

“Delish” Menu

Choose 2 options from each of the following

This 2-course menu is \$55 or \$65 pp for 3-courses.

Entrée Options



- Individual tasting plate of spiced carrot dip, beetroot and hummus dips served with toasted flat bread
- Roma tomato and Spanish onion bruschetta topped with fetta, olive oil and fresh basil
- Home made sweet potato & coconut soup with crusty bread
- BBQ garlic green prawn on bamboo skewer with lemon

Mains Selections

- Slow cooked Moroccan beef / chicken / lamb / vegetarian tagine with apricots, olives and toasted flaked almonds
- Chicken thighs pan sautéed and oven baked with sage and mushrooms,
- Chicken thigh fillets marinated in garlic, ginger and honey
- Thai beef salad (not spicy) with crispy noodles
- Roast pork with apricot and but stuffing

Supporting Sides

Choose 2 options from each of the following

Group 1

- Warm whole baby potatoes, with garlic, capers, red onion, fresh dill and rocket
- Potato and sweet potato salad with Spanish onion and crispy bacon bits
- Cous cous with pumpkin, currants and coriander
- Selection of breads with herbed butter

Group 2:

- Rocket and pear salad with walnuts
- Pan sauteed seasonal vegetable medley – egg zucchini, eggplant and tomato
- Italian salad with lettuce, heirloom tomatoes, olives, cucumber and radish
- Steamed local green beans drizzled with virgin olive oil, fetta cheese and lemon zest

Desserts Decisions

- Portuguese custard tartlets with Chantilly cream and berries
- Decadent chocolate mousse with caramelised orange or butterscotch with toffee brittle
- Vanilla panna cotta with coffee syrup
- Thick slice of Sour cherry cake with poached cherries and runny cream
- Passionfruit cake with passionfruit coulis and vanilla ice cream
- Individual Cheese, fruit and nut plate including our homemade fig and fennel paste

“Sumptuous” Menu

Choose 2 options from each of the following

This 2-course menu is \$65 pp or \$75 pp for 3-courses.

This menu may include any of the options from the “Delish” Menu range also

Entrée Options

- Lamb cutlets marinated in lemon and garlic
- Warm garlic prawns served on a bed of puff pastry and avocado
- Crispy pork belly with apple sauce
- Local prawns, avocado salsa and chive timbale



Main Selections

- Green prawns sautéed lightly in a garlic, virgin olive oil, and light cream, with capers, peppino tomatoes and continental parsley on a bed of tagliatelle
- Fresh salmon marinated in a mild Thai lime, ginger, palm sugar and coriander blend
- Eye fillet of beef cooked medium to medium well
- Italian pork loin seared and roasted on a bed of cannellini beans and rich tomato sauce
- Thyme and pepper crusted beef rib cutlet with horseradish cream
- Red Thai Duck Curry with pineapple and lychees

Supporting Sides

Choose 2 options from each of the following

Group 1

- Warm pumpkin, feta & caramelised onion salad
- Warm whole baby potatoes, with garlic, capers, red onion, fresh dill and rocket
- Potato and sweet potato salad with Spanish onion and crispy bacon bits
- Cous cous with pumpkin, currants and coriander

Group 2

- Sweet cucumber and orange salad with avocado oil and honey dressing
- Broccolini bundles
- Roasted vegetable salad and toasted rosemary
- Beetroot, feta and asparagus salad
- Frisée, witlof and apple salad with bacon bits and bacon fat dressing
- Coffee bean cheesecake served with vanilla ice cream and chocolate shavings

Decadent Desserts

- Chocolate brownie wedge served at room temperature with thick cream and raspberry
- New York baked ricotta cheesecake with cinnamon poached oranges
- Poached orange segments in marmalade broth with cinnamon sticks served with vanilla bean ice cream
- Citrus Tart and thick dollop cream

Canape Menu: Pricing based on min 20pax

Cold Canapés @ \$3.60 /person

- Sweet potato rounds with crème fraiche, smoked salmon and dill
- Bruschetta with goats cheese and pesto topped with marinated capsicum
- Poached chicken and almond finger sandwiches
- Rare roast beef on rye with mustard mayonnaise
- Fresh tomato gazpacho soup with crispy prosciutto
- Toasted bread round with date and lemon paste topped with camembert or brie and strawberry.
- Fresh cucumber topped with egg mayonnaise, smoked salmon, salmon roe & lemon garnish
- Watermelon cured ham and feta on toothpicks - 2 pieces per person



Warm Canapés @ \$3.60/person

- Chicken kebabs with satay dipping sauce
- Asian spring rolls and lime & sweet chilli
- Mini pizza squares with mild salami, fresh tomato sauce and basil or vegetarian option
- Lamb brochettes skewered on a bamboo skewer with garlic, yoghurt and mint salsa
- Fetta and spinach pastry parcels with pine nuts
- Petite egg and bacon or goats cheese and baked vegetable individual tarts
- Roasted sweet potato oven baked rounds with salsa topping - 2 pieces per person
- Pesto and tomato open tartlet
- *Canapés - a little more fancy @ \$4.60/person*
- Seared scallop on pea puree served on a flaky pastry
- BBQ garlic green prawn skewer with lemon
- Baby lamb cutlets with fresh mint yoghurt drizzle or fresh rosemary and lemon
- Petite puff pastry pies with prawns and light lemon cream



Bamboo Boats for Something More Substantial - \$9.50/person

- Green Thai chicken curry with Jasmine Rice
- Moroccan beef with vegetable couscous
- Mild Indian Chicken curry with pappadums
- Vietnamese warm noodle salad with beef and summer vegetables
- Duck slices served with an orange, walnut and green mixed lettuce salad

Banquets: 2-course banquet is \$50 for \$60 pp for 3-courses.

Our banquets are typically served on platters to the table so you and your friends can share a meal together in an informal 'village style' setting. If you have a large group then the banquet will be served from a central banquet table where guests can help themselves.

Our two most popular banquet style celebrations are the Moroccan Banquet and the Italian Banquet

Platters: Typically serves around 20 people (as a starter)

- Home made dip platter with vegetable crudites, crackers and toasted flat bread *(\$25)*
- Antipasto platter with marinated vegetables and olives with crusty breads and crackers *(\$35)*
- Cheese and fruit board with selection of soft, medium and hard cheeses with fresh fruit, home made date paste and nuts *(\$40)*

Dessert Bar: Pricing based on min 20pax



Perfect for when it's all about dessert!!

This is a great addition to your celebrations and sure to delight those with a sweet tooth.

Simply choose as many different items from our list below and we will bake up a storm for you.

Pieces are smaller so that your guests can sample all the different delicacies.

Served with complimentary Chantilly cream

Dessert Samplers - \$3.60 per item

- Chocolate brownie served at room temperature topped with almond flakes
- Citrus Tart and thick dollop cream
- Coffee bean cheesecake served with chocolate shavings
- Portuguese custard tartlets with cream and raspberries
- Decadent chocolate mousse with caramelised orange or butterscotch with toffee brittle
- Sour cherry cake with poached cherries
- Vanilla panna cotta pots with lemon curd or coffee syrup
- Passionfruit cake with passionfruit coulis
- Mini rose cupcakes with pastel pink icing
- Petite caramel tarts
- Individual cheese wedges on water crackers with homemade date paste and strawberry

