

Cocktail Receptions

Minimum 40pax

Minimum menu \$25.00pp

Public Holiday surcharge \$3.00pp

Linen additional \$2.00pp

Set Cold Canapé's \$15.90pp

Pretzels, Mixed ground nuts, Potato crisps, Grissini, Japanese rice crackers, King Island water crackers, Corn Chips, Vegetable crudities, Three assorted dips, Tasty hard cheese and Soft brie w' greens Turkish bread, Choux profiteroles filled w' chicken and asparagus mousse, Sliced salami topped with cream cheese and olives.

Set Hot Canapés' \$16.90pp

Crumbed prawn cutlets w' tartare sauce, Chicken breast skewers w' satay peanut sauce, Cocktail spring rolls, Miniature samosa, Curry puff, Salt and pepper squid, Seasoned potato wedges w' sour cream and chives, Goujons of white fish fillet w' tartare sauce, Petite beef pies and Cocktail sausage rolls served w' a tomato and basil sauce.

Please feel free to add to the above set menus with a selection from the Platinum choices range of cold & hot canapé's.

Platinum Choices

Cold Canapé's selection

Prosciutto Turbans & Cantaloupe en croute	\$3.50pp
Assorted Pastry Barquettes filled w' Pate Du chef and Salmon Mousse (2 pieces each)	\$3.50pp
Stuffed Dates filled w' Stilton Cheese & Poppy seeds	\$2.50pp
Artichoke hearts filled w' smoked turkey topped w' a Spanish onion marmalade	\$3.50pp
Mexican styled Guacamole dip w' corn chips and chilli tomato salsa	\$3.50pp
Petite Choux profiteroles filled w' Chicken & Asparagus mousse	\$3.50pp
Tender Lamb's tongue & lime mayonnaise served on a Parmesan & garlic crouton	\$3.50pp
King Prawns, red paw paw, mango, macadamia nut and shallot salad tartlets	\$3.90pp
Japanese Sushi Californian rolls w' a chilli wasabi mayonnaise	\$2.90pp
Grilled Briche crust topped w' a peach & chilli salsa & sliced duck breast served w' a dollop of orange zest & black truffle cream	\$4.20pp
Crab cocktail in cucumber cups w' sauce Marie rose, garnished w' anchovies	\$3.90pp
Tartlets of Babaganosh marinated grilled zucchini, red capsicum, kalamata olives & mill pepper	\$3.50pp
Mixed nuts roasted in chilli and cumin oil	\$1.80pp
Bowls of Potato chips	\$1.10pp
Slices of fresh fruit and berries served w' a maple, honey & banana yoghurt dipping sauce	\$3.90pp
Bay prawns tossed in a tangy cocktail sauce served in a zucchini cup and topped w' caviar	\$3.50pp
Smoked Salmon w' capers, brunoise of red onion & red current jelly served on a pumpernickel	\$3.90pp

Platinum Choices (cont)

