

MENU

# Function Menu 2009

# MENU

## SET MENU A

Two Course \$34.00

Three Course \$44.00

(V) – denotes vegetarian option available

## ENTREE

-Sauté of garlic king prawns on rice pilaf

-Oriental salad topped with thai marinated beef fillet served with sesame dressing

-Char grilled vegetable rittolo w roasted pine nut salsa(v)

-Pink peppered chicken served in warmed french brioche

-Tempura dipped chicken strips w chilli plum on jasmine rice

## MAIN

-Baked eye fillet of beef, sliced and served with chasseur sauce on garlic & shallot mash

-Roasted breast of chicken on lyonnaise potato with fried leek and bacon demi glaze

-Grilled fillet of perch on smoked salmon corn cake with parisienne greens

-Sweet potato lasagna with english spinach, roasted capsicum and ricotta(v)

-Slow roasted sirloin of beef on kumara and spinach frittata with sautéed mushroom jus

-Pork cutlet with mustard and red wine on granny smith potato mash & wilted greens

-Char grilled and fresh vegetable strudel on wild mushroom risotto(v)

## DESSERT

-Warm apple crumble w strawberries and vanilla ice cream

-Petit pavlova w fresh fruit, chantilly cream and passion fruit coulis

-Individual lemon meringue pie

-Profiteroles with crème anglaise and chocolate Ganache

-Flowerless orange and almond cake on mango syrup

Home baked bread rolls

Freshly brewed tea & coffee

**Prices based on a minimum of 20 guests – served alternately**

# MENU

## SET MENU B

Two Course \$46.00

Three Course \$56.00

## ENTREE

- Tempura tiger prawns with chilli jam on jasmine rice
- Mixed leaf salad w prosciutto wrapped chicken, garlic croutons and pine nut salsa
- Grilled haloumi & asparagus salad with salsa verde (v)
- Chinese style BBQ pork belly on glass noodles with nouc cham dressing
- Steamed ocean trout on rocket risotto with wilted spinach and shaved parmesan
- Wild mushroom & goats cheese tartlet (v)

## MAIN

- Seared fillet of beef mignon on blue cheese potato rosti with buttered beans and hollandaise
- Baked breast of chicken with pancetta & brie wrapped in flaky pastry on butternut, chat marble and sugar snaps
- Roasted rack of lamb filled with spinach & hazelnuts on potato galette with redcurrant & port jus
- Seared atlantic salmon on paprika spiced potato with garlic roasted zucchini and lemon jus
- Tandoori lamb rump with candied sweet potato, spinach and minted yoghurt
- Roasted chicken breast filled with smoked atlantic salmon, avocado and champagne glaze
- Fresh vegetable jungle curry in a crisp tortilla shell on pilaf rice (v)

## DESSERT

- Sable of strawberries in sweet biscuit crust with cointreau cream whip
- Pyramid parfait of caramel and macadamia nuts with tuille biscuits & strawberries
- Sticky fig pudding with toffee and butterscotch schnapps sauce
- French crepe w banana, cinnamon, marsala and double cream
- Fresh fruit panacotta
- Australian cheese plate with seasonal fruit and crackers

Home baked bread rolls

Freshly brewed tea & coffee

**Prices based on a minimum of 20 guests – served alternately**

# MENU

## ROCKY POINT BUFFET MENU

\$34.00 per person

Upgrade to oysters and king prawns \$17.00 per person

### HOT

- Beef sausages
- Rump steak 200gm
- Satay chicken skewer
- Mediterranean roasted vegetables with pesto
- Idaho potato, sour cream & chives

### CHILLED

- Baby cos caesar salad
- Greek dressed with extra virgin v olive oil
- Chat potato salad with seeded mustard & chive mayo
- Mixed garden leaf salad

### DESSERTS

- Chefs selection of cakes & slices
- Freshly sliced seasonal fruits

### ACCOMPANIMENTS

- Bakers basket of fresh rolls and butter
- Condiment bar with chutney, sauces and dressings
- Freshly brewed tea & coffee

