

# Function Menus

- Please choose a **MAXIMUM** of **TWO ITEMS PER COURSE**.
  - Meals will be served as alternate drop only.
- Vegetarian/Gluten Free/Dairy Free meal options available.
- Meals can be changed slightly to suit. Or we can do something special to suit your function.

Please see staff with your ideas

## ***Canapés:***

***Each item is individually priced per 10 pieces unless otherwise stated***

Vegetable Samosas OR Spring Rolls	\$4.50
Party Pies OR Sausage Rolls	\$8.50
Wedges with sweet chilli and sour cream (per bowl)	\$15.00
Mini Quiche	\$15.50
Lemon Pepper Calamari	\$14.00
“Devils on Horseback” (prunes wrapped in prosciutto)	\$9.50
Crumbed OR Tempura battered snapper bites	\$18.00
Crumbed Mushrooms stuffed with spinach & fetta	\$12.00
Wild Mushroom risotto balls (crumbed)	\$10.00
Oyster Shooters	\$20.00
Honeyed & Battered Prawns sprinkled with sesame seeds	\$22.00
Marinated Chicken Nibbles/wings (per 5kg)	\$85.00
Tomato, red onion, basil, pecorino bruscetta	\$10.00
Chicken, sundried tomato, tapenade bruscetta	\$10.00
Pesto, bocconcini, cherry tomato, balsamic reduction bruscetta	\$12.00
Avocado, red onion, tomato, coriander bruscetta	\$15.50
Smoked salmon, caper cream cheese mousse	\$17.00

Gluten Free options available. Cheese or Fruit platters available on request.

Price subject to availability and amount of items on platter.

## **ENTREES - \$8.00**

Vol au Vents – beef in red wine OR chicken & mushroom. Both served with a garden side salad.

Caramelised Onion & Fetta Tarts served with a rocket & red onion salad,  
drizzled with balsamic glaze

Turkish Bread with trio of dips, roasted tomato, and rocket garnish

Cannelloni stuffed with spicy pumpkin and ricotta, topped with a Napoli sauce,  
and pecorino cheese

Chicken Caesar Salad with crispy bacon, croutons, pecorino cheese, poached egg

Eye Fillet Carpaccio – served with finely sliced red onion, Caesar dressing, pecorino cheese,  
and Turkish bread

## **ENTREES - \$12.00**

Vol au Vents – creamy seafood OR morrocan lamb. Both served with a garden side salad.

Smoked Salmon Tart, served with a rocket, caper, red onion salad

Mooloolaba Prawn Cocktail served on shredded cos lettuce, with avocado salsa  
and a cocktail sauce

Seared Lamb Back Strap with a Mediterranean salad of green olives, sweet potato,  
red capsicum, goats cheese, and rocket

Lemon Pepper Calamari served with an asian salad, and a sweet chilli/coriander/lime  
dipping sauce

Cannelloni stuffed with spinach, goats cheese, pine-nuts. Topped with a creamy white wine  
sauce

## **MAINS - \$21.00**

250g MSA Rump cooked medium, served with steamed vegies & mashed potatoes  
OR garden salad & beer battered chips. Gravy served on steak

Grilled Barramundi Fillet with a garden salad, baby potatoes, topped with a lemon & parsley butter

Crispy Skinned Chicken Supreme on a tom yum risotto with pak choy

Grilled Pork Chop served on a roast garlic mash with honeyed carrots, green beans,  
and an apple cider sauce

Guinness Lamb Pie with mash potato, peas, and gravy

Mixed Roast - turkey, ham, pork, served with roasted potatoes, pumpkin, peas, gravy

## ***MAINS - \$25.00***

Chicken Breast stuffed with three cheese (ricotta, pecorino, boccocini), wrapped in prosciutto. Served with potato bake, green beans, and a creamy chicken jus

Seasonal Fish Fillet served on a lemon & thyme risotto with asparagus and a lemon beurre blanc sauce.

Sticky Pork Ribs served with rice and pak choy

Slow Cooked Braised Lamb Shank (off the bone) with a rich Italian tomato & vegetable sauce. Served on mash potato with green beans

200g Eye Fillet cooked medium, served on mash potato with green beans, and gravy.  
*add creamy garlic prawns for an extra \$6 per meal.*

Marinated Thai Beef, charred, tossed in an Asian salad with rice noodles

## ***MAINS - \$28.00***

Crispy Skinned Salmon Fillet served on a lemon & thyme risotto with asparagus, and a lemon beurre blanc sauce

Lamb Rump cooked medium rare. Served on a baked red onion and potato medley, with a minted pea puree, broccolini, and jus

Crispy Skinned Pork Belly with scallops, crushed roasted baby potatoes, broccolini, crispy prosciutto, and a currant & cider jus

Comfit Duck with baby roast carrots, beetroot, leeks, on a garlic & olive oil mash with an orange & muscat jus

Seafood Platter for 1. Seasonal availability

## ***DESSERTS: \$7.50***

Housemade Chocolate Cheesecake with a strawberry coulis and fresh cream

Pavlova Roulade with kiwifruit, strawberries, marscarpone, lemon & passionfruit curd

Sticky Fig Pudding with butterscotch sauce and vanilla ice cream

Chocolate & Macadamia Torte with mixed berry compote and fresh cream (Gluten Free)

Strawberry/ Chocolate/Nougat semi-freddo with pistachio biscotti

Christmas Pudding with brandy custard & ice cream

## **KIDS MENU: \$11.00**

*All meals are followed by vanilla ice cream with sprinkle and chocolate topping.*

Spaghetti Bolognese topped with cheese

Ham, cheese, pineapple pizza

Cheese Burger with chips and tomato sauce

Grilled OR Battered Fish with chips& salad, *OR* vegies & mash, tomato sauce

Chicken Nuggets with chips, salad, tomato sauce

*Kids meals may be served with either the entree or main course*

## **OPTIONAL EXTRAS:**

Cakeage: We do not charge if you decided to bring in your own cake. However if you would like us to cut/serve/plate your cake, with fresh cream and berries, we charge \$1.50pp

Xmas Functions: Please add \$1 per person for Xmas decorations, napkins, and Bon Bons.  
Kids are free

Linen Hire: We have white linen tablecloths (various sizes) and napkins that we can hire out to you.

Our two courtesy buses are available to pick up large groups in our area- free of charge.  
Conditions apply

## **BAR TABS:**

Bar Tabs are available. You can spend as little or as much as you like, on whatever you like. Please discuss this when you meet with the Function Manager. See staff at the beginning of your function to confirm limits and drinks available.