Hot Canapés selection

Scallop & Bacon brochette w' an orange hollandaise sauce	\$3.90pp
Coconut long thread crumbed Prawns served w' a raspberry melba fruit dipping sauce	\$3.90pp
Goujons of Barramundi served w' fried parsley and remoulade sauce	\$2.90pp
Thai fish cakes w' a coriander & sweet chilli dipping sauce	\$2.90pp
Goujonettes of Tandoori Chicken breast w' cumin yoghurt sauce	\$3.50pp
Deep fried tofu tossed in oyster sauce	\$2.20pp
Vegetable Samosa w' a light curry mayonnaise	\$1.20pp
Cocktail spring rolls w' a sweet chilli sauce	\$1.30pp
Vietnamese Pork balls served w' a nim jam dipping sauce	\$2.90pp
Satay Chicken skewers served w' satay peanut sauce	\$3.50pp
Mini cocktail sausage rolls w' a tomato & basil sauce	\$1.90pp
Miniature Quiche Lorraine French baked w' egg, cream & cheese	\$3.70pp
Mushroom caps a'la 'Tourangle filled w' a veal & mushroom duxelles, double crumbed & cooked till golden	\$3.50pp
Fricassee of Turkey and mushroom tartlets glazed w' Gorgonzola & thyme	\$3.90pp
Deep fried Ricotta Ravioli w' basil pesto mayonnaise	\$2.90pp
Chicken breast strips in a Cajun sesame seed crust w' a chilli plum sauce	\$3.50pp
Veal & Pork brochettes w' a balsamic, dried plum & Port dressing	\$3.90pp
French vine yard escargots sautéed w' marchand de vin sauce served in a puff pastry bouchee case garnished w' rosemary	\$3.90pp
Smoked Turkey & Spatchcock w' Mediterranean char grilled vegetables fetta cheese & fruit chutney encased in a shallot tartlet	\$3.90pp
Szechwan salt & pepper squid rings	\$2.50pp
Sydney rock oysters cooked Kilpatrick, Mornay or Natural	\$3.20pp
Miniature croquet monsieur of leg ham, Swiss cheese & a mustard béchamel sauce sandwiched, egg dipped and pan fried in Ghee	\$3.50pp
Petite Meat pie w' a tomato & basil sauce	\$2.40pp
Baby beef burger w' caramelised onions sliced tomato and mesclin lettuce w' a char grilled vegetable relish & BBQ sauce	\$3.90pp

The Great Aussie Barbeque

\$38.90pp

Minimum 40pax public holiday surcharge \$3.50pp

Brochettes & Shashliks

(Please choose one item)

Yakatori Chicken thigh and Chicken livers marinated in soy, saki, honey and garlic
Veal & Pork skewered w' prunes marinated in port
Lamb pieces rolled in ahi spices and fresh mint
Traditional beef onion and capsicum

Sausages, Rissoles & Patties

(Please choose one item)

Vietnamese Pork balls w' lemon grass, chili and nam pla
Cajun sesame chicken crepinette – a spicy homemade chicken flat sausage
Chicken chipolatas
Grilled pepperoni
Grilled black pudding
Beef, garlic & fresh herb rissoles
Thin pork sausages
Think pork sausages
Thin beef sausages

Barbeque Meats

(Please choose one item)

Fillet mignon – farceed w' a mushroom duxelles wrapped in bacon 180g
Rump Steak, grain fed M.S.A 250g
Sirloin Steak 200g
T-Bone Steak 250g

*Moroccan Lamb cutlets marinated in spices and garlic olive oil served w' peach,
Spanish onion and tomato flesh salsa (4 per serve)*
Chicken breast marinated and served Szechwan sauce 200g

Salads & Breads

- * Harliquin Salad – Oak lettuce, snow peas, sprouts, French beans and pear served w' a black sesame seed Indonesian inspired dressing
- * Whole baby sweet beetroot salad w' sour cream & chives
- * German Potato Salad w' mustard grains, eggs and mayonnaise
- * Insalata Italian – tomatoes, black olives, cucumber and red onions served w' a balsamic dressing
- * A buffet display of Turkish, Panini and Baguette bread served w' flavoured butters

Extras

Grilled Tomato	\$2.20pp	Extra Rissoles	\$3.90pp
Grilled Button Mushrooms	\$2.90pp	Extra Thick Sausages	\$3.90pp
Bacon Rashers	\$3.50pp	Extra Thin Sausages	\$2.50pp
Grilled onions	\$1.50pp	Extra Meat Selection	\$15.90pp
Extra Brouchette	\$4.90pp	Extra Salad	\$2.50pp

The Terraces Buffet by the Lake

\$65.00pp

Minimum 50pax public holiday surcharge \$3.50pp

Hot & Cold canapé's on arrival

Entrée's

Please choose two options from our Wedding Selections menu to be served to the table alternately.