Prices based on a minimum of 40 guests

# MENU

## TALLOWS BUFFET MENU

\$46.00 per person

### HOT

- Bourbon baked leg of ham glazed with maple syrup carved by our chef
- Mustard crusted beef roast with Yorkshire pudding carved by our chef
- Nepalese Butter chicken with pappadums & riata
- Penne pasta w tomato, chicken, bacon & mushrooms
- Fresh vegetable strudel on wild mushroom risotto
- Paprika roasted chicken pieces on sweet potato mash
- Seasonal roasted vegetables and roasted potatoes

### CHILLED

- King prawns with lemon aioli
- Baby coz caesar salad
- Chat potato and seeded mustard salad
- Tomato, olive, fetta and red onion salad

### DESSERT

- Peach and pineapple trifle with coconut custard
- Petit pavlova with fresh fruit, chantilly cream and passion fruit coulis
- Profiteroles with crème anglaise and chocolate ganache

### ACCOMPANIMENTS

- Bakers basket of fresh rolls and butter
- Condiment bar with chutney, sauces and dressings
- Freshly brewed coffee and tea

Prices based on a minimum of 40 guests

# MENU

## PEARL BEACH BUFFET MENU

\$66.00 per person

### HOT

- Seared atlantic salmon fillets with tarragon & vine leaves
- Pepper crust eye beef fillet medallions on garlic mash
- Whole local king prawns grilled with sweet soy & ginger on fried noodles
- Italian beef sausages
- Crispy skin chicken pieces in lime and chilli
- Sweet potato lasagne with english spinach, roasted capsicum and ricotta
- BBQ'd fried rice with egg, onion, bacon and mushroom
- Jacket roasted potatoes with sour cream and chives
- Baked seasonal vegetables

### CHILLED

- Ocean king prawns
- Sydney rock oysters
- Atlantic smoked salmon
- Caesar salad bar
- Canadian style slaw
- Olive, tomato, feta and spanish onion salad

### DESSERT

- Profiteroles filled with bailey's cream on dark chocolate ganache with fresh berries
- Mississippi mud slice with sour cherries & double cream
- Baked berry cheese cake
- Sliced fresh fruit platter
- Australian cheese plate with crackers

### ACCOMPANIMENTS

- Bakers basket of fresh rolls and butter
- Condiment bar with chutney, sauces and dressings
- Freshly brewed coffee and tea

Prices based on a minimum of 40 guests

# MENU

## COCKTAIL MENUS

\$23.00 per person menu A

\$33.00 per person menu B

### MENU A

- Chicken, ginger & sweet soy strudels
- Reef fish goujons with tartare
- Thai chicken satay skewers
- Petit quiche Lorraine
- Veal & dijon balls with tomato relish
- Thai fishcakes with rock melon salsa
- Yum cha selection of spring rolls, won tons & mini dim sims
- Flash fried calamari with chilli plum sauce
- Sicilian pizza bites
- Ricotta & spinach puffs

### MENU B

- Smoked chicken & brie filo parcels
- Gourmet cocktail pies
- Baked eye fillet on dijon baguette with pink peppercorns
- Tempura prawn cutlets with chilli plum sauce
- Mushroom & chive pinwheels
- Smoked salmon on chive blini with crème fraise & keisha
- Cuttlefish strips fried with coriander & sweet chilli
- Fresh sydney rock oysters
- Nori rolls with soy & wasabi
- French trim cutlets with honey & mint

**Includes cocktail food for up to 1.5 hours served prior to 7.30pm**

**Servings are approximately 1.5 pieces of each per person**

**Prices based on a minimum of 40 guests**

# MENU

## COCKTAIL MENUS

## ADDITIONAL EXTRA'S

## FORK DISHES

\$5.50 per person per item served in asian noodle boxes

- Singapore noodles with chicken, prawn & bbq pork
- Butter chicken curry with basmati rice
- Fish and chips, lemon & tartare sauce
- Lamb rogan josh with basmati rice

## DESSERT

\$4.50 per person per item

- Profiteroles filled with bailey's irish mousse
- Selection of lemon, macadamia & portuguese mini tarts
- Chefs selection of small cakes and slices (4 varieties)

# MENU

## BEVERAGE PACKAGES

### STANDARD

1 hour \$14.00pp | 2 hours \$18.00pp | 3 hours \$22.00pp | 4 hours \$28.00pp | 5 hours \$32.00pp

Choice of 2 Beers

Tooheys new, tooheys old, victoria bitter, hahn premium lite  
soft drinks and orange juice

