

# BRONZE A LA CARTE MENU



## ENTREE

Vegetarian spring rolls sweet and sour sauce  
Meatballs with tomato relish dipping sauce  
Brie and cranberry arancini  
Bruschetta  
Chef's selection mixed dips, sourdough and olives for the table

## DESSERT

Mini Pavlova with fruit and chantilly cream  
Sticky date pudding with ice cream  
Vanilla Bean Panna Cotta with coulis and berries  
Chocolate lava cake with ice cream

## INCLUSIONS & ADD ONS

Complimentary bread roll & butter  
Tea and coffee station  
Cake knife  
White Cloth Napkins \$3pp  
Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

## MAIN

V Tempura Flathead served with chips & salad  
GF Chicken Schnitzel served with chips & salad  
V Spaghetti in rich beef Bolognese with Parmesan  
V GF Spinach & Ricotta Ravioli in butter and sage sauce V  
V Quiche Lorraine of Florentine served with fresh garden salad V  
Tomato & Garlic Mussels with sourdough GFO  
GF Chicken Ragout served with steamed Jasmine rice GF

# SILVER A LA CARTE MENU



## ENTREE

- Vegetarian spring rolls sweet and sour sauce **V**
- Meatballs with tomato relish dipping sauce **GF**
- Brie and cranberry arancini **V**
- Bruschetta **V GF**
- Chef's selection mixed dips, sourdough and olives for the table **V**

## DESSERT

- Mini Pavlova with fruit and chantilly cream **GFO**
- Sticky date pudding with ice cream
- Vanilla Bean Panna Cotta with coulis and berries **GF**
- Chocolate lava cake with ice cream

## INCLUSIONS & ADD ONS

- Complimentary bread roll & butter
- Tea and coffee station
- Cake knife
- White Cloth Napkins \$3pp
- Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

## MAIN

- Herb crusted roast beef served with traditional gravy **GF** served with beans and roasted baked vegetables.
- Roast pork served with apple sauce, beans and roasted baked vegetables. **GF**
- Portuguese roasted chicken served with beans, roasted baked vegetables and garlic aioli **GF**
- Mussels linguini in semi sun-dried tomato sauce and garlic wine sauce
- Alfredo and mushroom spaghetti with parmesan **V**

# GOLD A LA CARTE MENU



## ENTREE

- Chicken and Mushroom Vol Au Vent
- Beef skewers with Chimichurri sauce
- Crab cakes with spicy mango remoulade
- Prawn cocktail with avocado and mango salsa
- Roasted beet salad with goat cheese and walnuts
- Deep fried camembert, cranberry chutney and arugula

## DESSERT

- Red Velvet cake mixed berry coulis and cream
- Salted Caramel macaron stack with ice cream
- Assorted French petit fours
- Chocolate mousse with gold leaf
- International cheese platter for the table: French Brie, Blue Cheese Aged Cheddar Quince Paste Fruit & Crackers

## INCLUSIONS & ADD ONS

- Complimentary bread roll & butter
- Tea and coffee station
- Cake knife
- White Cloth Napkins \$3pp
- Cakeage your cake cut, plated and served with berry coulis and cream \$3.90pp

## MAIN

- GF Beef Medallions medium rare red wine jus.  
Herbed mashed potatoes, dutch carrot and grilled asparagus.
- GF V V Chicken Schnitzel Napoleon with garlic mashed potatoes, sautéed spinach, truffle oil and sautéed button mushrooms.
- GF Pan Seared Salmon served with asparagus lemon gremolata and roasted baby potatoes.
- GF Mediterranean Chicken stuffed and baked with spinach, sun dried tomatoes, feta cheese and a side of wild rice pilaf and steamed broccoli.
- GF GF Roasted Pork Tenderloin seasoned with a blend of herbs and spices drizzled with a honey-mustard glaze, served with sweet potato mash and roasted Brussels sprouts.
- V Mushroom Risotto infused with sautéed mushrooms and truffle oil served with a fresh arugula salad.

# PLATINUM A LA CARTE MENU



## ENTREE

Oysters Rockefeller  
 Seared Scallops and pea purée  
 Soft shell crab, chilli jam and ribbon salad  
 Beetroot and goats cheese terrine  
 Stuffed Mushrooms with garlic, breadcrumbs, fresh herbs, and cheese  
 Crispy pork belly bites with apple chutney

## DESSERT

Japanese Pancakes, sticky taro boba, vanilla crème  
 Baileys Lamington Trifle, vanilla crème, raspberries  
 Cascading Tiramisu, amaretti, mascarpone mousse, coffee  
 Bombe Alaska, meringue and raspberry vodka flambe

## INCLUSIONS & ADD ONS

Complimentary bread roll & butter  
 Tea and coffee station  
 Cake knife  
 White Cloth Napkins \$3pp

## MAIN

Duck confit with orange glaze served with pumpkin GF  
 soufflee and quail egg

Lobster mornay tail with apple and celeriac GF  
 remoulade

Barramundi with champagne beurre blanc, potato V  
 soufflé and vegetable bundle

Bacon wrapped beef filet mignon, Gruyère cheese GF  
 potato mash and baby confit tomato on the vine

Chicken Saltimbocca topped with pan seared GF  
 prosciutto and sage leaves, served with a white wine sauce.

Moroccan Lamb Targine stewed with aromatic GF  
 Moroccan spices, dried fruits and nuts, served with fluffy couscous and fresh cilantro.

Spinach and Ricotta Stuffed Cannelloni filled with V  
 spinach, ricotta, and nutmeg, baked in a rich béchamel sauce