



Banquet Dinner Menu 2010

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Canapés

Cold Canapé Selection

Thai beef salad spoons
Gazpacho shooters
Guacamole boats
Aquatras smoked salmon prawn and apple
Smoked chicken coupelle
Shrimp and avocado en crouete
Antipasto frittata
Asian dressed oysters
California sushi rolls
Prager ham and chicken on dark rye
Crudités and assorted dips
Minted cucumber shots

Hot Canapé Selection

Deep pan individual vegetarian pizzas - chef's selection
Crumbed camembert with strawberry coulis
Salt and pepper prawns and squid with lemon Aioli
Spicy laksa shooters
Greek style lamb skewers
Chicken skewer with satay sauce
Fried crab and coriander cakes
Spinach and ricotta cheese puffs
Green curry prawn spring roll
Spiced vegetable samosas
Petite cottage pies
Mini spring rolls with sweet chilli sauce

6 Canapés 3 Hot & 3 Cold

Chef's Selection \$15.00 per person
Choice \$18.00 per person

12 Canapés 6 Hot & 6 Cold

Chefs Selection \$28.00 per person
Choice \$32.00 per person



Banquet Menu A

ALTERNATE SERVE

2 Course \$52.00 per person

3 Course \$64.00 per person

Entrées

Minestrone

with garlic and parmesan croutons

Ash goat cheese and grape terrine

marinated pear and grilled Mediterranean vegetables, aged Joseph dressing

Antipasto plate

cured and smoked meats, feta cheese, assorted olives and sun dried relish

Spinach and ricotta cannelloni

parmesan cheese, rich tomato marmalade

Mains

Skinless tandoori chicken

sauteed snow peas, tomato confit and haricot mash

Garlic and thyme marinated three rib rack of lamb

ratatouille, sauteed spinach and madeira jus

Beef tornadoes roasted in James Squire Ale

rosemary risotto, roasted root vegetables and ale demi glaze

Moroccan marinated Tasmanian salmon

vegetable cous-cous, asparagus and pumpkin baton harissa influence saffron cream

Desserts

White chocolate delight

wrapped in dark chocolate spring with crème de cassis

Mango roulade

passionfruit king island cream, mango and lime coulis

Baked chocolate jaffa torte

served with tuile biscuits

Served with freshly brewed tea and coffee



Banquet Menu B

ALTERNATE SERVE

2 Course \$58.00 per person

3 Course \$70.00 per person

Entrées

Crisp garden salad of peking duck and spring shallot
cucumber ribbons with a dark plum and ginger dressing

Pistachio crusted Thai chicken tenderloin
pineapple and celery salad, chilli and lemongrass dressing

Tasmanian smoked salmon filled with king prawns and apple,
poached quail egg and salmon roes, capers and egg mimosa

Cream of asparagus soup
with smoked salmon strips

Mains

Chicken breast filled with sage risotto
wrapped in parma ham, dutch carrot and asparagus, semi dried tomato and medium sherry glaze

Soft crusted gippsland lamb rack,
red onion and thyme tart, roasted vegetables parmentier and thyme scented jus

200 day aged Hereford beef tenderloin fillet
red onion confit, Tasmanian potatoes, butter spring vegetables and brandy flavoured jus

Turmeric and lemon scented ocean trout fillet
kiffler potato, asparagus spears, crispy basil and truffle beurre blanc

Grilled blue eye cod
crab cake, bok choy, sweet potato mash and orange beurre blanc

Desserts

Light passionfruit brulee
macadamia nut biscuit and caramelised strands

Warm apple and cinnamon crumble
macadamia nut ice cream and cognac sauce

Trio of desserts
served with a chocolate theme
Served with freshly brewed tea and coffee



Banquet Menu C

ALTERNATE SERVE

2 Course \$67.00 per person

3 Course \$82.00 per person

Entrées

King prawn mousseline and champagne ham
wrapped in oriental pastry mild chilli and honey sauce, mango and tomato salsa

Warm ocean trout
avocado tartar, roasted beetroot and caper dressing

Pink lady potato and watercress soup
with char sui chicken

Seafood taster
oysters, lobster, crab, tuna and king prawns mint and tomato-chilli salsa

Half boned quail marinated with garlic and cumin
bintje potato, haricot bean puree, parsley oil and raspberry vinaigrette

Mains

Hoi sin roasted duck supreme
stir fried five nuts, apricot and shitake mushrooms, honey and ginger

Macadamia crusted four rib lamb rack
pan-fried pumpkin polenta and rosemary jus-lie

Pistachio crusted veal fillet
kipfler potatoes and parmentier of vegetables, veal and date reduction

Pan-fried snapper fillet and prawn gow gee
swiss brown mushrooms, ginger, shallots, soy and hau tiao sauce

