

FUNCTIONS MENU

Breakfast

Minimum 10 people

OPTION 1

\$13.9 P.P

INDIVIDUAL EGG AND BACON PIES
AND FRUIT PLATTER

OPTION 2

\$21.9 P.P

HAM AND CHEESE CROISSANTS, INDIVIDUAL
EGG AND BACON PIES AND FRUIT PLATTER

OPTION 3

\$24.9 P.P

POACHED EGG AND BACON WITH MUSHROOMS, TOMATO AND TOAST

Accompanied with Ona espresso coffee and T2 teas



FUNCTIONS MENU

Morning/Afternoon Tea

Minimum 10 people

OPTION 1

\$10.9 P.P

A CHOICE OF COOKIES
& SLICES/CAKES (2 ITEMS)

Cookies

White Choc Chunk & Macadamia Nut (gf)
Triple Choc
Smartie

Slices / Cakes

Chocolate Fudge Brownie
Caramel Slice
White Chocolate and Raspberry Brownie
Lemon and Coconut Slice (gf)

OPTION 2

\$16.4 P.P

A CHOICE OF COOKIES & SLICES/
CAKES & MUFFINS (3 ITEMS)

Mini Muffins

Chocolate
Blueberry
Scones
served with strawberry jam and cream

Additional

Fruit Platter \$4.9 p/p
Fruit and Cheese platter \$5.9 p/p
Sausage Rolls or Mini Quiches \$5.9 p/p

*Accompanied with Ona espresso coffee
and T2 teas*



FUNCTIONS MENU

Working Lunch

Minimum 10 people

OPTION 1

\$17.9 P.P

SELECTION OF SANDWICHES
& WRAPS (CHOOSE 3 CLASSIC FILLINGS)

Classic

Chicken and Mayonnaise

Cheese and Tomato (v)

Tuna and Mayonnaise

Ham, Cheese and Tomato

Roast Pumpkin, Lettuce and Tzatziki (v)

Egg and Lettuce (v)

OPTION 2

\$22.9 P.P

SELECTION OF SANDWICHES &
WRAPS (CHOOSE ANY 4
FILLINGS)

Premium

Salami, Roast Red Capsicum and Rocket

MSA Roast Beef, Cheese, Gherkin and
Dijon Mustard

Smoked Salmon, Cream Cheese and

Lettuce

Additional

Fruit Platter \$4.9 p/p

Fruit and Cheese Platter \$5.9 p/p

Extra Item \$5.9 p/p

Served with jugs of orange juice or soft drink

Gluten free bread and other dietary requirements POA



FUNCTIONS MENU

Roast Buffet

Minimum 20 people

OPTION 1

\$43.9 P.P

CHOICE OF 2 MEATS,
ROAST POTATOES &
ROAST PUMPKIN

OPTION 2

\$47.9 P.P

CHOICE OF 2 MEATS,
CHOICE OF 3 VEGETABLES

Served with fresh bread rolls and a garden salad

Roast Pork

Served with apple sauce

Roast Beef

Served with red wine jus

Roast Chicken

Served with sage and onion gravy

Roast Lamb

Served with rosemary and garlic sauce

*Or choose from traditional gravy,
mushroom sauce, pepper sauce, Dianne sauce.*

Vegetables (Option 2)

Roast Potatoes

Roast Pumpkin

Cauliflower Gratin

Potato Gratin

Steamed Seasonal Vegetables



FUNCTIONS MENU

BBQ Buffet

Minimum 20 people

OPTION 1

\$39.9 P.P

CHOICE OF 2 CLASSIC MEATS,
PLUS 2 FRESH SALADS

OPTION 2

\$49.9 P.P

CHOICE OF ANY 2
MEATS, PLUS 3 FRESH
SALADS

Served with fresh bread rolls and a selection of condiments

Classic

MSA Rump Steak
Toulouse Sausages
BBQ Chicken Pieces

Premium

MSA Scotch Fillet Steak
Lamb Cutlets

Salad Options

Potato Salad
chat potatoes, crisp bacon, seeded mustard,
boiled eggs, mayonnaise, sour cream & shallots

