

CANAPE'S

Opt 1 ~ Moroccan marinated Chicken Wings

Opt 2 ~ Fresh hand made Mini Quiches, selection 2 of the following varieties
Smoked Salmon; Florentine; Spinach; Chicken & mushroom; or Prawn & Crab

Opt 3 ~ Stuffed Mushroom Caps
Fresh baby mushroom caps stuffed with Crab & Prawn in cream cheese
Crumbed in a delicate parmesan crust

Opt 4 ~ Fresh hand made Spring Rolls, select two of the following varieties:
San Choi Boa (chicken); Tiger Prawns; or Barramundi

Opt 5 ~ Coconut Tempura battered King Prawns
Ocean King Prawns dipped in our long thread coconut tempura batter & gently fried

Opt 6 ~ Teriyaki Chicken Shish Kebabs
Mini Chicken skewers hand made fresh with corn fed Chicken breast, assorted bell peppers, Spanish onion & marinated in an Asian chilli peanut & coriander marinade

Opt 7 ~ Crumbed mini Snapper Fillets
Served with fresh chilli salsa & pickled ginger

Opt 8 ~ Assorted Sushi style Nori Rolls
A mixture of freshly made Asian Nori rolls with wasabi mustard & shaved pickled ginger

Opt 9 ~ Smoked Salmon & Mascarpone Roulade
Made fresh & served on bruschetta with Tahitian lime & chilli mayonnaise

Opt 10 ~ Oyster Shooters
Fresh oysters served in individual shooter glasses in a gentle Thai marinade with vodka (additional \$2ea)

Any four options \$14.25 per person; any five options \$15.35 per person

PLATED MENU – ENTREE

Alternate Serve ~

Please make a selection of 1 or 2 of the following options:

Opt 1 ~ Traditional Pumpkin Soup

Hand made Pumpkin Soup served with crispy Bread Roll

\$10.95 per guest

Opt 2 ~ Chicken Tartlet

Chicken tenderloin braised in a creamy field mushroom sauce served in soft miniature tartlet. Topped with toasted leek & shallots

\$12.55 per guest

Opt 3 ~ Ravioli

Chefs Special Ravioli

\$13.60 per guest

Opt 4 ~ Smoked Chicken Caesar Salad

Served in a handmade parmesan cheese basket

\$14.65 per guest

Opt 5 ~ Pepper Crusted Lamb Salad

Tender Junee Lamb Striploin crusted in ground black pepper corns & mild mustard. Roasted to medium rare served on a warm potato & minted cucumber salad

\$16.45 per guest

PLATED MENU - MAINS

Alternate Serve ~ Please make a selection of 1 or 2 of the following options:

Opt 1 ~ Corn fed Chicken breast

Pan fried served on pumpkin risotto with a mild chilli Tuscan Provencale sauce
\$23.05 per guest

Opt 2 ~ Fresh Atlantic Salmon

Served on a bed of warm salad, potato, green beans & char-grilled capsicum,
Topped with fresh warm avocado dressed in roma tomato balsamic cream sauce
\$25.15 per guest

Opt 3 ~ Corn fed Chicken EnCroute

Tender corn fed Chicken breast stuffed with Crab & cream cheese. Then wrapped in butter puff pastry, roasted &
served on a sweet corn mash with chive & mushroom butter sauce
\$27.25 per guest

Opt 4 ~ Pork Fillet Parmigiana

Tender moisture infused Barkers Creek Pork Fillet crumbed in grated parmesan cheese
& topped with shaved smoked Ham, fresh Asparagus & homemade Napoli sauce.
Gratinated with local shredded mozzarella & plated on garlic mashed potato
\$30.40 per guest

Opt 5 ~ Fillet Mignon

200gm of choice tender Eye Fillet wrapped in bacon & smothered in
Tomato & Mushroom sauce. Served with parmesan croquette potatoes
\$34.60 per guest

Opt 6 ~ June 4 point Pesto Lamb Rack

Pesto crusted Lamb rack roasted to medium, served on
Garlic mash potato topped with a minted fortified wine glaze
\$37.35 per guest

Opt 7 ~ 300gm M.S.A. Rib Fillet Steak

Served on garlic mash potato & topped with fresh New Zealand garlic Mussels
\$36.70 per guest

CHILDREN'S MEALS

Ages 3 – 12 years

Choose one plated option

Opt 1 – Chicken Nuggets & Chips

Opt 2 – Fish Fillets & Chips

Opt 3 – Crumbed Chicken, Chips & Vegetables

Includes children's ice cream
\$14.95 per child

Or

Buffet Options are half price for children ages 3 – 12 years

Children's Soft drink package

\$10.95 per child

BUFFET MENU

The Buffet menu consists of the following options:

Honey & Pineapple glazed baked Leg of Ham
Complete Sirloin of Beef oven roasted with a mustard, garlic & lemon thyme crust
Fresh French bread sticks

Along with a choice of one of the following items:

- Opt 1 ~ Roasted Idaho jacket potatoes topped with sour cream, chives & roasted bacon
OR
Opt 2 ~ Steamed baby chat potatoes tossed with bacon, sour cream,
Semi dried tomatoes & char grilled capsicums

Plus a choice of three of the following options:

- Opt 1 ~ Fresh Corn on the cob steamed then sautéed with garlic butter
Opt 2 ~ Panache of fresh seasonal vegetables including zucchini,
Mushrooms, tomatoes, beans & cauliflower
Opt 3 ~ Roasted Pumpkin with toasted almonds & whiskey glaze
Opt 4 ~ Clubhouse fresh Caesar Salad
Opt 5 ~ Mediterranean roasted Vegetable Salad with a warm balsamic dressing
Opt 6 ~ Garden Salad with avocado, roma tomatoes, snap peas,
Spanish onion & multi coloured bell peppers

Plus Desserts!

