



FUNCTION MENU





Continental Breakfast

- Toasted Muesli Served With Creamy Vanilla Yoghurt, topped with Crunchy Almonds and Walnuts
- Fresh Seasonal Fruit Salad
- Assorted Breakfast Pastries
- Chilled Orange Juice
- A Selection of Milks – Full Cream, Oat, Skim, And Soy
- Freshly Brewed Coffee and a Variety of Tea

Additional items

Savoury

- Ham & Cheese Croissants – Flaky Pastry Filled with Savoury Ham and Melted Cheese
- Smoked Turkey, Tomato & Swiss Cheese Croissants – A Delicious Blend of Smoked Turkey, Fresh Tomato, and Creamy Swiss Cheese in a Golden Croissant
- Bacon & Egg Wrap – Warm Tortilla Filled with Crispy Bacon and Fluffy Scrambled Eggs
- Bacon & Egg Roll – Served with Tasty Cheese and a Rich Tomato Relish on a Soft Roll

Sweet

- Golden Waffles Served with a Vibrant Berry Compote and a Dollop of Crème Fraîche
- Fresh Fruit Skewers – Colourful, Bite-Sized Seasonal Fruits on Bamboo Sticks
- Assorted Muffins – Chocolate, Blueberry, and Apple Cinnamon Varieties
- Sweetened Yoghurt Layered with Crunchy Granola and Berry Compote

Plated Breakfast

Package Inclusions:

- Mini Smoothie Shots – Vibrant Blends of Fresh Fruits Served in Petite Glasses
- Bircher Muesli Pots – Creamy Oats Topped with Berry Compote and a Hint of Sweetness
- Mini Danish Pastries – A Selection of Flaky, Buttery Breakfast Favourites
- Freshly Brewed Coffee and a Variety of Teas
- Chilled Orange Juice

Option one

- Your choice of eggs – scrambled, poached, or fried – served with crispy bacon, sautéed mushrooms, oven-roasted tomato, slow-cooked baked beans, a golden hash brown, and a slice of toasted artisan sourdough.

Option two

- A Spanish-style omelette, packed with flavour and served alongside thick-cut toast, a grilled tomato, crispy bacon, and a golden hash brown.

Option three

- A tender 80g breakfast steak served with crispy bacon, smashed seasoned potatoes, baked Roma tomatoes, sautéed mushrooms, and free-range eggs cooked to your liking. Accompanied by a slice of thick-cut toast.

Local Artisan Cheese Selection

A beautifully presented platter featuring a selection of three premium local artisan cheeses, paired with dried muscatels, roasted nuts, lavosh, dried fruits, water crackers, and a generous serving of quince paste.

Vegetable Crudité Platter

A vibrant arrangement of fresh seasonal vegetables, artfully presented and served with a trio of house-made dips and a selection of gourmet condiments.

Fresh Sliced Fruit Platter

An elegant selection of seasonal fresh fruits, artfully sliced and served with a vibrant fruit coulis.

Local Antipasto Platter

A generous spread of artisan cured meats, paired with a selection of house pickles, marinated olives, and two premium NSW cheeses. Finished with quince paste and crisp lavosh for the perfect balance of flavour and texture.

Assorted Sandwich Platter

A selection of 30 freshly made point sandwiches, featuring a variety of classic and gourmet fillings:

- Smashed Curried Egg with Dill And Chives
- Ham and Cheese
- Poached Chicken with Iceberg Lettuce and Grain Mustard Mayonnaise
- Smoked Salmon with Cucumber, Capers, and Cream Cheese

Vegan & Vegetarian Ribbon Sandwich Platter

A colourful assortment of 30 ribbon sandwiches, made with gluten-free bread and filled with a variety of fresh vegan and vegetarian ingredients.

Sushi & Nigiri Platter

An exquisite assortment of premium nigiri and hand-cut sushi rolls, beautifully presented and served with wasabi, pickled ginger, toasted sesame seeds, and soy sauce.

Vietnamese Rice Paper Roll Platter

A fresh and vibrant selection of Vietnamese-style rice paper rolls, filled with pickled vegetables and vermicelli noodles, served with a traditional nuoc cham dipping sauce.

