



*All Occasions
Catering*



Alternate Drop

Plated Menu Alternate Drop

Menu

Option One - 2 course - \$44.90 p.p

Option Two - cocktail food choose 4 items from our cocktail menu and 2 x courses \$55.90

Option Three - cocktail food choose 4 items from our cocktail menu 3 x courses \$64.90

Plate Wedding cake with Chantilly cream and strawberry \$4.90 p.p

Entrée Selection (choose two)

Spicy fish cakes served over vermicelli and herb rice noodle salad with a dipping sauce

Moroccan chicken salad with mescaline lettuce, tomatoes, onion, yogurt and cumin Dressing

Italian Arancini balls filled with Mediterranean vegetables and feta cheese served with petite salad with saffron aioli

Butternut pumpkin salad with toasted pine nuts, baby spinach, cherry tomatoes, Persian feta and seeded mustard dressing

Grilled haloumi cheese served over char grilled ciabatta bread with pesto and lemon

Lightly coconut crumbed prawns served with mescaline lettuce, cherry tomatoes, Spanish onion with fresh tropical salsa and nam jim dressing

Nicoise salad Smoked trout with chat potato, egg, olives, parsley and beans with mustard dressing

½ Dozen Oysters with smoked salmon, dill cream and flying fish roe with vodka or Kilpatrick, Natural, Mornay

Smoked Salmon filled with cream cheese and dill, served with petite salad, crostini and topped with flying fish roe

Main (choose Two)

Grilled Tasmanian salmon served with, kipfler potatoes, asparagus with hollandaise sauce

Lamb loin with roast garlic puree with Mediterranean salsa and jus

Roast Lamb Rump stuffed with feta and spinach, served with sweet potato puree, broccoli and thyme sauce

Chicken Supreme filled with feta and semi dried tomatoes, served on pumpkin and spinach risotto with jus

Chinese pork belly twice cooked, served with coconut rice and Asian stir-fried vegetables

Peppered Tuna steak served over Nicoise salad with chat potato, egg, olives, parsley and beans with mustard dressing

Grilled Local Barramundi served on bed of roasted chat potatoes, finished with barbequed king prawn and garlic cream sauce

Black angus steak 220 gram served with trio roasted vegetables, broccolini with mushroom sauce

Valencia paella with diced chicken, Spanish chorizo sausage, roasted red peppers, peas, and mixed seafood with fresh rosemary and parsley, served with wedge of lemon and saffron aioli

Dessert's Choose One

A trio of cheeses Blue Vain, Double Brie and vintage cheddar served with quince jelly, grapes and water crackers

White chocolate and raspberry cheese cake served berry couli and chantilly cream

Mississippi mud cake served with chocolate sauce and chantilly cream

Pecan nut pie served with chantilly cream and strawberries

Trio of petite desserts raspberry slice, chocolate hedgehog, coconut slice with Chantilly cream and strawberry