

FUNCTION MENU



Tea Break Selections

Morning and Afternoon Tea break selection

\$16 per person with tea and coffee (min 20 people)

- Almond croissant
- Assorted scone
- assortment of Danish pastries
- Selection of assorted muffins
- Selection of Gourmet Cookie
- Degree Gluten free chocolate brownie



Lunch Menu

\$29.50 per person (minimum of **20** people required)

Option 1: Set Menu

Choose ONE of the following menus:

Entree

Seafood and corn chowder | prawn | little neck clam | toast

Lunch

- Cuban Pulled pork burger | Cuban spiced pulled pork | slaw | cucumber pickle | BBQ sauce | fries
- Californian grilled vegetable sandwich | pesto | spinach | caramelized feta | roast pepper | manchego cheese | focaccia bread | aioli | fries
- Caribbean jerk chicken and mango salad | mesclun | carrot | crispy noodle | almond | cucumber | mango and dill dressing
- Caribbean Chicken curry | steamed rice | naan | dates and cardamom chutney
- Fish n chips | grilled or battered | fries | salad | tartare sauce

Option 2: Lunch Buffet

- Beef sandwich with caramelised onion and horseradish cream
- Caesar salad | baby cos | crispy bacon | anchovies | egg | croutons | parmesan | Caesar dressing
- Grilled vegetable wrap with pesto, spinach and mozzarella cheese
- Caribbean jerk chicken and mango salad | mesclun | carrot | crispy noodle | almond | cucumber | mango and dill dressing
- Degree gluten free brownie with whipped cream



On Arrival (per person)

| | |
|--------------------|--------|
| Bubbles on arrival | \$7.0 |
| Christmas cocktail | \$11.0 |

CANAPES - \$4 per canape

EARTH

Pork belly// Tequila and orange glaze //apple slaw
Mojito beef// carrot// cucumber //sprout// fresh herb and chili sauce//
wonton basket
Cuban pulled pork // sweet corn and pesto salsa//crostini
Caribbean chicken and fresh herbs filo tartlets

SEA

Vodka and citrus Cured salmon // crème fraiche | blinis | micro sorrel
Chimichurri prawns /cucumber round //sweet chili mayo//Alfa sprout
Tuna tartare//prawn cracker cup// sprouts//sesame// avocado mousse
Sesame crust salmon// tamarind glaze //cream fraiche
Spicy fish cake //beetroot relish // goat cheese mousse

GARDEN

Truffle and mushroom Arancini with pesto and goat cheese mousse
Roasted kumara rosti // sundried tomato // olive stick
Mushroom and feta filouettes // shaved pecorino
Potato and fresh herbs rosti // coconut chutney | caper berries

BAR NIBBLES

- Jerk spiced chicken skewers with satay sauce (21pic) 55.5
- Assorted slider with lettuce, tomato, cheese aioli (veg, beef, fish) (15 Pcs) 67.5
- Cocktail samosa and spring rolls with sweet chilli (40 pcs) 49.5
- Lamb bites with tzatzaki sauce (25 pcs) 49.9
- New York style buffalo wings with blue cheese dip(1 doz) 24.9
- Assorted savouries and quiches with green tomato and jalapeño chutney (20 pcs) 55.9
- Free range pork and caramelized apple meat balls with hoisin sauce (20 pcs) 57.5
- Chicken San choy bow with hoisin sauce, Peanut and sprouts (20 pcs) 48.9
- Assorted mini homemade sushi with wasabi and ginger pickle (veg, chicken and seafood) (21 pcs) 49.9
- Caramelised onions and feta crostini (20 pcs) 42.5
- Tomato and basil bruschetta (V) (25 pcs) 42.5
- Assorted pizza board (veg, meat) 69.5
- Tempura prawns with fresh herbs and chilli dips (20 pcs) 45.5
- Tempura fish bites with tartare sauce (20 pcs) 47.5
- Assorted Gluten free dessert platter with salted caramel cream(chocolate brownie, pavlova, chocolate terrine (20pcs) 39.9



PLATTERS

SURF PLATTER

Steamed NZ mussels | salt & pepper squid | beetroot and orange cured salmon, almond and cumin crust | tempura prawns | popcorn shrimp | cucumber pickle | baked ciabatta | condiments to match 54.9

TURF PLATTER

Caribbean chicken spears | wild boar sausages | BBQ pork ribs | New York Buffalo wings | herb crust Lamb | pitta bread | condiments to match 54.9