Mains

Platters of Baked Ham, basted w' apricot and maple syrup served w' an aged Port and Dried Plum Balsamic puree (served cold)

Medallions of Pork fillet served w' a calvados cream sauce garnished w' deep fried apple beignets dusted w' sweet spices (served hot)

Chicken breast makkhanwalla a rich tandoori style tomato, butter cream dish served w' basmati rice flavoured w' cardamom and star anise (served hot)

Penne Carbonara w' egg, garlic olive oil, bacon, anchovies and capers topped w' romano cheese (served hot)

Platter of Chicken breast w' Moroccan spices served w' a peach, apple and ginger fondu (served cold)

Mustard and herb crusted roast veal served w' a sauvignon demi glace, carved at the buffet by our Chef's (served hot)

A bread display of Turkish, Panini and Baguette all served w' flavoured butters

"Swan Ice Sculpture"

A special feature of the buffet menu used as a centrepiece at no extra cost.

Vegetables

A symphony of wok tossed vegetables – broccoli, zucchini, carrots, cherry tomatoes, sweet baby peas, beans & bean sprouts flavoured w' garlic ginger & oyster sauce

Trays of Boulangere potatoes, sliced & cooked on a bed of onions and stock

Salads

Australian Potato Salad w' mustard grains & sliced egg
Chef's Garden Salad w' garlic & oregano dressing
Chinese coleslaw w' Asian flavours

Fruits De Mere

Ocean King Prawns & Sydney Rock oysters extra \$15.50pp
Paupiettes of White Fish fillet in a rich pernod & mild yellow curry sauce extra
\$7.95pp

Dessert

Your wedding cake served to the table with fresh strawberries & Chantilly cream
Or
Please choose two options from our dessert menu located in the "Wedding Selection
Menu"

Brewed Coffee, tea & dinner mints

Wedding Special Menu

\$49.95pp

Minimum 40 people Public holiday surcharge \$3.50pp
Please choose two options to be served alternatively to the table

Including hot and cold canapé's on arrival

Entrée

Avocado vinaigrette
Lamb Bouchettes w' Teriyaki Glaze
Soup de jour – please choose from our extensive soup menu
Prawn Cocktail w' sauce marie rose
Pene Pasta Carbonara served w' shredded parmesan cheese
Satay Chicken breast fillet w' a chili peanut sauce
Lamb printainiere ragout on steamed jasmine rice
Thai Beef red curry on steamed Jasmin rice
Pork fillet strips in a brandy & green peppercorn sauce
Smoked Salmon salad

Mains

Roast Veal forestiere topped w' a mushroom, bacon and red wine sauce
Fillet of barramundi baked w' banana and hollandaise sauce
Chicken & white wine crepe baked w' a two cheese mornay sauce
Herb crusted Lamb cutlets w' your choice of sauce (red wine jus, mushroom, pink pepper corn or seeded mustard)
Chunky beef steak paprika au vol au vent glazed w' cheese and fresh herbs
Baked leg of ham w' a port, dried plum and balsamic glaze
Stir fry beef oysters w' hoisin sauce on hokkien noddles
Grilled white fish fillet topped w' garlic prawns in a white wine double cream reduction
Grilled Chicken Breast topped w' avocado, smoked salmon and béarnaise sauce

Dessert

Your wedding cake as dessert cut and served w' Chantilly cream and fresh strawberries to the table

Brewed Coffee, tea and after dinner mints

Meals are served w' appropriate fresh vegetables bread rolls & butter curls

Selections Menu

Minimum of 40pax

Public Holiday surcharge \$3.50pp

Set two course menu \$59.95pp

Set three course menu \$65.95pp

Includes

Hot & Cold Canapé's on arrival

Your wedding cake as dessert cut by our chef's and served with strawberries and cream with any two-course meal

Soups

Cold Soups – available on request

Hot Soups

Crab & Corn Chowder

Ministrone soup

Seafood chowder

More hot soups available on request

Entrée's

Prawn & Scallops in a Thai red curry sauce, served on ribbons of carrots and zucchini, garnish with puff pastry flurons

Linguini with sun dried tomatoes, fetta cheese, kalamata olives and pesto cream sauce, garnished with deep fried leek and capers.

