

On Arrival Options

Mezze Platters \$4.40 pp
Warm toasted Turkish breads with home made dips.

Nibbly Platters \$4.40 pp
Assorted nuts, crackers, dried fruit and cheese.

Antipasto Platters \$6.60 pp
Char grilled roasted vegetables, olives, feta, sundried tomato and Turkish bread.

Prawn Platters (3 pp) \$9.90 pp
Marinated sweet chilli and coriander tiger prawns

Oyster Platters (2 pp) \$6.60 pp

Cheese and fruit platter \$6.60 per person

Half Hour Mingling Entree \$18.00 pp
Mezze Platters plus Chefs choice of 3 seasonal canapes from our canape list providing 6 items per person.
Includes staff to serve your guests.

One Hour Mingling Entree \$26.00 pp
Recommended for 1 hour or more duration. Mezze Platters plus Chefs choice of 5 seasonal canapes from our canapes list providing 10 items per person.
Includes staff to serve your guests.

Please see canapés menu for other options.

Buffet Menus

Room Hire is included for functions over 70 adult guests.
Room Hire charges are additional for functions under 70 adult guests.

Minimum Spend \$1100 excluding beverages. Eg 31 adults @ \$35 pp

Option 1 - \$35 pp

Selection of 2 salads.

Select 2 hot dishes (from Buffet dish selections).

Choice of either herbed mash potato, chunky wedges or steamed rice.

Bread rolls and butter.

Please select 1 dessert from Buffet dessert selections. Served with fresh whipped cream.

Freshly brewed coffee and selection of teas.

Option 2 - \$40 pp

Mezze Platters of toasted Turkish bread with dips on arrival.

Select 2 hot dishes (from Buffet dish selections).

Selection of 2 salads.

Seasonal vegetables.

Choice of either steamed rice, roasted chat potatoes, herbed mash potato or chunky wedges.

Bread rolls and butter.

Selection of 2 desserts (from Buffet dessert selections). Served with fresh whipped cream.

Freshly brewed coffee and selection of teas.

Buffet Dish Selections

Beef Selection

Roast Beef with rosemary, garlic & a red wine sauce

Beef Stroganoff

Beef stir fry with asian vegetables

Poultry Selection

Butter chicken - a mild Indian chicken dish

Thai Chicken skewers with satay sauce

Chicken and Almond Stir fry

Tandoori Chicken with pappadums

Pasta Selection

Penne Pasta w crispy pancetta & roast tomato sauce

Beef Lasagne

Salad Selections

Mixed green garden salad

Roasted pumpkin, pine nut and rocket lettuce

Creamy Pasta Salad

Tomato and Basil Salad

Dessert Selections

Chocolate Indulgence mudcake

Class Lemon Citrus Tart

Caramel Sin Mudcake

Assorted Slices

Lamb Selection

Lamb Korma Curry

Roast Lamb with Mint Jus

Seafood Selection

Oven baked fish fillets with a lime aioli

Deep fried calamari rings w tartare sauce

Vegetarian Selection

Vegetarian Lasagne

Honey Soy Vegetarian stir fry

Mild Vegetarian Curry

Three bean salad

Traditional Greek Salad

Wild Rice Salad

Tabouli

Berry Swirl Cheesecake

Fresh Seasonal fruit salad

Lemon Meringue Pie

CHILDREN'S MEALS

Children / Babies that do not require a meal

\$0.00 / person

Two Course Children's meal including room hire, service and gst

\$28 / child.

Please choose one:-

- Home Made Chicken Strips and Chips w tomato sauce.
- Spaghetti Bolognaise
- Fish Fillets and Chips
- Sausages and Mash

Dessert - Premium Vanilla Ice Cream w Chocolate Topping

VEGETARIAN MEALS

Please choose one:-

- Mediterranean Roasted Vegie Stack with melted feta.
- Vegetarian Ravioli and Salad.
- Vegetarian Quiche and Garden Salad.
- Vegetable Lasagne (minimum 20 meals)

SPECIAL DIETARY NEEDS

Can be provided with 10 days notice. Please let us know so we can look after you.