WORKING LUNCH BUFFET



Option 1

- Baked Salmon Topped with Fresh Tomato Salsa (GF, DF)
- Roasted Vegetable and Spinach Pasta (GF, DF, V)
- Steamed Seasonal Vegetables Tossed in Garlic-Infused Oil
- Green Garden Salad with a Homemade Vinaigrette Dressing (GF, DF, V)

Option 2

- Roast Beef with Rich Gravy (GF, DF)
- Baked Vegetable Medley – Pumpkin, Potato, and Kumara (GF, DF, V)
- Ratatouille with Quinoa and Shallots (VG, GF, DF, V)
- Minted Peas (GF, DF, V)
- Sautéed Spinach Topped with a Blue Cheese and Walnut Crumble
- Green Garden Salad with Homemade Vinaigrette (GF, DF, V)

Option 3

- Beef Lasagne (GF, DF)
- Tomato, Eggplant and Potato Curry (GF, DF, V)
- Steamed Basmati Rice – Light and Fluffy (GF, DF, V)
- Rocket and Pear Salad with a Sweet Vinaigrette (GF, DF, V)
- Grilled Vegetable and Tofu Salad

Option 4

- Asian-Marinaded Chicken Served On A Bed Of Rice Noodles (GF, DF, V)
- Vegetarian Bolognese With Pasta (GF, DF, V)
- Herb-Infused Vegetable Medley – Oven-Roasted Seasonal Vegetables with Mixed Herbs
- Baby Spinach Salad with Roasted Beetroot and Toasted Pine Nuts (GF, DF, V)

Option 5

- Baked Salmon served with Fresh Rocket and a Zesty Lemon Pepper Sauce (GF, DF)
- Sweet Potato and Kale Frittata with Caramelised Onions (GF)
- Bouquetiere of Vegetables – A Colourful assortment of Seasonal Vegetables (GF, DF, V)
- Rocket and Grilled Vegetable Salad – Tossed in a Light Dressing (GF, DF, V)

Option 6

- Seafood Marinara Paella – A Vibrant Mix of Seafood and Rice, Infused with Mediterranean Flavours (GF, DF)
- Tofu and Vegetable Stir-Fry with Rice Noodles (GF, DF, V)
- Potato Gratin with Mixed Herbs – Oven-Baked and Delicately Seasoned (GF, DF, V)
- Green Garden Salad with Homemade Vinaigrette (GF, DF, V)
- Greek Salad with Balsamic Vinaigrette (GF, DF, V)



Cold

Smoked Salmon Rillettes with Chive Crème & Artisan Crispbread

Delicately whipped salmon rillettes, topped with fresh chives and a dollop of sour cream, served with golden crispbread.

Chef's Selection of Sushi with Traditional Condiments

An artful array of sushi, paired with aged soy, fiery wasabi, and delicate pickled ginger.

Fresh Rice Paper Rolls with Seasonal Fillings

Hand-rolled rice paper parcels filled with your choice of chicken, prawn, or garden vegetables, served with a light dipping sauce.

Rare Roast Beef en Croûte

with Velvety Hollandaise Tender slices of rare roast beef wrapped in golden pastry, finished with a rich Hollandaise drizzle.

Goat's Cheese & Caramelised Onion Tartlet

Creamy goat's cheese nestled in a buttery tart shell, topped with sweet onion marmalade.

Chilled Marinated Prawns with Thai Nam Pla Prig

Succulent prawns marinated and chilled, served with a vibrant Thai-style fish sauce infused with chilli and lime.

Pesto-Infused Chicken Bites with Garlic Aioli

Herb-marinated chicken served on a crisp base, finished with a touch of creamy garlic aioli.

Spiced Thai Beef Salad

with Fresh Herbs Slices of seared beef tossed with fragrant herbs, chilli, and lime in a refreshing Thai-style salad.

Grilled Chilli-Herb Prawn Skewers

Juicy prawns marinated in fresh herbs and chilli, grilled to perfection and served on skewers.

Hot

Charred Lamb Kofta Bites with Smoked Yoghurt Essence

Spiced lamb skewers grilled to perfection, served with a delicate swirl of naturally smoked yoghurt.

Crisp Asian Garden Rolls with Spiced Nam Prik Dip

Golden vegetable spring rolls paired with a bold Thai nam prik dressing for a vibrant kick.

Skewered Chicken Satay with Peanut Infusion

Tender chicken skewers glazed in a rich, aromatic satay sauce with notes of roasted peanut.

Pistachio-Crusted Pork Medallions on Skewers

Savory pork bites rolled in crushed pistachios, served lollipop-style for a playful yet refined presentation.

Mini Chicken & Vegetable Pops with Herb Glaze

Juicy chicken and seasonal vegetables formed into bite-sized pops, finished with a fragrant herb glaze.

Steamed Dumpling Selection with Artisan Sauces

A curated mix of dumplings filled with premium ingredients, served with handcrafted dipping sauces.

Petite Savoury Pies with Heirloom Tomato Relish

Flaky pastry pies filled with gourmet meats and vegetables, accompanied by a rich tomato reduction.

Golden Sausage Pastry Rolls with Tomato Chutney

Classic sausage rolls elevated with buttery pastry and a tangy tomato chutney.

