



Morning, Afternoon Tea & Light Lunch

Assorted House made fruit Muffins (2 pp) \$5.00pp

Selection of House made biscuits (3pp) \$3.50

Fresh Baked Scones with sides of Butter, Strawberry Jam
& Whipped Cream (2pp) \$4.50pp

Fresh Baked Fruit Scones with Butter Portions (2pp) \$4.00pp

Seasonal Fresh Fruit Platter consisting of Rockmelon, Honeydew,
Pineapple, Watermelon, Strawberries, Oranges & Grapes
(One piece of fruit per person) \$4.00pp

Assorted Sandwich Platter including Ham & Cheese, Corned Beef & Pickles,
Egg & Lettuce, Cheese & Tomato, Chicken & Salad & Salad
(Four Points) \$4.00

(Six points per person) \$4.50

Gourmet Mountain Bread Wraps of Various Fillings including

- Chicken Caesar Salad

- Shaved Ham & Swiss Cheese

- Turkey Cucumber & Cranberry

- Pastrami, Roasted capsicum, Spanish onion and tomato relish

- Chicken, Brie & Avocado

(Two ½ Wraps per person) \$6pp

Assorted Cakes & Slices, including Chocolate cake, Banana Cake,
Orange Cake, Caramel Slice, Rocky Road and Vanilla Cheesecake
(2 pieces pp) \$4.00

Australian Cheese and Dried Fruit Platter including Camembert, Edam
Cheddar and Blue Vein, Dried apricots, Figs, Sultanas and Mixed Nuts.
\$6.50pp

Tea & Coffee Station for your convenience \$3.00pp

where everyone is treated like a local



Canapés and hors d'oeuvres

Cold

Rice Paper Rolls with Vermicelli Noodles and Pickled Vegetables

Smoked Salmon on Croutons with dill Aioli

Mini Bruschetta of tomato, olive and Basil

Japanese style Nori Rolls with Wasabi Mayonnaise

Oyster Shooter of Pickled Ginger, Shallot and Sake

Rare Roast Beef with Caramelised Onion on Crouton

Mini Cheese and Chive Scone with Tomato Relish

Ribbon Sandwiches of Turkey, Cucumber, and Cranberry

Hot

Herbed Chipolata's with a Pastry Ribbon and Tomato relish

House Made Spinach and Ricotta Filo Pastries

Roasted Cherry Tomato and Bocconcini Tart

House Made Mushroom Pin Wheels

Seared Scallop with Orange and Sweet Chilli Dressing

Roast Pumpkin and Fetta Crumbed Risotto Balls

Mediterranean Vegetable Calzone

Salmon and Dill Frittata with Crème' Fraiche

Select Three Cold and Three Hot \$12.50 per Person

Select Five Cold and Five Hot \$18.50 per Person

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The Cantwell Buffet Menu

Minimum of 30 people required

Entree

Frittata of Mediterranean Vegetables
Farfalle Pasta with a light Salmon & Dill Cream
House Made Bacon & Ricotta Cheese Pastry Tart
Roast Tomato & Pesto Soup

Main

Tender Chicken Breast Cacciatore Olives, Onion & Mushroom in Tomato
Beef Roulade of Spinach, Capsicum & Camembert Cheese
with a Red Wine Glaze
Barramundi Fillets with a Parsley & Lemon Gratin
Thick Cut Roasted Porterhouse rubbed with Seeded Mustard
finished with Horseradish Cream
Gourmet Vegetarian Lasagne of Char grilled Vegetables
Slow Roasted Pork Belly in a Barbeque Sauce Style Glaze
Beer Battered Flathead Fillets with house made
Tartare Sauce and Lemon

(continued over)

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Sides

Oven Roasted Vegetables of Potato, Carrot and Pumpkin

Steamed Basmati Rice

Slow Roasted Garlic and Sea Salt Chat Potatoes

Sweet Potato and Chive Mash

Medley of Seasoned Vegetables with Almondine Butter

Traditional Rice Pilaf in Chicken Stock

Greek Salad with Feta Cheese, Kalmata Olives, Cherry Tomato and Cucumber

Penne Pasta Salad with Sun Dried Tomatoes, Basil Pesto and Roasted Capsicum

Dessert

Seasonal Fruit Platter with Vanilla Anglaise

House Made Sticky Date Puddings with Butterscotch Sauce

Citrus Tart with Berry Compote

House Made Tiramisu with Kahlua Anglaise

Warm Apple pie with Double Cream

Two Course \$32.50

Select:	Two Entree	or	Three Main
	Three Main		Four Sides
	Four Sides		Two Desserts

