

Cocktail Menu

Canapés Selection

\$3.00 per Canapé per person

Cold Selection

Prosciutto & Goats Curd Wrap

Smoked Salmon Salsa Tartlet

Assorted Sushi

Potato & Chorizo Torte

Basil Flavoured Goats Curd Tarts

Shredded Duck & Cashew Nut Cold Rolls

Roast Beef Fillet, Sundried Tomato & Kalamata Olive Crostini

Smoked Turkey and Brie on Seeded Bread Crouton

Hot Selection

Crab Cakes with Chilli Lime Dipping Sauce

Asparagus & Prosciutto Quiche

Saffron Risotto Croquettes

Salt & Pepper Chicken with Lime Aoili

Chicken Satay with Peanut Sauce

Sesame Seed Battered Prawns with Honey & Soy Dipping Sauce

Roasted Pumpkin, Mustard & Baby Spinach Pasties

Candied Onion & Blue Cheese Tart

Herb & Cheese Stuffed Mushroom Caps

Veal & Pork Meatballs braised in Tomato Sauce

Baked Cocktail Potato with Bacon, Chives & Sour Cream

Cocktail Pies, Pasties & Sausage Rolls

Vegetarian Spring Rolls

Lunch & Dinner

Soup

Wild Mushroom with Herb Infused Mascarpone

Roasted Pumpkin, Leek & Sage with Black Pepper Goats Curd

Tomato & Olive Oil with Grilled Prawns & Turkish Bread

Asian Style Chicken & Sweetcorn

\$8.50 per person

Cold Entrees

Tasmanian Sugared Cured Salmon & Avocado
Tart with Apple Balsamic

Traditional Antipasto:
Assorted Continental Meats, Vegetable Frittata, Marinated
Bocconcini
Stuffed Mushrooms & Wild Olives in Herbs

Rare Tuna Salad with Diakon Radish, Beetroot, Spring Onions ,
Ginger with Ponzu Dressing

Lime & Mint Prawns with Glass Noodles, Asian Coleslaw with
Sweet Chilli & Lime Dressing

Poached Chicken with a Potato, Avocado & Cress Salad

Proscuitto, Mozzarella & Wild Rocket Salad with Poached Baby
Figs

Rare Salad of Peppered Beef with Green beans tossed in Pesto &
Black Olive

\$13.10 per person

Lunch & Dinner

Hot Entrees

Grilled Farmed Barramundi with Potato & Leek Bake & Chive Butter Sauce

Braised Duck Leg with Porcini Mushroom & Dried Fig Risotto

Garlic Prawns on Pan Fried Saffron Rice Cakes with Fried Celery Leaves

Braised Beef Cheeks & White Polenta Tart with Chilli Spinach

Lamb & Couscous Tangine with Cinnamon, Ginger & Dried Apricots

Chinese Styled Poached Chicken with Black Sticky Rice

\$14.10 per person

Lunch & Dinner

Main Courses

Poultry

Oven Roasted Breast of Chicken wrapped in Proscuitto & served on Zucchini, Sage & Toasted Rissotto

Frenched Chicken Kiev with Crab & Chive Mousse finished with a Light Lemon Bueree Blanc

Chicken Breast Filled with Porcini Mushroom Mousse & Served on Garlic Mash Potato

Roasted Breast of Chicken served with Herbed Flavoured Mash Potato & Finished with a Salsa Verde

Oven Roasted Magret Duck Breast with Yellow Lentils, Wilted Wild Rocket & Port Glaze

\$23.00 per person

Lamb

Red Wine Braised Lamb Shanks with Celeriac & served with Potato Mash & Pinot Glaze

Double Lamb Cutlets Char Grilled & Served with a Ratatouille of Cocktail Potato, Tomato, Zucchini & Red Capsicum

Trimmed Lamb Backstrap served with Pumpkin Skordillia & Red Capsicum Mayonnaise

Panfried Trimmed Lamb served with Chunky Roast Potatoes and a Garlic Aioli

\$23.50 per person

Lunch & Dinner

Pork

Roasted Leg of Pork with Green Beans & Salsa Verde

Char Grilled Pork Rib Steak with Balsamic
Roasted Apple Risotto

\$23.00 per person

Beef & Veal

Char Grilled Beef Fillet served on soft Polenta with Truffle Oil
& Woodside Goats Curd

Grilled Fillet of Beef with a Classic French Bourguignon Sauce

Osso Buco served on Potato Mash

Roasted fillet of Beef Rolled in Herbs & Mushroom Pepper,
wrapped in Prosciutto & Finished with Shiraz Glaze

Medallions of Veal with Baby Spinach &
Lemon Butter Sauce

Oven Roasted Fillet of Beef served on Candied Onion &
Potato Mash with a Shiraz Glaze

\$24.50 per person

Lunch & Dinner

Seafood

Oven Baked Atlantic Salmon on Basil & Sweet Potato Mash with Horseradish Cream & Salmon Caviar