Crispy Tempura Prawns with Citrus & Tartare Duo

Lightly battered prawns, golden-fried and served with fresh lemon and house-made tartare.

Wild Mushroom Risotto Arancini with Aged Parmesan

Crisp risotto balls infused with wild mushrooms and parmesan, served warm and golden.

Spanish Croquettes of Chorizo, Jamón & Potato with Saffron Aioli

Golden croquettes filled with smoky chorizo, jamón, and creamy potato, paired with saffron-infused aioli.

Entrees

Cold

Grilled Prawn Salad with Mango & Sweet Chilli Glaze

Succulent grilled prawns served atop tender baby greens, finished with a vibrant mango salsa and a tangy sweet chilli reduction.

Thai-Style Beef Salad with Fresh Herbs

Medium-rare marinated beef slices tossed with crisp greens, bean sprouts, and fresh coriander in a traditional Thai dressing.

Classic Caesar Salad with Prosciutto & Parmesan

Crisp cos lettuce layered with shaved parmesan, crispy prosciutto shards, garlic croutons, and a soft-boiled egg, drizzled with creamy Caesar dressing.

Smoked Salmon & Avocado with Lemon Pepper Dressing

Delicate slices of smoked salmon resting on a bed of avocado salsa, topped with baby greens and finished with a zesty lemon pepper vinaigrette.

Grilled Vegetable Timbale with Beetroot Crisp & Pesto Oil

A colourful stack of compressed grilled vegetables, garnished with a beetroot crisp and drizzled with a fragrant pesto oil reduction.

Pesto Chicken Compote Tower with Avocado Mousse

Slow-cooked pesto-marinated chicken layered over a smooth avocado mousse, topped with microgreens and a vibrant tomato concassé.

Hot

Seasonal Soup & Artisan Bread

A rotating selection of the chef's finest seasonal soups, served with a warm artisan bread roll.

Lemongrass Prawn Ravioli in Lemon Pepper Cream

Delicate pasta parcels filled with prawns, lime, and lemongrass, tossed in a velvety lemon pepper sauce.

Sicilian Chicken Ravioli with Tomato & Olive Ragu

Chicken-filled ravioli infused with red wine, capers, and olives, finished in a rich tomato sauce.

Roasted Duck Breast with Berry Reduction

Tender duck breast served warm with micro greens and a vibrant mixed berry glaze.

Crisp Lemon Pepper Squid with Saffron Aioli

Lightly dusted squid, flash-fried and served with garden greens and a saffron-infused aioli.

Wild Mushroom & Asparagus Risotto with Parmesan Crisp

Creamy risotto with wild mushrooms and tender asparagus, topped with a golden parmesan crisp

Mains

Wild-Spiced Salmon Fillet with Lemon Pepper Cream

Pan-seared salmon fillet seasoned with aromatic spices, served over creamy mashed potato and wilted baby spinach, finished with a lemon pepper sauce.

Grilled Barramundi with Mango-Tomato Salsa

Tender barramundi fillet topped with a vibrant mango and tomato salad, accompanied by a smooth sweet potato purée.

Pork Sirloin with Roasted Garlic Potato & Apple Jus

Juicy pork sirloin paired with roasted garlic Desiree potatoes and finished with a sweet apple jus-lie.

Sage & Onion Chicken with Pancetta & Herb Crushed Potato

Oven-roasted chicken infused with sage and onion, served with crispy pancetta, lemon and herb crushed potato, and a natural jus.

Black Angus Beef Cheek with Merlot Mushrooms

Slow-braised Angus beef cheek served with merlot-glazed mushrooms, layered potato gratin, and a rich beef jus.

Moroccan-Spiced Lamb Rump with Mushroom Ragù

Tender lamb rump rubbed with Moroccan spices, served with sweet potato and a medley of mushrooms in a rustic pan jus.

Grilled Vegetable Stack with Pea Risotto & Parmesan Crisp

A vibrant stack of grilled seasonal vegetables, served with creamy pea risotto, sweet potato purée, and a crisp parmesan wafer.

Dessert

Pistachio Mousse with Berry Glaze

A silky pistachio mousse topped with a vibrant berry glaze and finished with a dusting of chocolate.

Chocolate & Cointreau Dome

Decadent chocolate dome infused with Cointreau, served with mixed berry compote and crème anglaise.

Mango & Coconut Mousse

Tropical mango and coconut mousse paired with berry compote and edible soil for texture.

Baked Lemon Tart with Passionfruit Coulis

Zesty baked lemon tart served with passionfruit coulis, fresh cream, and a baked ginger crumb.

