused soup

Scallop and lemon scented wontons

Duck terrine on brioche w spiced pear relish

Spinach and ricotta triangles

Marinated prawns wrapped in crispy shredded pastry

Pumpkin and pancetta arancini w tomato Napoli sauce

Fetta Stuffed mushrooms

COLD CANAPES

Rockmelon wrapped in prosciutto w wild rocket

Prawn and polenta muffins w dill mayo

Assorted Nori rolls

Vietnamese rice paper rolls

San Chow Bow

Leek pikelets w smoked salmon and dill crème fraiche

Beef Carpaccio en croute w garlic cream, wild rocket, shaved regiano and white truffle oil

Chicken and avocado mini baguettes

Tomato and basil bruschetta w EVOO and local balsamic