Blackened barramundi fillet
baby spinach risotto and a sweet chilli butter sauce

Desserts

Warm raspberry pudding
crème fraiche and raspberry sorbet

William pear tart filled with crème patisserie
ginger and orange ice cream

Warm Viennese apple strudel
brandy crème anglaise

Belgium milk chocolate and coffee cream gateau
traditional vanilla ice-cream

All served with freshly brewed tea and coffee



Vegetarian Options

SELECT ONE ITEM PER COURSE TO BE
INCLUDED WITH YOUR MENU SELECTION

Grilled polenta cake
mushroom stroganoff, parmesan cheese and continental parsley

Roast tomato tatin
peppered mache lettuce, pimento and eschalot dressing

Eggplant and semi dried tomato moussaka
borlotti bean casserole and rocket aioli

Malaysian vegetables and noodle laksa
fried onion, tofu croutons and quail eggs

Stack of char-grilled Mediterranean vegetables
pesto bruschetta, kalamata olive and capsicum coulis



Buffet - BBQ Style

(A minimum of 20 persons is required.)

\$56.90 per person

Salad Buffet

Mescaline salad with Chef's Selection of dressing
Roma tomato with onion and fresh basil
Coleslaw with apple and walnut
Potato salad with herb and crisp bacon

From the Grill

Marinated chicken pieces with honey and spices
Lamb chop with garlic, thyme and dijon
Barbeque Italian sausage
Grain fed striploin of beef
Corn Cobs

Side Dishes

Baked pumpkin & almond
Jacket potato with sour cream and chives
Assorted bread and bakers basket

Dessert

Selection of French pastries, cakes and tarts
Fresh sliced fruit and fruit salad

with freshly brewed tea and coffee

Cheese

Australian and imported cheeses with crackers
Additional \$4.00 per person



Buffet - The Pioneer

(A minimum of 20 persons is required.)

\$67.50 per person

Soup

Home made soup of the day
with a baker's selection of loaf bread and rolls

Cold Selection

Crystal bay king prawns with lemon
Selection of cold cuts and cured meat
Smoked salmon with condiments
Roasted chicken with spicy sweet chilli sauce

Salads

Caesar salad with croutons and pancetta
Greek salad with fetta cheese and olive
Cucumber salad with dill and yoghurt
Mixed salad leaves with Chef's Selection of dressing

Hot Selection

Roasted scotch fillet with onion confit and vegetable batons
Sautéed chicken fricassee
Steamed Fish Fillet with a citrus Buerre-Blanc
Buttered pilaf rice
Panache of vegetables
Fondant potatoes

Dessert

Fresh seasonal fruit platter and fruit salad
Chef's selection of cakes, tarts and French pastries

with freshly brewed tea and coffee

Cheese

Australian and imported cheeses with crackers
Additional \$4.00 per person



Buffet - The Sublime

(A minimum of 20 persons is required.)

\$74.90 per person

Soup

Home made soup of the day
with oven baked crusty rolls and dampers

Cold Selection

House cured salmon with dill, onion and capers
Champagne ham and smoked turkey
Continental meats
Crystal bay cooked king prawns with lemon
Oysters

Salads

Vine ripened tomato with fetta cheese and basil
Caesar salad with croutons and pancetta
Rice salad with sultanas and almond flakes
Mesclun salad with Chef 's Selection of dressing

Hot Selection

Free range chicken supreme with baby leeks and seeded mustard sauce
Angus beef tenderloin with macadamia nuts & mushrooms on a muscat jus
Trout and seafood ragout with herb cream
Mixed vegetables in olive oil
Gratined escallop potato with cream and parmesan cheese
Crusted Rack of Lamb

Dessert

Chef's selection of gateaux, tarts and French pastries
Fresh seasonal fruit platter and fruit salad

Cheese

Australian and imported cheeses with crackers
Included in per head price



Seafood Buffet

(A minimum of 20 persons is required.)

\$98.00 per person

Soup

Seafood bouillabaisse
with garlic toast and rouille, crispy rolls and assorted bread

Seafood Display

Cooked king prawns on ice
Fresh Nambucca oysters
Balmain bugs
Blue swimmer crab

Cold Selection

Marinated calamari with roasted capsicum and Spanish onions
Smoked Tasmanian salmon and seafood terrine
Whole decorated ocean trout with garnish

Salads

Mediterranean seafood mix
Smoked turkey, macadamia nuts and cress salad with ginger cream fraiche
Pasta and mixed vegetables with baby shrimps and mayonnaise
Tuna and green beans salad with black olives
Mixed crisp salad leaves with Chef's selection of dressing
Apple and celery salad with walnuts

Hot Selection

Tumeric coated barramundi fillet with lemon beurre blanc
Ocean trout with a mustard crust, asparagus and pumpkin
Beef tenderloin red wine jus
Chicken breast supreme on rosemary ratatouille
Garden vegetables and parsley potatoes
Pasta marinara

Dessert

Chef's selection of tortes, French pastries, mousse and tarts
Australian and Imported Cheese with crackers
Fresh seasonal fruit platter
with freshly brewed tea and coffee