

Coffee and tea

Coffee break

\$4.00 per break per person OR \$10.00 all day per person

Freshly brewed coffee and an assortment of leaf tea

Morning tea break

\$8.00 per break per person

Freshly brewed coffee and an assortment of leaf tea plus choice of

- » Muffins
- » Scone, jam and cream
- » Cakes
- » Danish pastries
- » Cookies

All day coffee

\$12.00 per break per person

Freshly brewed coffee and an assortment of leaf tea all day plus biscuit barrel served throughout the function



Breakfast

Continental \$16.50 per person

- » Assorted platters of mini danishes, savoury baby croissants and muffins
- » Gourmet mushroom tarts
- » Fresh fruit skewers
- » 100 % orange juice
- » Fresh brewed coffee and an assortment of teas

Buffet \$25.50 per person

- » Assorted platters of mini danishes, savoury baby croissants and muffins
- » Bacon
- » Scrambled eggs
- » Herb roasted tomatoes
- » Hash browns
- » Toast
- » Fresh fruit skewers
- » 100 % orange juice
- » Fresh brewed coffee and an assortment of teas

Plated Breakfast \$29.50 per person

- » Assorted platters of mini danishes, savoury filled baby croissants and muffins (per table)
- » Fresh fruit skewers
- » Ham or salmon, Eggs Benedict, toasted English muffins topped with hollandaise
- » 100 % orange juice
- » Fresh brewed coffee and an assortment of teas

Toasted sandwiches \$5.00

Mixed platters of bacon and egg, ham and cheese, cheese and tomato

Mushroom tarts \$2.00

Sautéed mushrooms cheddar cheese in puff pastry



Lunch

Light lunch \$20.00

- » Selection of gourmet filled baguettes and sandwiches
- » Garden salad
- » Platter of fresh fruit
- » Coffee, tea and orange juice

Working lunch \$30.00

- » Mixed skewers, chicken, beef and roasted veggie with chutneys and sauces
- » Gourmet baby tarts (v)
- » Assorted sandwich platter
- » Garden salad
- » Platter of fresh fruit
- » Coffee, tea and orange juice

Boxed Lunches

Cool lunch \$12.50

- » Roasted chicken legs with garden salad
- » Piece of fruit
- » Cake, chef's choice
- » Juice box

Deluxe lunch \$14.50

- » Assorted filled wraps, salads and condiments
- » Piece of fruit
- » Cake, chef's choice
- » Juice box

Hot meal deal \$15.50

- » Choice of 1 dish:
Chicken Stroganoff with rice, Indian Beef Curry with rice,
Beef lasagne, White wine and mushroom pasta and
3 Cheese Ravioli
- » Garden salad
- » Dinner rolls

*(v) vegetarian option available upon request



BBQ's

Sausage sizzle \$12.50

- » Sausages
- » Buns
- » Sautéed onions
- » Garden salad
- » Selection of sauces
- » Assortment of soft drinks

Build a burger

**BBQ \$16.50 / all you can eat \$21.50 /
children under 7 \$8.50 / children 3 and under eat free**

- » Beef, chicken and veggie burgers
- » Hot dogs
- » Fresh buns with tomatoes, lettuce, cheese, onions and condiments
- » Caesar salad or homemade potato salad
- » Assortment of soft drinks
- » Mini brownie bites

* prices per person

*extra costs apply for plated meals.

V= vegetarian options available upon request

GF = gluten free options available upon request

Aussie BBQ \$33.50

- » Sirloin steak
- » Gourmet sausages
- » Marinated lamb chops
- » Sautéed onions
- » Fresh bread rolls
- » Garden salad
- » Homemade potato salad
- » Selection of sauces
- » Assorted ice creams



Dinner

Chefs choice menu \$42.00

ENTREE

Crab stuffed mushrooms, frieze salad, roasted pepper dressing and parmesan crisp

MAIN ALTERNATE DROP

New York sirloin steak, trio pepper brandy sauce, creamy mash potatoes and beans

OR

Porcini stuffed chicken breast, roasted root vegetables, chicken jus and herb butter swirl

DESSERT TABLE

An assortment of cheese cakes, homemade puddings, trifles, cakes and fresh fruit

Deluxe menu \$55.00

ENTREE

Veal Carpaccio, shaved pecorino, fried capers, balsamic syrup and micro salad

MAIN ALTERNATE DROP

Fillet steak topped with garlic prawns, potato whip, broccolini and jus

OR

Grilled salmon, lemon dill risotto and tomato chorizo salsa

DESSERT

Cappuccino chocolate baked cheese cake with raspberry

We are happy to customise a menu to any specific event and dietary needs



Buffet dinner

\$35.00 per person

- » One x carvery
- » One x hot dish
- » One x pasta
- » Two x vegetables
- » Three x salads
- » One x dessert table