Tomato, Feta & Sweet Red Onion Salad
with basil and orange dressing

Crisp Garden Salad
mixed leaves, tomato, cucumber, Spanish onion & citrus
vinaigrette

Greek Salad
mixed leaves, kalamata olives, cucumber, feta &
Balsamic vinaigrette

Pasta Salad
sundried tomato, pine nut & basil pesto

Salad Options

Chorizo & Potato Salad
char grilled chorizo, rosemary roasted chats
with rocket

Spanish Chicken & Penne Salad
with roasted red capsicum & green olives

Asian Crispy Noodle Salad
crispy noodles, Julienne vegetables, fresh herbs
& sweet chilli & soy dressing

Roasted Vegetable & Couscous Salad

Coleslaw

Rocket, Parmesan & Prosciutto Salad

FUNCTIONS MENU

Premium Canápe Packages

Minimum 20 people

All packages include a chef's selection of dips with Turkish bread

PACKAGE 1

\$20.9 P.P

Please select 4 options
(excludes extras)

Hot

Herbed Polenta (2.5 pc p/p)
wrapped with baked prosciutto (gf)

House made Cocktail Sausage Rolls (3pc p/p)
with RUC Sauce

Mini Quiche (1pc p/p) with a choice of fillings:
- Semi dried tomato & parmesan (v)
- Ham & shallot
- Prosciutto & feta

Turkish style mini Zucchini Balls (2.5pc p/p)
served with tzatziki (v)

Five spice Crackling Pork Belly (2pc p/p)
with spicy apple sauce

Salt & Pepper Squid (2pc p/p)
with garlic aioli

Prawn Spring Rolls (1pc p/p)
with chilli, ginger & coriander

Triple Smoked Pork Croquettes (2.5pc p/p)
with chipotle BBQ sauce

Piri Piri Chicken Skewers (1pc p/p)
with minted yoghurt

Moorish Style Pork Kebabs (1pc p/p)
with skordalia

Chilli Beef & Cheese Empanadas (2pc p/p)

PACKAGE 2

\$27.9 P.P

Please select 6 options
(excludes extras)
or select 4 options plus 1 extra/
or select 2 options plus 2 extras

Cold

Rolled Zucchini (2pc p/p)
with goat's cheese & semi dried tomato (gf) (v)

Asian Glazed Eye Fillet cubes (gf) (1pc p/p)

Marinated Tiger Prawns (1pc p/p)
served with wasabi mayonnaise (gf)

Smoked Salmon on Mini Toasts (2pc p/p)
with cream cheese & dill

Dry Roasted Vegetable & Pesto Pancakes (v)
(2pc p/p)

Duck Pancakes (1pc p/p)
with Hoisin sauce

Grass Fed Carpaccio of Wagyu (gf) (1pc p/p)

Extras

Mini Cheeseburgers (1pc p/p)

Mini Portuguese Chicken Burgers (1pc p/p)

Mini Fish and Chips (1pc p/p)

Mini Shredded Pork Burgers (1pc p/p)

Lamb Cutlets (1pc/p/p)
marinated with rosemary & garlic (gf)

Additional

Locally Smoked Leg of Ham (Sliced)
served with fresh bread rolls & condiments (POA)

FUNCTIONS MENU

Desserts

Minimum 10 people

OPTION 1

\$10.9 P.P

DOUBLE CHOCOLATE &
HONEYCOMB PARFAIT
with raspberry compote

OPTION 2

\$10.9 P.P

NEW YORK CHEESECAKE
served with double chocolate sauce

OPTION 3

\$10.9 P.P

BANANA BEIGNET
*served with dark chocolate sauce &
mint macerated strawberries*

OPTION 4

\$10.9 P.P

DARK CHOCOLATE
MOUSSE
*topped with berry compote &
chocolate shard*

Cakeage

Bring your own cake

Cakeage fees apply



Menu selection and prices current as of September 2016