



Food and Beverage Options

Cocktail Menu

Minimum of 30 persons

The minimum number of cocktail pieces based on the duration of your function are as follows (price per item)

½ hour	4 items per person
1 hour	6 items per person
2 hours	8 items + 1 bowl meal per person
3 hours	12 items + 1 bowl meal per person

Cold Canapés

Potato tortilla topped with grilled chorizo and semi dried tomato

Sweet potato, red pepper and caramelised leek frittata with cashew nut pesto (V)

Smoked salmon on corn blini

Ceduna oysters in half shell with mango and chilli salsa

Wonton crisp with prawn and avocado salad

Coconut poached chicken salad in Vietnamese rice paper

Thai fillet of beef salad in Vietnamese rice paper rolls

Chilli fillet of beef on garlic sour dough croute with horseradish crème fraiche

Grilled chicken, avocado and garlic crème fraiche in crepe roulade

Moroccan spiced eggplant salad topped with smoked lamb fillet in thyme pastry case

Parmesan cups with a goat's cheese mousse (V)

Wild mushroom, fresh herb and sour cream choux pastry (V)

Baby beetroot and Persian feta tartlet (V)

Assorted sushi rolls (to include vegetarian option)

Polenta and chilli biscuit topped with Persian feta (V)

Hot Canapés

Satay lamb skewers with lime and peanut dressing

Satay chicken skewers with lime and peanut dressing

Veal polpettine (lemon flavoured meat balls)

Ham and wild mushroom arancini with tellegio filling

Pumpkin and smoked cheddar tartlet (V)

Spinach, goat cheese and pine nut tartlet (V)

Asparagus, red pepper and parmesan tartlet (V)

Coriander and parmesan crusted lamb cutlets with herbed yogurt

Grilled chorizo and fresh tomato pizza

Pumpkin, sage, semi dried tomato and mozzarella pizza (V)

Barbeque chicken pizza

Beef and lemon grass spring roll with sweet chilli sauce

Snapper, dill and lemon spring roll

King prawn with coriander and black pepper spring roll

Lamb, pea, chilli and mint miniature pie

Homemade sausage rolls with tomato sauce

Almond crusted chicken goujons with lime aioli

Chicken, spinach and chestnut wontons with ginger soy dipping sauce

Prawn wontons with Thai chilli sauce

Shiitake mushroom and spinach wonton (V)

Wok fried chilli and garlic king prawns

Salt and pepper chilli squid

Seared scallops with shallot puree and black pepper mandarin in a Chinese soup spoon

Dry fried salmon, salmon roe and watermelon on a Chinese soup spoon

Vegetable samosa with coriander yoghurt (V)

Potato and feta cakes topped with roasted grape tomato (V)

Mushroom stroganoff filo pastry parcels (V)

Roast tomato tart tatin with ricotta and rocket (V)

Bowls (maximum selection of two items from this menu)

Butter chicken curry with saffron pilaf rice

Thai green chicken curry with steamed jasmine rice

Penne pasta with eggplant, pine nut, red chilli, tomato and basil (V)

Lamb kebab on spiced eggplant salad and lemon yogurt

Risotto of mushroom, asparagus and roast pumpkin with basil pesto (V)

Medium fillet of beef on roast root vegetable salad with Caesar dressing
(Served room temperature)

Grilled snapper on warm Spanish potato salad with saffron aioli

Sweet

Chocolate mousse tartlet

Chocolate caramel tart

Miniature chocolate Kahlua éclair

Miniature mango and mascarpone tart

Almond, walnut and brandy shortbread

Strawberry tartlet

Platters

Cheese board, selection of Australian cheese with dried fruits, nuts,
water crackers and lavosh

Antipasto platter with feta, slow roasted tomatoes, assorted slice continental meats,
dips and Turkish bread

Seasonal fresh fruit platter

(V) Vegetarian



Buffet Options

Pagoda Buffet

Minimum of 40 persons

Freshly baked bread rolls

Cold Selection

Platter of continental meats to include sliced ham, salami and chorizo

Antipasto including marinated feta, grilled capsicum, slow roasted roma tomatoes & marinated olives

Poached king prawns and New Zealand green lip mussels

Salads

Fresh garden salad with cucumber, tomato and lemon dressing (V)

Gourmet potato salad with lemon and olive oil dressing (V)

Penne pasta with basil pesto and pine nuts (V)

Waldorf salad (V)

Roast

Roasted loin of pork with caramelized apple or **Mustard crusted roasted sirloin of beef** with Shiraz jus

Hot Selection

Chicken with leek and white wine

Sweet and sour pork

Parmesan, fresh herb and lemon crusted snapper with beurre blanc

Vegetable lasagne (V)

Served With: **Traditional rosemary and garlic roast potatoes** (V)

Steamed seasonal greens (V)

Dessert

Fresh lemon tart

White chocolate and macadamia nut cheesecake

Strawberry tartlets

Fresh sliced seasonal fruit

Fresh brewed coffee, selection of teas and after dinner chocolates



Riverside Buffet

Minimum of 50 persons

Fresh baked bread rolls

Cold Selection

Platter of continental meats to include sliced ham, salami and chorizo

Antipasto including marinated feta, grilled capsicum, slow roasted roma tomatoes & marinated olives

Poached king prawns and New Zealand green lip mussels, Tasmanian smoked salmon, salt and pepper chilli squid and Ceduna oysters

Salads

Cos lettuce, grilled bacon, garlic croutons, fresh shaved parmesan and Caesar dressing