Wines from the Rothbury estate series which include

Rothbury estate sparkling cuvee

Rothbury estate chardonnay

Rothbury estate semillon sauvignon blanc

Rothbury estate cabernet shiraz

### PREMIUM

1 hour \$16.00pp | 2 hours \$24.00pp | 3 hours \$30.00pp | 4 hours \$36.00pp | 5 hours \$42.00pp

Choice of 4 beers:

Carlton cold, crown lager, james boag premium, pure blonde, tooheys extra dry, victoria bitter,  
tooheys new, tooheys old, hahn premium lite

Soft drinks and orange juice

Wines from the Wolf Blass Bilyara series which include

Wolf blass bilyara sparkling brut

Wolf blass bilyara chardonnay,

Wolf blass bilyara shiraz

Saltram makers table semillon sauvignon blanc

Saltram makers table cabernet sauvignon

### PREMIUM PLUS

2 hours \$30.00pp | 3 hours \$38.00pp | 4 hours \$46.00pp

Choice of 4 beers:

Tooheys new, tooheys old, victoria bitter, carlton cold, hahn premium lite ,corona, heineken,  
beez neez, crown lager, tooheys extra dry, james boag premium, pure blonde,

Soft drinks and orange juice

Wines from the Penfolds private release series which include

Penfolds private release chardonnay

Penfolds private release shiraz cabernet

Yellow glen vintage pinot noir chardonnay

Angel cove sauvignon blanc NZ

T Gallant pinot noir

### SOFT DRINK

1 hour \$7.00 pp | 2 hours \$9.50 | 3 hours \$12.00pp | 4 hours \$14.50 | 5 hours \$17.00

A selection of soft drinks and orange juice

# MENU

## CHILDRENS SET MENU

\$17.50 per child age 3-11

For alternate serve, please add \$3 per person (maximum of two different choices per course served alternately)

Please select one meal from each course for all children attending the function

### MAIN

- Chicken nuggets and chips
- Spaghetti bolognaise
- Fish and chips
- Hawaiian pizza

### DESSERT

- Fruit salad and ice cream
- Ice cream and jelly
- Vanilla ice cream with your choice of topping
- Chocolate mud cake

Home baked bread roll

## BUFFET MENU

Rocky Point Buffet -\$17.00 or \$20.00 with seafood per child age 3-11

Tallow's Beach Buffet \$19.00 per child age 3-11

Pearl Beach Buffet \$22.00 per child age 3-11

## BREAKFAST BUFFET

0-3 - Complimentary

4 - 11 - \$7.50

12 and over \$15.00

## SOFT DRINK

1 hour \$3.50pp | 2 hours \$4.75pp | 3 hours \$6.00pp | 4 hours \$7.25pp | 5 hours \$8.50pp

A selection of soft drinks and orange juice for children age 3-11

# MENU

## PLATTERS

### CRACKERS, CHEESE & FRESH FRUITS

\$110.00 per platter serves 30 guests

An assortment of australian cheeses & fresh fruits with water crackers

### CRUDITIES & TASTY DIPS

\$85.00 per platter serves 30 guests

Fresh carrots and crispy celery sticks served with crunchy corn chips and three assorted dips

### SEASONAL FRESH FRUIT PLATTER

\$80.00 per platter serves 25 guests

\$145.00 serves 45 guests

An assortment of fresh seasonal fruits and berries

### ASSORTED SANDWICHES

\$57.00 -12 sandwiches cut into quarters

\$95.00 - 20 sandwiches cut into quarters

Additional sandwiches \$4.75

A variety of fillings served on freshly baked wholemeal, white and multigrain bread

### GOURMET OPEN SANDWICHES

\$260.00 serves 50 guests

\$365.00 serves 70 guests

Additional sandwiches \$5.20

A variety of fillings served on freshly baked turkish bread

### CHEFS SELECTION OF HOT FINGER FOOD

\$90.00 105 pieces

\$150.00 170 pieces

A selection of hot finger food served on platters

-Reef fish goujons with tartare

-Petit quiche lorraine

-Veal & dijon balls with tomato relish

-Thai fishcakes with rock melon salsa

-Yum cha selection of spring rolls, won tons & bbq pork buns

-Flash fried calamari with chilli plum sauce

-Sicilian pizza bites

-Ricotta & spinach puffs