Beer Battered South Australian King George Whiting served with Handcut Chips
(Not available in Gil Langley Room)
(Maximum 100 guests)

Pinenut, Herb & Fresh Breadcrumb Topped Fish of the Day with Orange & Poppy Seed Vinaigrette

\$26.00 per person

Vegetarian

Soft Polenta with Asparagus, Truffle Oil & Shaved Parmesan

Vegetable Dhal with Saffron Rice & Accompaniments

Baked Tomato Lasagne with Seasonal Vegetable, Fresh Ricotta & Black Olive Salsa

Roasted Pumpkin & Sage Risotto with Parmesan Wafers

Potato Thyme & Paprika Spanish Torte with Blistered Red Capsicum

Seasonal Vegetable Tart with Apple Balsamic & Wild Rocket

\$21.00 per person

Lunch & Dinner

Desserts

Traditional Tira Ma Su

Chocolate & Caramel Tart with Coffee Syrup

Steamed Lemon Pudding with Lemon Syrup
& Vanilla Ice Cream

Baked Ricotta, Honey & Toasted Almond Cheesecake

Chocolate & Raspberry Terrine with Raspberry Jelly
& Vanilla Mascarpone

Crème Caramel with Orange & Lemon Compote

Vanilla Panna Cotta with Strawberries in Apple Balsamic

Apple Tart Tartin with Toffee Sauce & Scorched
Almond Ice Cream

\$10.00 per person

Cheese

Australian Fine Cheese Selection served with Dried & Fresh Fruits,
Nuts & Table Water Crackers

Platter per Table
\$6.50 per person

Individual Plates
\$8.20 per person

Choices

If you require choices in any course an additional
charge of \$4.50 per person per choice will apply.

**Coffee & Tea with a selection of Chocolates
Complimentary*

Buffet Menus

Option 1 – (All Cold Dishes)

Leg Ham carved off the Bone

Beef Fillet with Pesto Roasted Tomatoes

Spring Smoked Salmon Platter with Lemon Aioli

Antipasto Platter:

Continental Meats, Vegetable Frittata, Stuffed Olives, Marinated Mushrooms, Truffled Asparagus & Pesto Infused Bocconcini,

Cajun Lamb Backstrap with Mint & Yogurt Sauce
and Cucumber Salad

Salads

Potato, Green Beans, Tomato, Cucumber & Mayo

Roasted Vegetables with Apple Balsamic

Garden Salad

Dessert

Chocolate & Caramel Tart

Tira Ma Su

Baked Ricotta, Honey & Almond Cheesecake

Cheese

Platter of Australian Cheese with Fresh & Dried Fruits, Nuts & Water Crackers

Freshly Baked Bread Rolls

Freshly Brewed Coffee & Tea

\$39.50 per person

Buffet Menu

Option 2

Veal Loin Stuffed with Spinach, Fetta Cheese & Cucumber Salad

Spring Smoked Salmon Platter with Lemon Aioli

Antipasto Platter:

Continental Meats, Vegetable Frittata, Stuffed Olives, Marinated Mushrooms, Truffled Asparagus & Pesto Infused Bocconcini,

Garlic & Ginger Char Grilled Chicken Thigh

Cajun Lamb Backstrap with Mint and Yogurt Sauce
& Cucumber Salad

Carvery

(Please choose two of the following)

Mustard & Herb Crusted Carved Porterhouse

Seasoned Leg of Lamb

Leg of Pork

Grainfed Chicken

Vegetable Lasagne with Ricotta Cheese & Basil Pesto

(*Carvery alternative for any vegetarians attending)

Prawn and Oyster Option (Additional Cost)

Salads

Potato, Green Beans, Tomato, Cucumber & Mayo

Roasted Vegetables with Apple Balsamic

Garden Salad

Chickpea, Roasted Pumpkin, Sage & Pomegranate Dressing

Dessert

Chocolate & Caramel Tart

Baked Ricotta, Honey & Almond Cheesecake

Chocolate & Raspberry Tarrnie

Cheese

Platter of Australian Cheese with Fresh & Dried Fruits, Nuts & Water Crackers

Freshly Baked Bread Rolls

Freshly Brewed Coffee & Tea

\$47.00 per person

Barbeque Menus

Australian BBQ

Herb & Garlic Marinated Fillet Steak

Lamb & Rosemary Thick Sausages

Ginger, Coriander & Chilli Chicken

Ground Beef Hamburger

Salads

Potato, Mustard & Hard Boiled Egg

Garden

Prawn Coleslaw

Assortment of Breads

\$29.00 per person

Barbeque Menus

Seafood BBQ

Seasonal Fish with Lime & Basil

Scallop & Proscuitto Skewers

Grilled Whole King Prawns

Chilli Octopus

Salads

Tabouli

Greek

Roast Pumpkin & Chick Pea

Assorted Breads

\$37.50 per person