

sample function menu options

Entrée

Local butternut pumpkin & macadamia soup (gf, v)

Salt & Pepper Calamari w/ lemon aioli & dressed rocket (gf)

Charred Lamb w/ Mediterranean style vegetable & aged balsamic

House made Gnocchi w/ roasted pumpkin & mushroom pesto w/ toasted pine nuts & shaved parmesan (v)

Local bug & Mooloolaba prawn salad w/ micro herbs & lime drizzle (gf)

Coconut Chicken w/ Asian been shoot salad & Lime peanut dressing

Char Sui Pork Belly w/ Harvey Bay scallop

Breast of crisp skin Duck on local beetroot & macadamia salad (gf)

Main

Eye Fillet w/ roasted field mushrooms, baked mash & red wine jus

Eye Fillet on Potato Bake w/ pancetta wrapped beans & green pepper sauce

Charred Chicken Breast on toasted pearl couscous w/ roasted pumpkin, capsicum & fresh herbs

Atlantic Salmon on beetroot & citrus risotto w/ green beans & beurre blanc (gf)

Rolled Pork Belly w/ wholegrain mustard mash, spiced apple chutney, green beans & cider jus

Twice roasted Junee lamb on Mediterranean vegetables & house made gnocchi w/ rosemary jus

Risotto of Roast Pumpkin w/ baby peas, sheep's feta and basil pesto (gf, v)

Wild Caught Barramundi w/ a local macadamia crust on tomato & bean salad

Fillet of local Snapper in coconut curry broth w/ fragrant rice & julienne

Dessert

Sticky Date Pudding w/ double cream & butterscotch sauce

Baked Apple Crumble Tart w/ granny smith jus & vanilla bean ice cream

Lime & Coconut Crème Brulee w/ toasted hazelnut biscotti

Pavlova of Strawberries & Passion fruit w/ honeyed mascarpone (gf)

Warm White Chocolate & Banana Bread Pudding w/ caramel sauce

Chocolate Parfait w/ Bailey's crème anglaise (gf)



canapé menu options

Hot

Tempura Tiger Prawns w/ sweet chilli lime & wasabi mayonnaise

Salt & Pepper calamari w/ lemon mayonnaise (gf)

Curried Vegetable Samosas (v)

House made Chicken, Spinach & toasted Pine nut pastries

Mini Lamb Shank Pie w/ minted pea puree

Asparagus, Goats Cheese & local tomato tarts

Cold

Goats Cheese Tart w/ roast capsicum jam

Nori Rolls w/ soy & pickled ginger (prawn or vegetarian)

Mini Chicken Waldorf served on Japanese spoons (gf)

Seasoned Local Crab in cucumber cups w/ salmon roe & Wasabi Mayo

Pepper crusted Roast Beef on garlic crouton w/ horseradish cream & cherry tomato

Peking Duck tarts w/ hoi sin & shallots

substantial canapé menu options

Hot

Prime Beef mini burgers w local tomato, basil relish & gruyere cheese*

Potato & corn rosti w smoked chicken & house relish

Salt & Pepper calamari w lemon mayonnaise* (gf)

Mini chicken burgers w avocado, tomato & aioli*

Pea, ricotta & smoked trout pastry

Lamb Shank Pie w minted pea puree

Mini Fish n Chips w lemon wedge*

Cold

Grilled Aubergine Wraps w Bocconcini, semi dried tomato, rocket & pesto (gf, v)

Chicken Kimono bundles w/ soba noodle, avocado, mesculin & wasabi*

Ham, goats cheese & chutney baguettes*

Ocean trout & cucumber rolls w preserved lemon & aioli (gf)

Mini Beef Wellington w house made bbq sauce

San Choy Bow Cones

Thai Fish Balls

Lamb Kofta Balls

Harissa wonton wrapped king prawn w sweet chilli & coriander labna

Smokey chilli beef wonton w avocado dip

Arancini Balls (gf on request, v)

Noodle Boxes*

BBQ style pork w/ Chinese style egg noodles

Thai yellow Chicken Curry w/ jasmine rice (gf)

Pumpkin & Chickpea curry w/ steamed rice (gf, v)

Fried rice w/ chicken or bay prawns

**Indicates one piece per person; all other substantial canapes two pieces per person*