

dinner packages

DINNER MENU 2011/2012

Select two items per course which will be served alternately.
2-course can be either Entree and Main or Main and Dessert.

2 course – \$35.00 per person

3 course – \$42.00 person

PLEASE NOTE:

The following menus are a small sample of the options available and we welcome you to discuss your specific needs with us

ENTREES

(Select two items per course which will be served alternately)

Sweet Chilli BBQ Squid served with roquette salad, lime and chilli jam

Tempura Battered Prawns – on an Asian noodle salad with house-made lime aioli

Warm Lamb Souvlaki Salad – with roquette, capsicum, Spanish onion, fetta, olives, cucumber, tomato and a herb dressing

Seared Scallop and Roquette Salad with a fire-roasted corn and red pepper salsa

Cajun Chicken and semi-dried tomato caesar Salad

Fresh Merimbula Oysters topped with spinach, basil pesto and cheese

Selection of Gourmet Finger Food on arrival (no alternate choice)



MAIN COURSES

(Select two items per course which will be served alternately)

Seared Tuna Steak spiked with lemon pepper cooked to medium rare served with Asian vegetables on fresh mash

Grain Fed MSA Sirloin of beef served on mash and vegetables with a green peppercorn sauce

Chicken Breast filled with leek and bacon farce topped with bocconcini and a rich demi glaze served atop mash, roquette and semi-dried tomatoes

Eye Fillet topped with wild mushroom ragout and sauce charron

Char Grilled Barramundi on mash fresh vegetables and hollandaise sauce

Chicken Breast filled with brie and smoked salmon topped with swiss brown mushroom and fresh tarragon sauce

Lamb Shanks served on goats cheese mash and baby spinach with roasted roma tomato

DESSERTS

(Select two items per course which will be served alternately)

White Chocolate and Raspberry Crème Brulee

Slow baked Lemon and Lime Tart with macerated strawberries fresh cream and mint

Traditional Crème Caramel served with Chantilly cream

Warm bread and butter pudding with raspberry coulis and cream

Home-made Sticky Date Pudding with Butterscotch Sauce

Warm Chocolate Hazelnut Torte with berry compote

SET MENU

Select two items per course which will be served alternately.

Entree, Main and Dessert – \$37.00 per person;

Entree and Main – \$30.00 per person

Main and Dessert – \$27.00 per person

ENTREES

Salt and Pepper Squid – lightly dusted tender pineapple cut squid served with mesculin salad, lemon and house tartare sauce

Tempura Battered Prawns on an Asian noodle salad with house made lime aioli

Warm Lamb Souvlaki Salad with roquette, capsicum, Spanish onion, fetta, olives, cucumber, tomato and a herb dressing.

Bruschetta with roasted red pepper, semi-dried tomatoes, Spanish onion, basil pesto and a balsamic reduction

MAIN COURSES

Seared Chicken Breast fillet topped with a tarragon, brandy and mushroom sauce

Grilled Barramundi on mash, Asian greens and hollandaise sauce

Roast Sirloin of Beef with baked vegetables and port wine jus

Chicken Breast filled with leek and bacon farce, topped with bocconcini and a rich demi glaze served atop mash, roquette and semi-dried tomatoes

DESSERTS

Warm bread and butter pudding with raspberry coulis and cream

Traditional Crème Caramel served with Chantilly cream

Dark Chocolate and Kahlua Mousse



BUFFET MENU 1

Main Buffet and Dessert – \$45.00 per person

MAINS

Fresh baked warm Bread Rolls

Your selection of hot Roasts and traditional vegetables

Baked Mussels with tomato, basil and cheese

Fresh Prawns with lemon and cocktail sauce

Salt and Pepper Squid

Tempura battered lime Prawns

Accompanied by a selection of fresh salads, as well as a full range of condiments

DESSERTS

Chocolate Kahlua Mousse

Pavlova smothered in fresh fruit, cream and passionfruit

Warm Bread and Butter Pudding

Cream and Berry Compote

Tea and Coffee

BUFFET MENU 2

Main Buffet and Dessert – \$35.00 per person

MAINS

Fresh baked warm Bread Rolls

Your selection of hot Roasts and traditional vegetables

Fresh Prawns with lemon and cocktail sauce

Accompanied by a selection of fresh salads, as well as a full range of condiments

DESSERTS

Chocolate Kahlua Mousse

Pavlova smothered in fresh fruit, cream and passionfruit

Warm Bread and Butter Pudding

Cream and Berry Compote

Tea and Coffee

GOURMET FINGER FOOD

MENU 1

Approximately 12 pieces per person – \$22.00 per person

Grilled Prawns wrapped in bacon with spicy Worcestershire sauce

Freshly made assorted Nori rolls served with wasabi mayonnaise

Homemade Thai Fish Cake with dipping sauce

Home-made Duck, vegetable and lime spring rolls

Individual Chicken Mediterranean frittata

MENU 2

Approximately 9 pieces per person – \$17.00 per person

Home-made gourmet Sausage Rolls

Thai crumbed Prawns with sweet chilli and coriander

Sesame Tempura battered Chicken strips with sweet and sour sauce

Gourmet pizza tidbits – bite size pieces of our home-made pizzas

Bruschetta with pesto, semi-dried tomato and salsa

GOURMET FINGER FOOD INDIVIDUAL PRICES

You can also select your own menu from the following – Minimum of 30 for each

Grilled Prawns wrapped in bacon with spicy Worcestershire sauce
\$1.90 each

Freshly made assorted Nori rolls served with wasabi mayonnaise
\$1.90 per piece

Home-made Thai fish cake with dipping sauce
\$1.50 per piece

Home-made duck, vegetable and lime spring rolls
\$2.50 per piece

Individual chicken Mediterranean frittata
\$2.50 each

Home-made gourmet sausage rolls
\$2.00 per piece

Thai crumbed prawns with sweet chilli and coriander
\$1.60 each

Sesame tempura battered chicken strips with sweet and sour sauce
\$2.00 each

Gourmet pizza tidbits – bite size pieces of our home-made pizzas
\$1.50 per piece

Bruschetta with pesto, semi-dried tomato and salsa
\$2.00 each

