



FUNCTION PACKAGE



Dear Valued Members and Guests,

This brochure contains a list of our current food and function options. Please don't hesitate to share any food or setup ideas you have in mind. We will endeavour to meet all of your functions needs.

The number of guests attending need to be finalised 7 days before the date of the function.

Please notify us of any allergies or dietary requirements when booking numbers.

Please note: Smorgasbord options are minimum of 30 people. Payment must be made for minimum of 30 people even in the occurrence of the cancellation of some guests at the last minute resulting in less than 30 people attending.

Payments can be made in advance, after the function via invoice or on the day.

FUNCTION OPTIONS

Platters:

Small gathering? Conference? Meeting?

We have platters available to satisfy the crowd for Morning Tea, Lunch & Afternoon Tea

Mixed Sandwiches: \$10 per head

A selection of sandwiches available on White, Wholemeal, Multigrain or Gluten Free Bread.

Cakes / Slices / or Muffins: \$10 per head

A selection of cakes, slices and muffins. Perfect for Morning Tea.

Fresh Fruit: \$10 per head

An array of seasonal sliced fruits. Perfect for Morning or Afternoon Tea.

Hot Food Platter: \$12 per head

An amazing selection of hot finger foods perfect for Lunchtime.

Please advise of any dietary requirements and food allergies upon booking

ALTERNATE DROP MENUS

Set Menu 1 - \$50 Per Head

Entrees:

Flash Fried Calamari

Served with Lemon & Tartare sauce

Sicilian Polpette

Combination of Oven Baked Pork, Beef and Chicken flavoured Italian Meatballs in a traditional Tomato Sugo with shaved Grana Padano and Garlic Bread

Mains:

South American Chicken

Chicken Medallions pan-seared with Capsicum, Mushroom, Red Onion, Chilli, Coriander, Semi-Dried Tomatoes, Napoli Sauce and White Wine. Served with Mash & Seasonal Vegetables.

Barramundi Fillets

Grilled Barramundi topped with a Spinach and Lemon Butter Sauce. Served with Mash & Seasonal Vegetables.

Desserts:

Mini Pavlova with Whipped Cream and Berry Sauce

Chocolate Mousse served with Whipped Cream

Set Menu 2 - \$60 Per Head

Entrees:

Pumpkin Sage Arancini

Served with Saffron Aioli

Involtini Melanzane

Sliced Eggplant rolled with Bocconcini and Basil. Crumbed and shallow fried until golden brown. Served with Napoli & Pesto Sauce.

Mains:

Chicken Scallopini

Chicken Breast Medallions sautéed with a Creamy Mushroom Sauce. Served with Mash & Seasonal Vegetables

Beef Cheeks

Slow Cooked Beef Cheeks braised in a Red Wine Jus. Served with Mash & Seasonal Vegetables

Desserts:

Home-made Mocha Tiramisu

Home-made Cappucino Panna Cotta

Set Menu 3 - \$55 Per Head

Entrees:

Prawn & Scallop Spiedini

Prawn and Scallop Skewers served with Bacon and a Balsamic Reduction.

Smoked Salmon Salad

Smoked Salmon on a Mediterranean Salad with Olives, Feta, Red Onion, Tomato and Cucumber. Dressed in a Honey Balsamic Dressing.

Mains:

Osso Bucco

Slow Cooked Osso Bucco topped with Carrot, Celery and Tomato Sauce served with Mash & Seasonal Vegetables

Lemon & Rosemary Chicken

Chicken Thigh fillets cooked in a Lemon, Olive Oil, White Wine and Rosemary Sauce. Served with Mash & Seasonal Vegetables.

Desserts:

Homemade Apple Strudel served with Ice-cream

Home-made Bread & Butter Pudding served with Ice-cream

Set Menu 4 - \$60 Per Head

Entrees:

Spinach & Ricotta Cannelloni

Spinach and Ricotta filled pasta sheets baked in Béchamel and Napoli sauce.

