

Formal Dining Menu

(Minimum 20 Adults)

(Choice of - 2 Entrees, 2 Mains & 2 Desserts)

ENTREES

- ~ *Soup: Pumpkin or Minestrone or Chicken & Sweet Corn*
- ~ *Salt & Pepper Crumbed Calamari with Mescalín salad & a Chilli dipping sauce*
- ~ *House made Beef or Vegetable Cannelloni topped with Tomato Salsa*
- ~ *Tandoori chicken salad with fetta, olives, tomato, cucumber, Mescalín & Mint Yogurt Sauce*
- ~ *Flathead tails in Beer Batter with Mescalín salad & Tartar Sauce*

MAINS

- ~ *Seasoned Roasted Leg of Pork with Apple Sauce*
- ~ *Grilled Fish Fillet with Lemon Butter*
- ~ *Slow Roasted Sirloin of Beef with Mustard Sauce*
- ~ *Supreme of Chicken Milanese, Roasted Baby Potatoes in Tomato Sauce*

DESSERTS

- ~ *Lemon Citrus Tart & Cream*
- ~ *Crème Caramel & Cream*
- ~ *Pavlova with fresh Cream, Fruits & Passionfruit drizzle*

Tea & Coffee & Fresh Bread Rolls

\$44.00 Per Person - 3 Course Menu

\$ 38.00 Per Person - 2 Course Menu

TO UPGRADE YOUR MENU CHOOSE MAX TWO CHOICES FROM THE FORMAL DINING SUGGESTIONS

Formal Dining Menu Selections

(MIN 20 ADULTS)

MAINS

- ~ Rack of Lamb with Herb Crust
- ~ Lamb Rump served on Crème Potato with Red Wine Jus
- ~ Grilled Wild Barramundi Fillet with Hollandaise Sauce
- ~ Grilled Pork Cutlet with Caramelised Onion
- ~ Fillet of Beef Wellington
- ~ Atlantic Salmon grilled with Avocado & Tomato salsa
- ~ Eye-fillet "Surf & Turf" medallions topped with Sautéed
Green Prawns in a light garlic Cream Sauce
- ~ Eye-fillet Char-grilled & topped with Asparagus & Béarnaise sauce
- ~ Lamb Shanks in Mint Glace
- ~ Supreme of Chicken on a bed of Wild Mushrooms & Red Wine Jus

ADD \$5.00 TO STANDARD MENU PRICE
CHOOSE ONE OR TWO FROM LIST

Formal Dinner Menu Alternatives

1. Canapés

Include Canapés with your Pre-Dinner Drinks

Served either Inside

OR

On The Outside Veranda

\$ 5.00 per person

2. Entrees

*Select one (1) or two (2) Entrees from the selection below
as an alternative (s) the Standard Formal Dinner Menu*

- ~ *Avocado & King Prawn Salad with Cocktail Sauce*
- ~ *Spinach & Ricotta Cheese Pancake topped with a Tomato Salsa*
- ~ *½ doz. Sydney Rock Oysters with Lime dressing*
- ~ *Mixed Seafood Plate:*
 - King Prawns (2), Sydney Rock Oysters (2),*
 - Smoked Salmon, Calamari with a Seafood Sauce*
- ~ *Seared Atlantic Salmon Salad with a Dill dressing*
- ~ *Chicken Tenderloin & Bacon parcel & Sweet Chilli sauce*
- ~ *Seared Tasmanian Scallops wrapped in Bacon on a Bed of Rice*
- ~ *Vegetarian Frittata of char-grilled vegetables, tomato, eggs & potato*
- ~ *Antipasto Plate Featuring:*
 - Roasted Vegetables, Olives, Pepperoni & Frittata*

*Please add **\$ 5.00 per person** to the Standard Menu Price*

3. *Dessert*

- ~ *Apple & Rhubarb Crumble served with Ice-Cream*
- ~ *Tiramisu served with Fresh Cream*
- ~ *Brandy Snap Basket with Liqueur Mixed Berries and King Island Cream*
- ~ *Profiteroles filled with Vanilla Custard topped with a Rich Chocolate sauce*
- ~ *Cheese & Cherry Strudel with Fresh Cream*
- ~ *Crème Brûlée with Biscotti*
- ~ *Black Forest Cake with Marinated Kirsch Cherries*
- ~ *Selection of Australian Cheeses - Blue, Brie & aged Cheddar with Dried fruits & Wafer crackers*
- ~ *Fresh fruits & Ice Cream*

*Please add **\$ 3.00 per person** to the Standard Menu Price*

(Prices are subject to change without prior notice)

Children's Menu

Chicken Nuggets & Chips

Or

Fish Cocktails & Chips

Or

Spaghetti Napolitano

Plus

Ice-Cream & Flavouring

\$12.50 per child

(Prices are subject to change without prior notice)

Light Lunch Menu

(minimum 25 Adults)

Select: ONE (1) MAIN & ONE (1) SWEET

MAINS

- ~ Thai Chicken Salad w/crisp Asian vegetables & a Chilli Lime dressing
- ~ Chicken Schnitzel with Salad & Fries
- ~ Thick Sausages with Mash, Peas, Onions & Red Wine Gravy
- ~ Grilled Barramundi Fillet with Salad & Fries
- ~ 300 gm Grain fed Rump with Salad & Fries
- ~ Lamb Shank with Roasted vegetables & mash
- ~ Char-grilled Vegetable Lasagna with Salad