Chocolate Tart with White Chocolate Dust

Rich chocolate tart accompanied by crème anglaise and a sprinkle of white chocolate dust.

Chocolate Mud Cake with Crème Fraîche

Moist chocolate mud cake served warm with a dollop of crème fraîche.

Caramel Mud Cake with Fresh Cream

Luscious caramel mud cake paired with fresh cream and a touch of chocolate dust.

Carrot Cake with Burnt Sugar Crystals

Classic carrot cake served with cream and topped with crunchy burnt sugar crystals.

Self-Saucing Chocolate Hazelnut Pudding

Warm chocolate hazelnut pudding with a molten centre, served with vanilla ice cream.

Pavlova with Mixed Fruit & Passionfruit Coulis

Crisp meringue shell topped with fresh seasonal fruit, passionfruit coulis, and whipped cream.



STANDARD

Choice of 1 hot dish

Choice of 3 salads

Platter choice of Chicken, Beef or Ham

PREMIUM

Choice of 2 hot dishes

Choice of 5 salads

Platter choice of Chicken, Beef or Ham

DELUXE

Choice of 2 hot dishes

Choice of 5 salads

Hot Roast Carvery choice of Beef, Pork, Chicken or Baked Ham

Hot Dishes

Thai Green Curry (Chicken or Beef)

Aromatic green curry simmered with tender chicken or beef, served with fluffy jasmine rice.

Thai Red Curry (Chicken or Beef)

Rich and spicy red curry with your choice of chicken or beef, accompanied by fluffy jasmine rice.

Mongolian Lamb

Wok-fried lamb in a savory Mongolian glaze, served with steamed rice.

Grilled Fish with Tomato Salsa

Freshly grilled fish fillet topped with a vibrant tomato salsa.

Beef Stroganoff

Classic creamy beef stroganoff served over fluffy rice.

Traditional Butter Chicken

Tender chicken in a creamy tomato-based sauce, served with rice and crisp pappadums.

Penne Carbonara

Al dente penne tossed in a creamy carbonara sauce, topped with parmesan and shallots.

Italian Beef Lasagna

Layers of pasta, seasoned beef, and béchamel sauce baked to a golden-brown finish.

Penne Pesto with Roasted Vegetables

Penne pasta tossed in basil pesto and oven-roasted seasonal vegetables.

Honey Soy Steamed Fish Fillets

Delicate fish fillets steamed in honey soy, wrapped in thinly sliced vegetables.

Indonesian Massaman Beef Curry

Slow-cooked Massaman beef curry served with fluffy rice.

Satay Chicken with Saffron Rice

Grilled chicken skewers in satay sauce, served with fragrant saffron rice.

Chicken Stir-Fry in Oyster Sauce

Tender chicken stir-fried with vegetables in oyster sauce, served with fluffy rice.

Chicken à la King

Creamy chicken and mushroom medley served with saffron rice.

Creamy Salmon Fettuccine

Fettuccine tossed in a creamy garlic sauce with flaked salmon.

Bruschetta Penne Pasta

Penne pasta in a rustic tomato sauce inspired by classic bruschetta.

Salads

Classic Greek Salad

Crisp cucumbers, ripe Roma tomatoes, briny Kalamata olives, and creamy feta cheese, all tossed in a light vinaigrette.

Classic Caesar Salad

Crisp romaine lettuce dressed in a rich, homemade Caesar dressing, topped with crispy bacon, rustic herbed croutons, and freshly grated parmesan.

Heirloom Tomato Salad

Vibrant heirloom tomato slices paired with fresh mozzarella and shaved onion, garnished with basil sprigs and drizzled with a fragrant pesto vinaigrette.

Hearty Chicken Pasta Salad

Tender seared chicken breast, baby spinach, onions, and shallots, gently bound in a light herbed mayonnaise.

Fattoush Salad

A refreshing Levantine mix of shredded greens, chopped tomato, cucumber, mint, and parsley, tossed with toasted pita triangles in a zesty mint vinaigrette.

Country-Style Potato Salad

Steamed potatoes combined with capsicum, shredded carrots, and shallots, enveloped in a creamy mayonnaise dressing.

Traditional Coleslaw

A classic blend of shredded cabbage and carrots, dressed in a creamy homemade coleslaw dressing.

Curried Potato Salad

A bold twist on a classic—steamed potatoes and mixed vegetables tossed in a yellow curry-infused mayonnaise.

Pesto Pasta Salad

Al dente pasta with sun-dried tomatoes, Kalamata olives, and fresh market vegetables, tossed in a vibrant pesto dressing.

Almond, Spinach & Beetroot Salad

Baby spinach and slivers of baby beetroot, lightly dressed in a tangy spinach and mustard vinaigrette, topped with toasted almonds.