



MENU

----- ENTRÉE -----

King prawns with a mango, avocado and spanish onion salsa

Spiced duck breast served on a rocket and pear salad

Smoked salmon tartare with lemon and capers

Marinated greek lamb salad

Beef carpaccio and asparagus rolls

Salt and pepper squid

----- MAIN -----

Turkey with walnut and cranberry stuffing

Marinated lamb backstraps with tomato, olives and fetta

Whole Atlantic salmon with a citrus sauce

Pan seared chicken/tarragon, mushrooms in a tomato and wine jus

Crispy pork belly on a pea puree and apple sauce

Eye fillet with a red wine jus

Salmon with a lime and chilli sauce

Pink racks of lamb on a cauliflower puree

Chicken and pumpkin risotto

*All the above except the risotto are served with an assortment of
roasted vegetables and beans.*



----- **SALADS** -----

Tomato, bocconcini, basil/balsamic glaze

Baby potatoes with mint and mustard dressing

Coleslaw & pineapple

Roquette, pear, avocado and parmesan

Caesar salad

Spinach, avocado, red onion & mango

Coz, pomegranate, mango, avocado & fetta

Corn, bacon, spinach & fetta pasta

Quinoa with roasted pumpkin, toasted almonds & fetta

Rainbow slaw with tahini dressing

Fig, fetta, prosciutto and spinach

Asparagus, tomato and fetta

----- **DESSERTS** -----

Sticky date and ginger puddings/caramel sauce/berries and cream.

Flourless chocolate cake/berries and cream

Baked cheese cake/berries

Lemon tart/cream

Orange and coconut syrup cake/cream



Catering Payment Terms

We require a 20% deposit payable a week in advance of the function.

Balance to be paid on day of function

Catering staff are charged at \$35.00 per hour. Minimum of 3 hours