

70.00 per person Available Catalina Room or Marquee functions only
90.00 per person with half crayfish (subject to seasonal availability)

)) ENTREE

Platters to be passed around on arrival

Cold (select 3 items)

- Florentine muffin with avocado mouse and smoked salmon
- Japanese nori rolls with tamago omelette and cucumber
- Parmesan biscuit with spiced baba ghanoush
- Slow roasted pork belly cucumber pickle
- Asparagus pimento involtini

Hot (select 3 items)

- Mini blue manner crab cakes with cilantro aioli
- Pastry wrapped bratwurst sausage, tomato mustard emulsion
- Indonesian beef satays with peanut sauce
- Porcini mushroom arancini
- Crunchy lemon pepper fish goujon, Dijon mayonnaise
- Wagyu koftas with peach salsa

)) FROM THE BARBECUE

Bratwurst sausage tomato mustard sauce
Mini steak with port and mushroom glaze
Seafood shashlik with lime hollandaise
Chicken breast, marinated olive oil, fresh herbs
Seared swordfish, steak basil and pine nut pesto

*Half crayfish with lime and black pepper - additional charge and subject to seasonal availability

Served With:

Hot bread rolls
Savoury rice
Baked potatoes and sour cream
Caesar salads
Roma tomatoes and bocconcini black pepper basil pesto
Orso pasta with house smoked ham, blackened baked corn and verjuice
Salad of poached seafood and baby potatoes wrapped in watercress mayonnaise

)) DESSERT

(Select one of the following)

Duo of house sorbet with rock melon and schnapps salad
Individual Pavlova with fresh strawberries and passion fruit curd flavored with Cointreau
Old fashioned steamed lemon pudding with mixed citrus sauce, double cream and golden syrup drizzle
Chocolate mud cake served on raspberry coulis, garnished with fresh strawberries
Apple tarte tatin with house made puff pastry, maple and pecan ice cream

)) COFFEE AND CHOCOLATES