

CHRISTMAS  
FUNCTIONS  
Minimum 60 People



Smorgasbord Set Menus

**Smorgasbord**

**Set menu 1 \$32.00 per person**

Turkey Shaslicks with cranberry sauce

Honey and mustard roast pork.

Marinated BBQ Lamb Cutlets

Crumbed Dory fillets with citrus tartare.

Vegetarian Lasagna with Napolitano Sauce

Greek Salad

Mixed lettuce salad

Rocket and parmesan salad drizzled with walnut and balsamic dressing

Potato, cherry tomato and basil salad

Bread

Disposable plastic plates and cutlery

**Dessert**

**Self serve**

Individual Plumb Pudding with custard and cream

Fruit Platter

Coffee station.



**Set Menu 2 \$38.00**

Roast Turkey stuffed with pistachios, bacon and cheese with traditional gravy.

Baked Honey mustard leg ham

Marinated Veal Shaslicks

Skewered and Barbequed Australian Prawn tails with

Citrus Tartare

Vegetarian Lasagna with Napolitano Sauce

Greek Salad

Mixed lettuce salad

Rocket and parmesan salad drizzled with walnut and balsamic dressing

Potato, cherry tomato and basil salad

Bread

Disposable plastic plates and cutlery

**Dessert**

**Self serve**

Individual Plumb Pudding with custard and cream

Lemon curd Tarts

Bowl of juicy crisp Cherries

Coffee station.



Three course meals start from \$37.00 per person. Simply make your selection and contact us for a quote.

Sit down Christmas  
Lunches and  
Dinners

**Entrees (choose 1)**

**Shaved Smoked Turkey** on a bed of Julienne vegetables and salad greens with a cranberry and olive oil vinaigrette.

**Seared Scallops** wrapped in prosciutto served with rice and a tomato and cream sauce.

**Prawn Cocktails** with sweet chilli and citrus cocktail sauce.

**Traditional Pork and Veal Lasagna.**

**Antipasto** consisting of a colourfull array of cold cuts and Mediterranean delicacies.

**Sautéed Chicken**, mushrooms, capsicums finished with a caramelized tomato and cream sauce served in a puff pastry pillow

**Warm Chicken**, Roasted Peppers, Melon and Rocket salad dressed with a olive oil, Balsamic and Basil Dressing

**Main Course (choose 2)**

**Grilled Turkey Shaslick** served with a vegetable medley and Cranberry mayonnaise.

**Grilled Pork Fillets** served on a bed of sautéed vegetables with white wine sauce

**Herb Crusted Lamb Rack** served with batons of vegetables gravy and mint sauce

**Baked Barramundi Fillets** served with a lemon and lime hollandaise sauce served with rosemary potato and salad

**Roast Turkey Breast** served with Gravy and Vegetables.

**Roast Sirloin** served with a red wine sauce and vegetables

**Tender Beef Fillet Steak** served with a red wine glaze and béarnaise sauce crowned with a king prawn.

**Asparagus** on a potato and parmesan frittata crowned with hollandaise sauce.

**Dessert (choose 1 or 2)**

**Lemon curd tart** with candied lemon cream and chocolate filigree

**Traditional Plum Pudding** served with a homemade brandy custard.

**Warm Apple Pie** served with fresh cream and custard

**Baked Ricotta Cheese Cake** served with a berry glaze

**Sticky Date Pudding** served with butter scotch sauce

**Brandy Snap Baskets** served with strawberries and creamy vanilla ice cream

**Lemon Cheese Cake** with a kiwi and Midori Glaze