Three Course \$37.50

Select: Two Entrees
Three Main
Four Sides
Two Desserts

Bread Rolls Complimentary

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Cocktail Platters

HOT

Platter 1:

Consisting of Mini Party Pies, Party Sausage Rolls, Assorted Quiches and Cocktail Franks with Tomato Dipping Sauce

Platter 2:

Cocktail Samosa, Mini Vegetarian Spring Rolls, Fish Goujons, Mini Dim Sims and Prawn Purse accompanied with Sweet Soy Sauce and Sweet Chilli Sauce

Platter 3:

Honey Soy Chicken Skewers, Peppered Beef Skewers, Tandoori Lamb Skewers, and Satay Chicken Skewers with a Sweet Chilli and Yogurt Dipping Sauce

Platter 4:

Assorted Savoury Pastries consisting of Vol Au Vents, Smoked Salmon Parcels, Tandoori Pin Wheels and Spinach & Ricotta Rolls

COLD

Platter 5:

Assorted Sandwich Platter with a variety of Smallgoods and Vegetarian Sandwich Points

Platter 6:

Mediterranean Antipasto Platter of Char Grilled Vegetables, Olives, Sundried Tomatoes and Breads

Platter 7:

A Selection of Dips accompanied with Crudités and Pita Crisps

Platter 8:

Grazing Platter of Kabana, Cheese, Sweet Cocktail Onions, Gherkins and Olives

All Platters \$40

Recommended for approximately 12 people

where everyone is treated like a local

functions



The Harrison Buffet Menu

Minimum of 30 people required

Entree

Minestrone Soup

Asian Spring Rolls with Plum Sauce

Cream of Pumpkin Soup

House Made Chicken Satays

Main

Beef Lasagne

Tempura Battered Fish Fillets with Tartare Sauce

Roast Boned Leg of Lamb with Gravy and Mint Jelly

Vegetarian Spinach and Ricotta Cannelloni

Roasted Boned Shoulder of Pork with Apple Sauce

Beef Stroganoff

Chicken Korma Curry

(continued over)

where everyone is treated like a local



Sides

- Steamed Jasmine Rice
- Garlic and Rosemary Chat Potatoes
- Traditional Roast Potatoes
- Cajun Style Potato Wedges
- House Made Coleslaw
- German Style potato Salad with Seeded Mustard and Sour Cream
- Mixed Medley of Vegetables with Herb Butter
- Slow Roasted Carrot and Pumpkin

Dessert

- Seasonal Fruit Salad with Whipped Cream
- Individual Pavlova with Berry Compote
- Cheese and Fruit Platter Accompanied with Water Crackers
- House Made Apple Crumble with Warm Custard

Two Course \$27.50

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| Select: | Two Entree | or | Three Main |
| | Three Main | | Four Sides |
| | Four Sides | | Two Desserts |

Three Course \$32.50

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|---------|--------------|
| Select: | Two Entrees |
| | Three Main |
| | Four Sides |
| | Two Desserts |

Bread Rolls Complimentary

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The Lane Menu Package

Entree

Baby Boconcini and roast tomato Tart with Pesto Dressing

Prawn, Mango and Caramelised Walnut Salad

Chilled Cucumber Soup with Tomato and Mint Salsa

Char grilled Capsicum and Basil Brushetta

Main

Grilled Salmon Fillet with Fresh herbs and Lemon Butter
on Oven Roasted Chats

Marinated Beef Fillet on Yam Mash finished with a Balsamic Reduction

Tender Chicken Breast with a Camembert and Sun Dried Tomato farce
on a creamy Mash potato and Basil Pesto cream

Rack of Lamb with rosemary potatoes and finished with a Port wine reduction

***Bowls of Seasonal Mixed Vegetables and Garden Salad
will accompany each table*

Dessert

Orange and Cinnamon Semi freddo

Vanilla Bavious with Mixed Berry Compote

Individual Sticky Date Pudding with Butterscotch sauce

Traditional Crème Caramel with double cream

Two Course Alternate serve 50/50 \$29

Three Course Alternate serve 50/50 \$36

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