ANTIPASTO PLATTER

prosciutto | salami | stuffed pepper dews | beetroot and orange cured salmon, almond and cumin crust | cucumber pickle | Creamy Brie | pistachio crumbed Chicken terrine | dates and cardamom chutney | lime and cumin black beans hummus | carrot and celery stick | pita bread 49.5

SET COURSE MENU

Bread rolls to tables 2.5pp

Two Course Menu | Your Choice of: Entrée | Main or Main | Dessert 44.9

Three Course Menu | Entrée | Main | Dessert 54.9

Entrees:

Sesame crust salmon // beetroot cream fraiche // orange segment // feta // spicy watermelon radish

Tequila and Orange glaze pork belly | ginger carrot pure | Black beans and pineapple salsa | preserved lemon

Truffle and mushroom risotto | truffle paste | spinach | pine nut | parmesan cheese

Mains:

Free range chicken breast | filled with mozzarella and basil | Mushroom polenta with mascarpone cheese | broccolini | red wine jus

Rancher | angus pure rump 250gm on stone grill | fries | sweetcorn, edamame & harissa rissoni | aioli

Pan seared market Fish | potato rosti | chili garlic sum choy | mustard caviar | beurre blanc

Desserts:

Cheese cake jam jars | gooseberry compote | biscuits crumbs | passion fruit | brownie wafer

Gluten free Chocolate terrine | dark chocolate ice-cream with chocolate brandy ripple | chocolate soil | St-Remy chocolate sauce

Table Bowls | Green salad | house made slaw | garlic green beans with almond | broccolini with roasted garlic | 15.0 each



Premium Three Course Menu | Entrée | Main | Dessert 64.9

Bread rolls to tables 2.5pp

Entrees:

Beetroot and orange cured salmon | almond and cumin crust | daikon pickle | avocado and goat cheese mousse | crispy garbanzo beans | mustard caviar

Chicken and mushroom tortellini | pumpkin | goat cheese mousse | walnut | radicchio | paprika oil

Duck leg risotto | confit duck leg | mushroom | truffle | spinach | pine nut | parmesan

Mains:

Free range chicken breast | filled with mozzarella and basil | ginger carrot puree | baby veg | chicken and mushroom tortellini | berry jus

Char Grilled grass fed eye fillet | truffle potato gratin | broccolini | mushroom puree | blister tomato | smoky red wine jus

Pan seared market Fish | mushroom and prawn harissa rissoni | chili sum Choy | Tamarind glaze | daikon pickle

Desserts:

Christmas pudding | Tia Maria cream anglaise | berry compote | chocolate soil | salted caramel ice-cream

Chocolate terrine | dark chocolate ice-cream with chocolate brandy ripple | chocolate soil | St-Remy chocolate sauce

TABLE BOWLS

Green salad | house made slaw | garlic green beans with almond | broccolini with roasted garlic | 15.0 each



BUFFET PACKAGE

PREMIUM BUFFET

Option 1

\$49.5 per person

Bread and condiments

Quinoa and beetroot salad with sweet corn, feta, almond, rocket and smoke chipotle yoghurt

Garden salad with red wine vinaigrette

Charred cauliflower | farro | Brussel sprout | spiced seed | tahini dressing

Jamaican jerk spice roasted lamb shoulder with onion gravy and fresh rosemary

Caribbean Chicken and port wine mushroom ragout with carrot, fresh herbs and cocktail onions

Garlic and rosemary roast potatoes in duck fat

Mini gluten free brownie with salted caramel cream

Option 2

\$ 64.9 per person

Bread roll and condiment

Raw salad | broccoli | carrot | radish | Bulgur wheat | kale | lemon dressing

Balsamic roast Beetroot salad | pumpkin | feta | hazelnut | Chioggia beets |

Garden salad with red wine vinaigrette

Almond glazed baked and slice champagne ham

Smokehouse rubs Roasted beef with mushrooms sauce (serve medium rare)

Jerk spiced chicken skewers with satay sauce

Beetroot and orange cure salmon with daikon pickle almond and cumin crust

Garlic and rosemary roast gourmet potatoes in duck fat

Jam Jar dessert

Pomegranate and Raspberry Panna cotta, berry couli, caramelized corn flake crunch

Mango and Lychee cheese cake, biscuit crumb, limoncello gelato



Ham on the Bone

Served with bread rolls | coleslaw with raisins and prune | seeded mustard aioli | garden salad | condiments

Small ham (9kg)

\$590

Caters for 40 people

Large ham (13kg)

\$790

Caters for 60 people