Add an extra carvery \$7.00 per person

Add an extra hot dish \$5.00 per person

Add extra vegetable, salad or dessert
\$4.00 per person

Carvery

- » Baron of beef seeded mustard crust
- » Crispy pork loin rubbed with fennel seed garlic and chilli
- » Greek lamb stuffed with basil fetta and lemon
- » Turkey breast stuffed with pistachio and dried cranberries
- » Champagne ham glazed with maple syrup and orange brandy

Hot Dish

- » Peking style crispy battered fish
- » Stuffed field mushrooms with cream cheese parmesan
- » Osso bucco in a rich tomato sauce
- » Tarragon chicken breast finished in a cream white wine sauce
- » Madras lamb curry served with basmati rice

Pasta

- » Three cheese creamy macaroni
- » Beef lasagne, layers of rich bolognaise and béchamel
- » Chicken pesto, creamy penne pasta with chicken breast
- » Vegetarian lasagne, layers of pasta filled with vegetables and cheese
- » Fusilli napoletana, Italian tomato sauce with mushrooms, herbs and parmesan

Vegetables

- » Green beans with almond butter
- » Cauliflower with cheesy béchamel sauce
- » Roast squash with red onion thyme
- » Steamed seasonal vegetables
- » Roasted and grilled seasonal vegetables
- » Hot potatoes, roast baby potatoes with garlic and rosemary
- » Scalloped potatoes with garlic cream
- » Baked potatoes, sour cream and chives

Salads

- » Potato, corn and sour cream salad
- » Caesar salad
- » Penne pasta salad
- » Asian coleslaw, with cashew nuts and sweet chilli dressing
- » Greek salad
- » Garden salad
- » Cobb salad with chicken, cherry tomatoes, eggs, and cobb dressing
- » Chickpea salad

Dessert Table

Assorted cheese cakes, apple crumble, chocolate mud cake, trifles, puddings and more.

Dessert is served with freshly brewed coffee and tea

Platters

Dip platter \$4.50 per person

Hummus, Mexican spicy salsa, guacamole, layered cheese surprise, spicy tahini and roasted egg plant (choice of 2)

Assorted grilled breads, crackers and corn chips

Chop stick platter \$9.50 per person

Panko fish goujons, wasabi stuffed prawns, spring rolls, tempura veggies, samosas and Szechwan chicken skewers served with tasty sauces

Sundowner platter \$9.00 per person

A variety of party pies, savoury pasties, sausage rolls, quiche, meatballs and prawn skewers

Served with tasty sauces

Cheese platters \$8.50 per person

A selection of Australian soft and hard cheese served with dried fruits, nuts, seasonal fruit and crackers

Sandwich platter \$5.50 per person

Assorted breads with a variety of tasty fillings, condiments and fresh salads

Wraps and rolls platter \$8.50 per person

Gourmet baguettes and wraps with tasty fillings, condiments and fresh salads

Finger sandwiches \$5.00 per person

Ham, cheese and mustard, egg salad, chicken salad, turkey Swiss and cranberry

Fresh Fruit Platter \$7.50 per person

A selection of seasonal fruit



Beverages

Beverages available in a package, on consumption or cash bar basis

WHITE WINE

Whisper Hill Semillon Sauvignon Blanc Margaret River \$22.50
Miles from Nowhere Sauvignon Blanc Semillon Margaret River \$30.00

RED WINE

Whisper Hill Cabernet Merlot Margaret River \$22.50
Miles from Nowhere Cabernet Merlot Margaret River \$30.00

SPARKLING

Whisper Hill House sparkling soft and fruity \$22.50
Veuve Moisans Loire Valley France \$30.00

BEVERAGE PACKAGES

SUPER PACKAGE \$18.00 PER HOUR PER GUEST

House wines, local beers and soft drinks

DELUXE PACKAGE \$24.00 PER HOUR PER GUEST

Miles from Nowhere wines, imported beers and cider and soft drinks
An additional charge of \$10.00 will apply for spirits added to either packages

BEER AND CIDER

Millers Genuine Draft	\$9.00
Fat Yak Pale Ale	\$9.00
Carlton Dry	\$8.00
Bulmers ciders assorted	\$9.00
Carlton Mid	\$5.00

SPIRITS

Spirits – Jack Daniels, Russian Standard Vodka	\$10.00
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SOFT DRINK

100% orange juice (1 litre carafe)	\$8.00
Chilled 600ml natural spring water	\$3.50
Assorted soft drink cans 375ml	\$3.00
Assorted Schweppes mineral soft drinks 315ml	\$3.50
Red Bull	\$4.50
Juice bottles	\$3.00