

PLATED FUNCTION MENU

THE CHOICE IS YOURS

Main Course

\$40

2 Course

\$48

3 Course

\$52

Minimum 30 guests,
includes table linen,
coffee & tea station,
bread roll & butter
(Choice of two, served alternate)

Entree

SALT & PEPPER SQUID (GF)

With rocket & parmesan salad served with lime aioli

THAI BEEF SALAD (GF) (DF)

With vermicelli noodles, fresh herbs with a house made Thai dressing

CAPRICE (V)

Toasted sourdough topped with cherry tomatoes, mozzarella cheese & basil

CHICKEN SKEWERS (2)

Satay chicken skewers on a bed of coconut rice

Dessert

STICKY DATE PUDDING

House-made sticky date pudding with butterscotch sauce & vanilla ice cream

MUSK PANNA COTTA (GF)

Served in a wine glass, topped with fairy floss

ETON MESS (DFO) (GF)

Smashed meringue with seasonal fruit & passionfruit coulis

BAKED NEW YORK CHEESECAKE

With berry coulis & chantilly cream

Main

CHARGRILLED PORK STRIPLOIN (GF)

Grilled pork striploin with brandy prawns on a bed of kumara mash & steamed broccolini

CHICKEN CAMEMBERT (GF)

Chicken breast stuffed with camembert on a potato rosti with green beans & cranberry sauce

GRILLED BARRAMUNDI (DF)

Grilled barramundi with soba noodles & steamed bok choy in a miso broth

SLOW ROASTED BEEF (GF) (DF)

Mustard crusted scotch fillet on a medley of roast root vegetables topped with a red wine jus

WHITE BEAN & LENTIL CURRY (V) (GF)

Mild spiced bean curry garam masala served with fluffy rice & poppadom

Kids Menu \$20

Main SELECT 1

FISH & CHIPS

CHICKEN SCHNITZEL
& CHIPS

BEEF LASAGNE
& CHIPS

Dessert SELECT 1

VANILLA ICE CREAM

With chocolate or strawberry topping

CHOCOLATE MUD CAKE

With vanilla ice cream

BUFFET FUNCTION MENU

ALL ITEMS TO BE SERVED
BY BREAKERS STAFF

Minimum 30 guests, includes coffee & tea station, linen
table cloths, bread roll & butter

\$48
PER PERSON

Hot SELECT 2

CHARGRILLED NEW YORK STEAK (GF) (DF)
(cooked medium) with red wine jus

OVEN BAKED CHICKEN SUPREME (GF)
With fresh herbs served with bearnaise sauce

GRILLED BARRAMUNDI (DF)
*Freshly grilled barramundi on a bed of steamy bok choy
with miso broth*

WHITE BEAN & LENTIL CURRY (GF) (V) (DF)
*Mild spiced bean curry garam masala served with
fluffy rice & poppadom*

Dessert SELECT 2

PAVLOVA (GF) (V)
*Whole pavlova with fresh seasonal fruit
& chantilly cream*

PETIT FOURS
Mixed mini slices & tarts

STICKY DATE PUDDING
*House-made sticky date pudding with butterscotch
sauce & vanilla ice cream*

MUSK PANNA COTTA (GF)
Served in a wine glass, topped with fairy floss

Salad SELECT 2

ROAST PUMPKIN SALAD (GF) (DF) (V)
*Pumpkin, fetta, baby spinach, walnuts, Spanish onion
& balsamic glaze*

GREEK SALAD (GF) (DF) (V)
*Cherry tomatoes, cucumber, fetta, Spanish onion
& balsamic vinaigrette*

POTATO SALAD (GF)
*Potato, crispy bacon, boiled eggs
& creamy mayonnaise*

PESTO PASTA SALAD (V) (DF)
*Penne pasta, basil pesto, sundried tomatoes, roasted
red capsicum & Spanish onion*