Arancini

Shallow Fried rice balls with Bolognese filling.
Served with Grana Padano Aioli

Mains:

Quails in Tomato Salsa

Oven Baked Quail topped with a Tomato and Olive Sauce. Served with Mash & Seasonal Vegetables

Atlantic Salmon

Grilled Salmon Fillet topped with Spinach and a Lemon, Butter and Dill Sauce. Served with Mash & Seasonal Vegetables

Desserts:

Home-made Berry Delight

Home-made Apple, Sultana, Cinnamon Crumble topped with a Shredded Coconut Crust served with Ice-cream

Set Menu 5 - \$70 Per Head

Entrees:

Gnocchi Bolognese

Home-made Potato Gnocchi served with Traditional Home-made Bolognese Sauce

Lemon Pepper Calamari

Shallow Fried fresh Calamari coated in Semolina and Lemon Pepper seasoning. Served with Tartare Sauce and Lemon.

Mains:

Eye Fillet

Aged Eye Fillet grilled Medium. Served with a Red Wine Reduction and Mash & Seasonal Vegetables

Quail alla Salsa

Oven baked Quail topped with a Tomato and Olive Salsa. Served with Mash & Seasonal Vegetables

Desserts:

Everest's Casatta

Home-made Sticky Date Pudding served with Butterscotch Sauce and Ice-cream

Set Menu 6 - \$45 Per Head

Entrees:

Arancini Bolognese

Shallow Fried rice balls with a Bolognese and Mozzarella filling. Served with Grana Padano Aioli

Lemon Pepper Calamari

Shallow Fried fresh Calamari coated in Semolina and Lemon Pepper Seasoning. Served with Tartare Sauce and Lemon.

Mains:

Crumbed Veal Schnitzel

Shallow Fried Panko Crumbed Veal Schnitzel served with Mash & Seasonal Vegetables. Topped with a Creamy Lemon and Garlic Sauce.

Chicken Parmigianna

Chicken Parmigiana served with Mash & Seasonal Vegetables

Desserts:

Home-made Espresso Panna Cotta

Home-made Apple and Rhubarb Crumble topped with a Shredded Coconut Crust and served with Ice-cream

Set Menu 7 - \$55 Per Head

Entrees:

Smoked Salmon Salad

Mediterranean salad dressed in a honey balsamic vinegar dressing. Topped with Smoked Salmon and Capers

Prawn Cocktail

Tiger Prawns served with Ice berg lettuce and cocktail sauce

Mains:

Atlantic Salmon

Grilled salmon fillet topped with Spinach and a Lemon, Butter and Dill sauce. Served with Mash & Seasonal Vegetables

Poached John Dory

John Dory Fillet poached in lemon, white wine, butter and dill. Served with Mash & Seasonal Vegetables

Desserts:

Mini Pavlova Served with Cream and Berries
Home-made Sticky Date Pudding with Butterscotch Sauce and Ice-cream

Set Menu 8 - \$50 Per Head

Entrees:

Individual Anti Pasta Platter

Prosciutto, Salami, Ham, Camembert, Brie, Black Pepper Cheddar, Olives, Capsicum, Eggplant, Artichoke and Grissini Sticks.

Mains:

Tortellini Amatriciana

Tortellini pasta served with a Bacon, Olive, Spring Onion and Grano Padano Napoli sauce.

Gnocchi Bolognese

Home-made Potato Gnocchi served with Traditional Home-made Bolognese Sauce.

Desserts:

Home-made Bread & Butter Pudding served with Ice-cream
Home-made Apple and Rhubarb Crumble topped with a Shredded Coconut Crust and served with Ice-cream.