Desserts

- ~ Cheese Plate
 - ~ Fresh Fruit Salad
 - ~ Sticky Date with Butterscotch sauce & Ice-Cream
 - ~ Citrus Tart with Fresh Cream
 - ~ Black Forest Cake
-
- ~ Bread roll & condiments

\$30.00 Per Person

(Prices are subject to change without prior notice)

Cocktail Menu

(minimum 30 Adults)

\$25.00 Per Person

Standard Menu Served Over 2 Hours

- ~ Vegetable Crudités & Dips
- ~ Mini Bruschetti with classic Tomato, Basil, Eggplant & Olive topping
- ~ Petit Sausage Rolls & Pies
- ~ Mini Spring Rolls & Samosas with a Dipping sauce
- ~ Chicken Satay in Peanut sauce
- ~ Petit Open sandwiches with Assorted Toppings

*To add to this standard menu, please choose from following dishes
At **\$3.00** per choice, per person*

EXTRA DISHES

- ~ Coffee/tea
- ~ Oyster Kilpatrick
- ~ Assorted Sushi with Wasabi & Soy
- ~ Spinach & Ricotta in Fillo Pastry
- ~ Mini Beef Burger with Tomato Relish
- ~ Thai Fish Cakes with Chilli Dipping Sauce
- ~ Tartlets - Vegetarian, Salmon, Ham & Leek
- ~ Crumbed Prawn Cutlets with Tartar Sauce
- ~ Grilled Green Prawns with sticky Soy or Cajun sauce
- ~ Peeled King Prawns with a cocktail sauce
- ~ Marinated Beef Skewers
- ~ Crumbed Calamari & Fish bites with Tartar sauce
- ~ Cucumber & Salmon bites
- ~ Mixed Cheese Platter with Dried fruits & Wafer crackers
- ~ Lemon Citrus Tartlets, Petit Fudge Cake, Brownies
- ~ Fresh fruit Platter

(Prices are subject to change without prior notice)

Carvery Buffet

(Minimum 50 Adults)

HOUSE SPECIALTY

- ~ *Mustard Rubbed Beef*
- ~ *Roasted Leg of Pork*
- ~ *Honey Baked Leg of Ham*
- ~ *Whole Baked Fish*
- ~ *Petit Chicken Breast Schnitzel*
- ~ *Stir-Fried Vegetable*
- ~ *Tortellini with either Boscaiola or Napolitana sauce*
- ~ *Baked Potato / Baked Pumpkin*
- ~ *Red Wine Gravy*
- ~ *Salad Bar consisting of - Seafood, German potato, tossed Baby Beetroot, Tomato & Basil, Caesar, Coleslaw, Greek, Italian, Cucumber, Char-grilled Zucchini, Aubergine,.*
- ~ *Desert table featuring an array of sweets including - Pavlova, Crème Caramel, Small cakes, Tarts & Fresh fruit.*
- ~ *Condiments & fresh bread*

Self serve Coffee & Tea

\$43.00 per person

- ~ *for deep Fried Calamari & King Tiger Prawns dishes*
*Add **\$10.00 per person***
- ~ *For pre-dinner Canapés add **\$4.00 per person***

(Prices are subject to change without prior notice)

Morning and Afternoon Tea

(Minimum 20 Adults)

Selection 1

*Bottomless Tea & Coffee
Selection of Cookies*

\$8.00 per person

Selection 2

*Bottomless Tea & Coffee
Selection of Cookies
House made Scones with Jam & Cream*

\$12.50 per person

Additional Choices

- ~ *Fruit Platter* ***\$ 5.00 per person***
(Selection of Sliced Seasonal Fruit)
- ~ *Cheese Platter* ***\$ 6.00 per person***
(Aged Cheddar, Camembert, Blue Cheese)
- ~ *Sandwich Platter* ***\$ 5.00 per person***
(4 point sandwich per person)
- ~ *Gourmet Sandwich Platter* ***\$ 7.50 per person***
(Salmon, Avocado, Char-grilled Veg, Deluxe Ham)
- ~ *Pastries Basket* ***\$ 6.00 per person***
(Assorted Danish pastries)
- ~ *Croissant & Muffin Basket* ***\$ 6.00 per person***

(Prices are subject to change without prior notice)

B.B.Q MENU
(Minimum 20 Adults)

Meats

Grain Fed Rib Steak 250gm
Prawn Skewer
Chicken Breast
Gourmet Sausage
Grilled Onions

Salads

Hot baby Potatoes
Tossed Italian Salad
Condiments & Fresh Bread

Dessert

Fresh Fruit Platter or House made Cheese Cake

Market Prices
Available on request

(Suitable Corporate Golf Days)

(Prices are subject to change without prior notice)

Golfer's Breakfast



~ Bacon & Egg Roll

or

~ Sausage & Onion Roll

~ Tea & Coffee + Fruit Juice

\$ 12.00 pp

Light Brunch Menu (Minimum 20 Adults)

Menu 1

Bottomless Tea & Coffee
Assorted Sandwiches & Small Cakes

\$15.50 per person

Menu 2

Bottomless Tea & Coffee
Chef's selection of Open Sandwiches
Selection of Small Cakes
Petit Sausage Rolls & Pies
Assorted Mini Quiche
Chicken Sate Skewers

\$20.00 per person

*(These menus are self serve and are not recommended
as a substitute for lunch or dinner)*

(Prices are subject to change without prior notice)