Millefeuille of Escargots marinated snails wrapped in filo pastry, served with pernod and French Roquefort cheese cream sauce

Traditional Caesar Salad with bacon, anchovies, croutons, garlic, Parmesan cheese, egg yolk and cos lettuce

Seafood Cocktail "Marie rose" selected seafood poached in fish stock and white wine, served with a cognac spicy cocktail sauce

Lamb Rogan Josh lamb leg slowly cooked in a sauce of onions, tomatoes and a blend of special Indian spices, served with basmati rice and lime

Szechwan Chicken Breast & mesclin Salad spicy chicken breast with mandarin segments, water chestnuts, straw mushrooms, roasted red capsicum and eggplant with a poppy seed rambutan dressing

Veal & Turkey Crepe topped w' a Chablis sauce glazed w' Cheddar Cheese and garnished w' fresh herbs

Garlic & Chilli Tiger Prawns served on a bed of English spinach, sultanas and pine nuts

Gravlax Salad w' celery cucumber, witlof, Salmon caviar & a citrus vinaigrette

Seared Barramundi topped w' a black olive tapenade, served on watercress w' a walnut and burnt orange-lime vinaigrette

Stir fry Beef Fillet w' oyster sauce and served on fried rice

Deboned Rack of Lamb marinated in harissa spices, olive oil and bbq served on a Orange cardamom & ginger jam garnished w' preserved lemon & miniature pappadams

Mains

Atlantic Salmon topped w' a melon & mint salsa, served on baby bok-Choy w' a creamy coconut, chilli, ginger green Thai curry sauce

Eye Fillet oven roasted on a garlic crouton, topped w' Chicken Liver pate and grilled Mediterranean vegetables, served w' a red wine jus

Lamb Back strap w' a Moroccan spice & herbed butter crust, served on a bed of Pumpkin & peach ratatouille finished w' a red current sauce

Rare Loin of Tasmanian Highland Venison served w' a warm sweet potato salad & topped w' braised red cabbage

Reef Fish Fillets Marakesh pan cooked and served w' a citrus scented couscous, currants, pine nuts, diced apricots & a roasted red capsicum coulis

Chicken Breast filled w' mushroom duxelle, wrapped in bacon & filo pastry and served w' a three-peppercorn cream sauce

Medallions of Eye Fillet set upon a basil & artichoke potato mash, topped w' slices of avocado, sun dried tomatoes and a Cabernet Sauvignon butter sauce garnished w' deep fried figs coated w' an almond crumb

Medallions of Pork Fillets laid on a bed of cheesy garlic polenta topped w' Swiss brown mushrooms, eggplant, basil oiled Roma tomatoes.

Grilled Chicken Breast served on sliced soufflé potatoes and sweet potato crisps w' a pesto hazelnut cream sauce, garnished w' escargot sautéed in garlic butter.

Dessert

Profiteroles filled w' jaffa chocolate custard served on a vanilla cream anglaise

Lemon Meringue Pie served w' a vodka berry coulis

Summer Pudding served w' king island cream

Individual Passionfruit Pavlova served w' strawberries

Baked Manhattan Cheese Cake served w' cream de menthe and almonds

Tropical bread & butter pudding served w' rum ice cream

Warm Irish Whiskey Double Chocolate Mud Cake served w' King Island cream

Chocolate Cup filled w' wild berries served w' a Kahlua cream anglaise and Mango coulis

Black Cherry Gateaux served w' Syllabub cream

Should you require two or more options to be served alternately please budget an additional \$3.50 per person per course. Please discuss your requirements with your function coordinator.