SMORGASBORDS

Option 1 - Minimum 30 people

Cold Selection

Garden Salad

Desserts:

Apple & Rhubarb Crumble

Bread & Butter Pudding

Adults: \$40

Teens 13-17yrs: \$30

Kids 6-12yrs: \$25

Kids 0-5yrs: FREE

Hot Options:

Chef's Minestrone Soup

Pork Ribs Al Umido

Creamy Polenta

Homemade Lasagne

Roast Pork

Poached Barramundi in a White Wine, Butter
and Lemon Sauce

Calamari

Roast Potatoes & Pumpkin

Cauliflower Mornay

Peas in a Bacon and Napoli Sauce
Chips

Option 2 - Minimum 30 people

Hot Options:

Chef's Brodo & Tortellini Soup

Osso Bucco Casserole

Creamy Polenta

Vegetable Risotto

Roast Pork

Grilled Barramundi in a Lemon Butter Sauce

Calamari

Roast Potatoes & Pumpkin

Cauliflower, Carrots and Broccoli tossed in Olive Oil

Peas in a Bacon and Napoli Sauce

Chips

Cold Selection

Garden salad

Mediterranean salad

Ham, salami, cheese

Desserts:

Apple Strudel

Apple Cinnamon Crumble

Adults: \$40

Teens 13-17yrs: \$30

Kids 6-12yrs: \$25

Kids 0-5yrs: FREE

Substitutions are available. Change of cost may result from changes to menu.

SMORGASBORDS

Option 3 - Minimum 30 people

Cold Selection

Garden Salad

Desserts:

Mocha Tiramisu

Homemade Sticky Date Pudding

Adults:	\$40
Teens 13-17yrs:	\$30
Kids 6-12yrs:	\$25
Kids 0-5yrs:	FREE

Hot Options:

Chef's Minestrone Soup

Chicken Parmigiana

Mushroom & Bacon Risotto

Spinach & Ricotta Cannelloni

Roast Pork

Poached Barramundi in Umido sauce

Calamari

Scalloped Potatoes

Roast Pumpkin

Carrots tossed in Honey and Sesame Seeds

Peas in a Bacon and Napoli Sauce

Chips

Option 4 - Minimum 30 people

Hot Options:

Chef's Pumpkin Soup

Braised Beef Cheeks

Mashed Potatoes

Homemade Lasagne

Roast Pork

Battered Flathead Tails

Calamari

Roast Potatoes & Pumpkin

Cauliflower Mornay

Peas in a Bacon and Napoli Sauce

Chips

Cold Selection

Garden salad

Desserts:

Apple & Rhubarb Crumble

Berry Delight

Adults:	\$38
Teens 13-17yrs:	\$28
Kids 6-12yrs:	\$23
Kids 0-5yrs:	FREE

Substitutions are available. Change of cost may result from changes to menu.

SMORGASBORDS

Option 5 - Minimum 30 people

Cold Selection

Garden Salad

Desserts:

Apple Strudel

Mini Pavlova with Berry Sauce

Adults:	\$45
Teens 13-17yrs:	\$35
Kids 6-12yrs:	\$30
Kids 0-5yrs:	FREE

Hot Options:

Chef's Brodo with Tortellini

Chicken Thigh wrapped in Bacon and cooked in a

Rose Sauce - served with Plain Risotto

Gnocchi Bolognese

Roast Pork

Poached Barramundi cooked in a White Wine,

Butter and Lemon Sauce

Calamari

Roast Potatoes & Pumpkin

Steamed Carrots and Broccoli tossed in Olive Oil

Cauliflower Mornay

Chips

Option 6 - Minimum 30 people

Hot Options:

Veal Schnitzel

Mashed Potatoes

Gnocchi Bolognese

Roast Pork

Grilled Barramundi in Umido sauce

Calamari

Roast Potatoes & Pumpkin

Cauliflower Mornay

Peas in a Bacon and Napoli Sauce

Chips

Cold Selection

Garden salad

Desserts:

Fresh Fruit Salad & Ice-cream

Chocolate Mousse with Cream

Adults:	\$45
Teens 13-17yrs:	\$35
Kids 6-12yrs:	\$30
Kids 0-5yrs:	FREE

Substitutions are available. Change of cost may result from changes to menu.