Petite fours ~ Chefs choice of Mini Desserts
& Freshly brewed Tea & Coffee
All of this for just \$44.05 per guest

MIXED GRILL BUFFET

The Mixed Grill Buffet consists of the following menu options:

Both of the following options:
200gm MSA Rump Steak plus



French trim Lamb Cutlet

With a choice of either
Marinated Chicken Kebab



Lamb & Rosemary Sausage

Plus a choice of three of the following options:

Steamed baby Potatoes with garlic, bacon & chives



Clubhouse Coleslaw



Caesar Salad



Seafood Pasta Salad



Fresh tossed Salad



Mediterranean Salad

Plus Desserts!

Petite fours ~ Chefs choice of Mini Desserts
& Freshly brewed Tea & Coffee

All of the above for just \$45.10 per guest

BBQ BUFFET

The BBQ Buffet consists of the following menu options:

A choice of one of the following

300gm MSA Rump steak



250gm MSA Rib Fillet



200gm Fillet Mignon

Then select one of the following

BBQ marinated Snapper fillet baked with spicy Portuguese tomato, olive, garlic & white wine cream sauce



Tempura battered Reef Fish with lemon, capers & dill sauce

Choose either

Marinated teriyaki Chicken breast &



Lamb & rosemary sausages

Plus a choice of three of the following

Steamed baby potatoes with garlic, bacon and chives



Home made coleslaw



Caesar Salad



Seafood pasta salad



Fresh tossed salad



Mediterranean salad

Plus Desserts!

Petite fours ~ Chefs choice of Mini Desserts
& Freshly brewed Tea & Coffee

All of the above for just \$47.20 per guest

Additional Buffet Options

Select one of the following menu options to compliment the Buffet menus
(each served with Fried Rice for just \$10.95 per guest)

Opt 1 ~ Mild Thai Red or Green Chicken Curry
Tossed with bok choy, snake beans, shallots and green bell peppers

Opt 2 ~ Beef Stroganoff
Made with Mushrooms, Garlic, Onion & Gherkins. Flavoured with brandy & finished with sour cream & chives.

Opt 3 ~ Oven Baked Snapper
Crusted in macadamia nuts & completed with a coconut cream butter sauce

Opt 4 ~ Sweet & Sour Pork
Succulent pieces of tempura battered 'Barkers Creek' Pork in a sweet & sour sauce

Opt 5 ~ Moroccan Lamb
Tender pieces of Junee grown Lamb, gently braised in a Moroccan flavoured stock.
Garnished with baby potatoes & gnocchi

Or for the Seafood lovers:

Opt 1 ~ Oven Baked whole Reef Fish
Your choice of Jew-Red, Snapper or Red emperor, served whole & carved on the buffet.
Chefs Choice as per available species
For an additional \$9.90 per guest

Opt 2 ~ Tasmanian fresh plate Oysters
4 per guest
Additional \$9.90 per guest

Opt 3 ~ Ocean King Prawns
Freshly caught local product from our own Australian waters (6 Kings per guest)
Additional \$13.15 per guest

DESSERT SELECTIONS!

An array of the following Desserts will be served to compliment the Alternate Drop Menu:

- Tiramisu log
- ▼
- Carrot Cake
- ▼
- Decorated Mini Pavlovas
- ▼
- Baked Mango Cheesecake
- ▼
- Baked Lemon Cheesecake
- ▼
- Baked Lime swirl Cheesecake
- ▼
- Chocolate Mud cake
- ▼
- Black Forest Gateaux
- ▼
- Jaffa orange slice
- ▼
- Baked Apple pie
- ▼
- Freshly filled profiteroles

All served with Chantilly cream, fresh fruit/berries with chocolate dusting & or coulis as seasonal.
For just \$10.95 per guest

Should you wish to serve Wedding Cake the cost to cut & plate your cake will be \$4 per guest

BEVERAGE PACKAGES:

The following packages are available for your event ~

Value Package ~

Hardys Riddle collection ~ Chardonnay, Sauvignon Blanc, Late Harvest, Sparkling Brut Reserve,
House Red Cabernet Merlot & House Red Shiraz Cabernet

Local Tap Beer ~ Including Hahn & Cascade Light's, XXXX Gold & Hahn Super Dry 3.5, Tooheys Extra Dry & Tooheys New
Post mix Soft Drinks & Orange Juice

\$ 29 per guest ~ 5 hrs

\$ 32 per guest ~ 6 hrs

Superior Package ~

Hardy Pursuit Collection – Sauvignon Blanc, Chardonnay, Sparkling Pinot Noir Chardonnay NV, Shiraz & Cabernet Sauvignon
Local Tap Beer ~ Hahn & Cascade Light's, XXXX Gold & Hahn Super Dry 3.5, Tooheys Extra Dry & Tooheys New
Post mix Soft Drinks & fresh Juices

\$ 35 per guest ~ 5 hrs

\$ 38 per guest ~ 6 hrs

Premium Package ~

Starve Dog Lane Collection – Sauvignon Blanc, Chardonnay, Sparkling, Pinot Grigo, Cabernet Merlot
Local Tap Beer &

Premium Stubbies ~ Crown Lager, Corona, Tooheys Extra Dry Pure Blonde & Hahn Super Dry
Post Mix Soft Drinks & Fresh Juices

\$ 41 per quest ~ 5 hrs

\$ 46 per guest ~ 6 hrs