



LET US CATER FOR YOUR NEXT PARTY OR EVENT!

**A selection of hot & cold
seafood platters are now available.**

**See one of our friendly staff or visit
our website for more info.**

Corporate Menu

BREAKFAST & MORNING TEAS

Bakers Choice

Fresh selection of muffins Danish pastries & sweet filled croissants

Breakfast Basket

Oven baked cocktail egg ham frittatas, savory filled croissants, English muffins with assorted spreads & feta cheese & tomato tarts

Guilt Free

Fat free muffins, hi protein muffins, low gi biscuits, fruit salad & low fat yogurts

Executive Cookie Selection

Homemade biscuits & biscotti's

Fruit platter

Selection of seasonal fresh cut fruit

AFTERNOON TEAS

Cheese Plate

Matured Australian cheese with crusty bread, rye lavosh & sun dried fruits

Vegie Crudités

Selection of vegetable battons served with a assortment of dips

Mini Sensations

Mini selection of tartlets, crumbles, cakes & slices

Lunch Menu

Traditional Sandwiches 1.5pp

A mix of traditional & gourmet fillings made on a selection of white rye & grain breads

Deluxe Mix 1.5

A mix of traditional & gourmet fillings made on a selection of Turkish bread, flat rye rolls, Italian wood fire rolls & baguettes

Mediterranean Wraps 1.5pp

Lavosh wraps filled with a selection of Mediterranean antipasto with char grilled chicken, pesto, ham, falafel & marinated vegetables

Bite Size Rolls

Assorted petite rolls with gourmet fillings

DIY Wraps Kit

Platters of lamb kebabs, chicken shish kebab, beef souvlaki, grilled mushroom skewers, tomato, onion, tabouli, hummus, cheese & garlic sauce

Salad Selections

- Grilled chicken Caesar
- Garden salad with vinaigrette
- Rocket & parmesan salad with balsamic
- Asian noodle salad with oriental dressing
- Creamy potato salad
- Mediterranean pasta salad
- Greek salad
- Tuna & bean salad
- Roast pumpkin & chickpea salad

Platters

Cheese & Pate

Selection of matured Australian cheese, pate, lavish crisps, biscuits, dried fruits & nuts

Fruit Platter

Selection of seasonal fresh cut fruit

Antipasto Platter

Prosciutto, ham, salami with marinated vegetables, bocconcini, feta cheese, Kalamata olives & bruschetta mix served with garlic crostini's

Mezze Plate

Marinated feta cheese, falafel balls, hummus dip, marinated octopus, lamb sticks with tzatziki, pita bread & avocado salsa

Asian Platter

Chef selection of sushi & nori rolls, Vietnamese cold spring rolls, salt & pepper squid, Chinese chicken dim sims & Thai fish cakes

Chefs Grill Platter

Marinated char-grilled octopus, beef shish kebabs, honey mustard, tenderloins, grilled haloumi & beef mignonettes

Fresh Bread Selection

Selection of wood fire bread rolls

BUFFET MENUS



MENU 1

Wood fire bread rolls

Baby rocket semi dried tomatoes topped with pinenuts and goats cheese

Moroccan couscous salad

Thai beef salad with Asian greens

Cherry tomato baby bocconcini & green bean salad

Beef carpaccio served with cracked pepper & sea salt and extra virgin olive oil

Lamb cutlets in a ratatouille sauce

Cajun spiced roasted chats

Pesto & shitake mushroom risotto

Grilled tuna fillets in a chilli glaze bedded on bok choy

MENU 2

Wood fire bread rolls

Roma tomato feta cheese Spanish onion & fresh basil leaf salad

Oven roasted chats sweet kumara & snow pea salad

Mediterranean tabouli salad

Wild rocket sundried tomato avocado & crispy bacon salad

Asian spiced smoked salmon

Roast potato caramelized onion frittata

Veal medallions in a bacon & mushroom jus

Tandoori crusted chicken topped with cucumber yoghurt

Tomato spinach mushroom & feta cheese cannelloni

Salt & pepper squid with prawns served with a garlic aioli

MENU 3

Wood fire bread rolls

Italian style eggplant salad

Roast pumpkin & black sesame salad

Octopus Greek salad

Antipasto platter

Assorted sushi & sashimi served with soy & wasabi

Grilled chicken breast topped with avocado sundried tomato cream sauce

Thai fish cakes with a chilli plum sauce

Penne pasta with a tomato basil & olive sauce

Asian greens stir fry infused with ginger & shallots



MENU 4

Wood fire bread rolls

Grilled chicken Caesar salad

Tandoori lamb chickpea & cucumber yoghurt salad

Marinated mushroom artichoke spinach salad

Asian antipasto plate

Leg of lamb with honey rosemary sauce

Sirloin beef crusted with ketland pepper & American mustard

Roasted chats with Cajun spices

Sweet kumara mash

Italian style Arancini

MENU 5

BBQ buffet – meat

Wood fire bread rolls

Grilled haloumi salad with roma tomatoes & watercress

Mixed leaf salad with balsamic vinegar

Assorted dips plate yoghurt baba ghanoush & hummus

Lamb honey rosemary sausages

Mini beef mignonettes with American mustard

Lebanese lamb kaftes

Pork ribs in plum sauce

Malay satay chicken skewers

Baked potatoes

Whole corn cobs with butter

Sauces to accompany

MENU 6

BBQ buffet seafood

Wood fire bread rolls

Octopus salad

Rocket & parmesan salad

Smoked Caesar salad

Baby potatoes salad with seed mustard & chives

Chilli basil marinated calamari

Cajun prawn skewers

Baby octopus with honey soy sauce

Mini salmon steaks served in a chilli relish

Mushroom capsicum & haloumi skewers

Bbq asparagus spears

Sauce to accompany

Buffet dessert selections

MENU 7

Lemon lime tart

King island cheeses with lavoche bread

Seasonal fruit plates

Pear & raspberry crumble

Home style baklavas

Dark chocolate pyramids

Individual crème Brule with almond biscotti's

Fresh fruit sorbets

Berry pudding served with king island cream

Baked New York style cheese cake

White chocolate & bailey mousse

