

alternate drop menu

Soups

Creamy Chicken & Corn (gf)

Farmhouse Pumpkin (gf, veg)

Minestrone (gf, veg)

Thai Sweet Potato (veg)

*Additional seasonal options available on request

13.5

Entree

15.5

Thai beef salad

Tender marinated beef strips, served cold on Asian salad, finished with a Thai inspired sauce (gf opt)

Smoked Salmon with Avocado Salsa and Prawns

Smoked Salmon, zesty avocado and tomato salsa topped with prawns finished with a tangy dressing

Satay Chicken Skewers

Marinated chicken in a peanut satay sauce skewered and served on a bed of rice

Mains (served with a Dinner Roll)

39

Crackin' Asian Pork Belly

Asian inspired pork belly with crispy crackling, nestled on a bed of mash and steamed greens (gf opt)

Prosciutto wrapped Chicken Breast

Tender chicken breast wrapped in prosciutto pocketed with sun dried tomatoes, camembert and spinach, drizzled with creamy pesto and pine nuts, served with buttery Chat potatoes (gf opt)

Middle Eastern Lamb Shank

Tender slow braised lamb shank enhanced with a Middle Eastern flavours and sweet prunes, served on a bed of mashed potatoes and seasonal vegetables (gf opt)

Eye Fillet Steak

Tender medium-rare eye fillet steak drizzled with red wine jus and served with buttery chat potatoes and steamed seasonal vegetables (gf opt)

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Desserts

15.5

Pavlova Roulade

Rolled Pavlova, filled with cream and seasonal fruit, served with a berry coulis

Sticky Date Pudding

Old fashioned favourite, served with butterscotch sauce, vanilla ice-cream and Chantilly cream

Cheesecake

A must for every menu, a choice of Berry or Biscoff (gf)

Panna cotta

Sweet and delicate vanilla flavoured dessert, topped with berries and served with a berry coulis

Citrus Tart

Sweet pastry tart with tangy lemon curd served with a dollop of cream

Crumble

Apple and Rhubarb crumble served with vanilla ice-cream and Chantilly cream

Dessert Tasting Plate

18.5

Trio of desserts; three mouth-watering options include

Lemon meringue tart,

Berry cheesecake garnished with Persian fairy floss and Tiramisu,

Chocolate strawberry mousse cups

Terms and Conditions:

1. Menu served as alternate drop only. Min 30
2. Weekend catering an additional surcharge applies Saturdays 15% Sundays 130%
3. Confirmation of final catering numbers and special dietary needs are required at least 5 BUSINESS DAYS in advance of event date, and will be charged accordingly.
4. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes. Charges may apply.
5. Children's options available on request.
6. Cakeage for special occasions, charged from \$3.50 per person.
7. Please note that menu items are subject to change due to availability of fresh produce and meat.
8. 2 wait staff included with the cost of all dinners for table service
9. Please note the following minimum staffing requirements will apply for all dinners up to 100 guests (4 wait staff), dinners 100 – 150 guests (6 wait staff), dinners 150 + (8 wait staff) M-F \$52 pp/p/hr, Saturday surcharge 15% ,Sunday surcharge 30%

*Prices current to 30th June 2026