



DINING MENU

ALTERNATE DROP MENU

Our Alternate drop dining menu is perfectly designed to cater for both small and large scale events including Weddings, Corporate, Birthdays and Club Presentation Nights.

Simply choose your two selections from our Entrée, Main & Dessert menu below.

Meal Pricing

Choose Two Entrées & Two Mains

\$35 per head

Choose Two Mains & Two Desserts

\$37 per head

Choose Two Entrées, Two Mains
& Two Desserts

\$40 per head

ALTERNATE DROP MENU

Main Meal Options

Roast

Slow Roasted Beef or Pork.

Served with roasted potatoes, pumpkin, seasonal greens & gravy (GFO)

Lemon & Herb Barramundi

Baked Barramundi served with Potato Gratin & Grilled Beans
Topped with a Lemon and Herb Bearnaise Sauce (GF)

Lamb Shoulder

Slow Cooked Lamb Shoulder served on Sweet Potato Mash with Greens.
Topped with Red Wine Jus. (GF)

Filet Mignon

Cooked Medium-Rare and served on Mash Potato & Broccolini.
Choice of one sauce. Gravy, Red Wine Jus, Creamy Mushroom, Pepper,
Garlic Butter, Creamy Garlic, Diane or Vegan Gravy (GF)

Chicken Breast

Chicken Breast filled with camembert cheese & sundried tomatoes,
wrapped in prosciutto served on sweet potato mash, wilted spinach &
topped with a white wine cream sauce (GF)

Stuffed Mushroom

Stuffed with Feta and Mediterranean Vegetables.
Served on a Roquette and Red Onion Balsamic Salad. (V, GF)

Vegetable Wellington

Mixed Vegetables encased in Flaky Pastry.
Served with Wilted Spinach and Pumpkin Puree. (VG)

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Entrée Options

Salt & Lime Pepper Calamari

Flash fried Calamari strips coated in a Salt & Lime Pepper seasoning
Served with a Buttercup Lettuce and Tomato Salad. (GF)

Teriyaki Chicken

Two Teriyaki Chicken skewers served with an Asian Salad. (GF)

Roasted Vegetable Pinwheel

Slow Roasted Vegetable Pinwheel consisting of
Capsicum, Zucchini and Eggplant sitting atop Pumpkin Puree
Drizzled with a Plum Sauce. (VG)

Pork Belly

Tender Pork Belly coated in a Chinese BBQ Sauce
Served with a Crispy Noodle Salad. (GF)

Dessert Options

Citrus Tart

Served with Cream and Strawberry.

Flourless Orange Cake

Served with Cream and Strawberry.

Sticky Date Pudding

Served with Caramel Sauce and Ice-Cream

G/F Chocolate Brownie

Served with Cream and Strawberry.

Lime Cheesecake

Served with Cream and Strawberry.