

PLEASE CHOOSE ONE ITEM FROM EACH COLUMN AS
4 COURSES \$60.00 PER PERSON
ENTRÉE, MAIN & TEA/COFFEE \$50.00
MAIN, DESSERT & TEA/COFFEE \$50.00
MINIMUM OF 30 PERSONS 1 WEEK PRIOR NOTICE

ENTREES

1.

2.

3.

BRUSCHETTA WITH ROASTED TOMATOES,
 BASIL & GRATINATED FETA

SOUP (VEGETABLE)

- PUMPKIN
- LEEK & POTATO
- ROASTED TOMATO & CAPSICUM

FIELD MUSHROOM, PUMPKIN,
 CARAMALIZED ONION & BOCCONCINI TART

LEEK, SMOKED HAM & BRIE CHEESE
 ENCASED IN A SEEDED CRUST & SERVED
 WITH LEAFY GREENS

SALT & PEPPER SQUID SERVED WITH DUO
 OF INDIAN AIOLI & HOME MADE CHILLI JAM

CHICKEN CAESAR SALAD WITH CRUNCHY
 CROUTONS AND HOMEMADE DRESSING

DEEP FRIED NUT ENCRUSTED CAMEMBERT
 WITH PLUM COULI

SPICED LAMB & BEEF KOFTAS WITH MINTED
 COUS COUS

DUKKAH CHICKEN TENDERLOINS SERVED ON
 CRUNCHY POLENTA & ROQUETTE LEAF
 SALAD & DRESSEND WITH GARLIC TZATZIKI

SMOKED SALMON CAESAR

MIGNON ON ROQUETTE DRIZZLED
 WITH HORSERADISH CREAM

BREADED WHITING & LIME AIOLI
 SERVED WITH GOURMET LEAF SALAD

TASMAN SASHIMI WITH NORI ROLL
 FRESH TASMAN SALMON, TEMPURA
 PRAWN & ASPARAGUS, WAKIMI
 SEAWEED, SERVED WITH RADISH &
 CITRUS MIXED LEAF SALAD

MAINS

FISH

SIMPLY GRILLED
 CHOICE OF 3 SAUCES
 PLEASE CHOOSE ONE FOR THE MENU

- LEMON BUERRE BLANC
- LEMON DILL BUTTER
- LIME HOLLANDAISE

SALMON CHAR-CHAR

WHOLE ATLANTIC SALMON STEAK, LIGHTLY
 RUBBED WITH CHEMOULA, SERVED UPON
 SALAD OF WARM BABY POTATOES,
 ASPARAGUS, ROQUETTE, CHERRY
 TOMATOES & PEARS DRIZZLED WITH
 WALNUT & SEEDED MUSTARD DRESSING

CHICKEN

CASHEW NUT CRUSTED, ROLLED WITH
 CAMEMBERT CHEESE & SUNDRIED TOMATO
OR

CHICKEN BREAST ROLLED WITH CHORIZO
 BUTTER WRAPPED IN BACON & SERVED ON
 CRISPY POLENTA AND DRIZZLED WITH PAN
 JUICES

OR

PAN ROASTED BREAST OF CHICKEN ROLLED
 WITH SAGE & GARLIC BUTTER, WRAPPED IN
 BACON SERVED WITH PAN JUICES

RED MEAT

SCOTCH FILLET COOKED MEDIUM
 SERVED WITH ROASTED CAPSCIUM &
 CAMELISED ONION JUS

OR

FILLET MIGNON SERVED WITH
 CABERNET JUS

OR

MUSTARD CRUSTED RACK OF LAMB
 SERVED WITH A MINTED CABERNET
 JUS

DESSERTS

ON THE TABLE

TEA/COFFEE

DESSERTS

HOME MADE LAMINGTON ICE CREAM

OR

HOME MADE COLD SET CHEESE CAKE

OR

HOME MADE FRUIT ICE CREAM

OR

ROLLED PAVLOVA

OR

CHEESE PLATTER FOR TABLE - **NOT**

INDIVIDUAL

DUO OF ROLLED PAVLOVA & SERVED WITH
 HOME MADE ICE CREAM
(\$2.00 EXTRA PER PERSON)

SALADS

MIXED SALADS ON TABLE
 AND

GOURMET POTATOES

OR

DUCHESS POTATOES

VEGETABLES

OR

CAESAR SALADS

\$2.00 EXTRA PER PERSON

TEA OR COFFEE

SERVED
 BUFFET STYLE

TAPAS

PLEASE CHOOSE ONE ITEM FROM EACH COLUMN

ALL GUESTS WILL RECEIVE THE SAME - NO VARIATIONS

IF YOU WOULD LIKE THIS TAPAS ENTRÉE INSTEAD OF THE ABOVE CHOICE OF ENTREES THE PRICE WILL BE

\$63.00 PER PERSON FOR 4 COURSES – TAPAS, MAINS, DESSERT & TEA/COFFEE**\$53.00 FOR TAPAS, MAINS & TEA/COFFEE**

SMOKED CHICKEN & ASPARAGUS MOUSSE	NUT CRUSTED CAMEMBERT PIECES SERVED WITH PLUM COULIS	MINI BEEF MIGNON SERVED HORSERADISH CREAM	SALMON ROULADE - ROLLED SAVOURY SPONGE WITH SMOKED SALMON CREAM CHEESE & SPINACH
OVEN ROASTED MUSHROOM & WALNUT PATE	THAI FISH CAKES SERVED WITH GINGER COULIS	SAMBAL & CORRIANDER RUBBED CHICKEN STICK	VEGETARIAN ROULADE
SEAFOOD MOUSSE	THAI CHICKEN CAKES SERVED WITH GINGER COULIS	SESAME & POPPYSEEDED SALMON CUBE WITH WASABI MAYONNAISE	FRITATA - ROASTED MEDLEY OF MEDITERRANEAN VEGETABLES
ARTICHOKE, CASHEW & BLUE CHEESE PATE	SOUTHERN FRIED PRAWNS SERVED WITH RANCH SAUCE	PORK FILLET & LEMON HERB SKEWER	ROQUETTE, PUMPKIN, PINE NUT & FETA ENCASED IN SEEDED PASTRY
CHICKEN LIVER, PORT & PISTACHIO PATE	SALT & PEPPER SQUID SERVED WITH CHILLI JAM	MARINATED BEEF & TOMATO SKEWER	PICKLED SQUID
SERVED WITH WARMED HOME MADE FLAT BREAD	SESAME CRUSTED CALAMARI RINGS SERVED WITH TARTARE SAUCE		CRISPY POLENTA CHIPS WITH SPICY TOMATO CHUTNEY
SPICED PUMPKIN, MACADAMIA NUT & KUMERA PATE	SMOKED CHEESE & BACON STUFFED MUSHROOMS		

ALL ITEMS ARE HOME MADE ON THE PREMISES - IF YOU OR YOUR GUESTS HAVE ANY DIETARY REQUIREMENTS PLEASE ADVISE US ONE WEEK PRIOR SO THAT ARRANGEMENTS FOR THEM CAN BE MADE FOR THE DAY.