Spanish Potato Salad (V)

Cucumber, roma tomato, kalamata olives, feta, red onions and capsicums with basil dressing (V)

Spinach, Pea, Feta and Mint Salad with honey and lemon vinaigrette (V)

Fruited cous cous salad (V)

Roast

Roasted loin of pork with caramelized apple or Mustard crusted roasted sirloin of beef with Shiraz jus

Hot Selection

Moroccan lamb tagine

Chicken breast with mushroom cream sauce

Parmesan, fresh herb and lemon crusted snapper with chive beurre blanc

Eggplant Parmigiana (V)

Served With: **Gratin Dauphinoise** (potatoes cooked in cream, garlic and cheese) (V)

Steamed seasonal greens (V)

Roasted vegetables (V)

Dessert

Baked chocolate tart

Meringue roulade with seasonal berries and double cream

Individual apple and rhubarb crumble

Fresh sliced seasonal fruit

Australian cheese platter with dried fruit nuts and crackers

Fresh brewed coffee, selection of teas and after dinner chocolates



Table Banquet 1

Minimum of 40 persons

All dishes are served to the centre of each guest table

Entree

Assorted flat breads, ciabatta and foccacia

Semi dried tomato pesto, hommus and harissa

Marinated feta and olives

Olive oil and dukkah

Main Course

Carved lamb rumps marinated in thyme, lemon and garlic with pan juices

Parsley and paprika crusted chicken breast with a mushroom, verjuice and cream sauce

Parmesan, fresh herb and lemon crusted snapper with chive beurre blanc

Roasted root vegetables

Green beans stir fried with mustard seeds and cherry tomatoes

Cos, balsamic glazed pears, avocado, roasted cashew nuts, with champagne vinaigrette

Dessert

Served individually

Vanilla bean panna cotta with poached seasonal fruits and raspberry coulis



Table Banquet 2

Minimum of 40 persons

All dishes are served to the centre of each guest table

To Start

Assorted flat breads, ciabatta and foccacia

Semi dried tomato pesto, hommus and harissa

Marinated feta and olives

Olive oil and dukkah

Soup

Served individually

Roasted tomato, red pepper and smoked paprika with crème fraiche (V)

Main

Fillet of beef marinated in rosemary and garlic with Shiraz jus

Pot roasted chicken in cider and garlic

Parmesan, fresh herb and lemon crusted snapper with chive beurre blanc

Pumpkin, brie and macadamia filo parcels

Steamed broccolini, asparagus and sugar snap peas

Cos, balsamic glazed pears, avocado, roasted cashew nuts, with champagne vinaigrette

Dessert

Served individually

Baked chocolate tart with chantilly cream and raspberry coulis



Plated Menu Options

Minimum of 40 persons

Soup

Sweet potato and chick pea with coriander yogurt (V)

Thai pumpkin soup topped with toasted coconut (V)

Carrot and coriander with minted yogurt (V)

Roasted tomato, red pepper and smoked paprika with crème fraiche (V)

Pumpkin soup with grilled chorizo and pumpkin seed oil

Leek and potato soup with parsley fried breadcrumbs (V)

Cream of mushroom and tarragon with sour cream (V)

Entree

King prawns with spiced avocado salsa and burnt orange dressing

Coconut chicken on cucumber and cashew salad with lime, chilli and palm sugar

Warm open tart of slow roasted roma tomatoes, red onion jam, Persian feta & basil with rocket salad and balsamic dressing (V)

Seared scallops, crisp pancetta on a cos lettuce salad with crème fraiche tartare

Moroccan Lamb Fillet on spiced eggplant jam with lemon yogurt

Twice baked cheese soufflé with rocket, pear and walnut salad (V)

Seared chicken fillet with spiced sesame salt on a pea, mint and Persian feta salad

Thai fillet beef salad with Nam Jim dressing

Crisp skin snapper fillet on cherry tomato, caper and red onion salad topped with green olive tapenade

Antipasto plate including Ham, salami, chorizo, provolone, olives, feta and slow roasted roma tomatoes

Sides

Steamed seasonal vegetables

Fresh garden salad

Main Course

Medium roast fillet of beef on sweet potato and potato pave with steamed broccolini and cabernet jus

Seared Tasmanian salmon on herb potato cake, pepperonata, wilted English spinach with chive beurre blanc

Breast of chicken marinated in lemon, thyme and garlic on a herbed potato cake with stir fried green beans with cherry tomatoes and a sage and onion jus

Chicken breast crusted in parsley and paprika on polenta cake and steamed asparagus with a mushroom, verjuice and crème fraiche sauce

Slow roasted lamb rump marinated in lemon and thyme, on semi dried tomato and garlic crushed potatoes with steamed green beans and a cabernet Jus

Roasted medium sirloin of beef with roasted root vegetables, parsley & black pepper soufflé potatoes and a mustard cream sauce

King snapper with onion tart tartin, baby vegetables & roast garlic cream

Beef Cheek braised in Shiraz on creamy potato puree, buttered local asparagus and watercress salad with a rich braising jus

Risotto of mushroom, asparagus and roast pumpkin with basil pesto dressing (v)

Pumpkin, brie and macadamia filo parcels with steamed asparagus and a garlic cream sauce (V)

Dessert

Meringue roulade with berries and raspberry coulis

Grand marnier crepes with orange segments and vanilla bean ice cream

Vanilla bean panna cotta with poached summer fruits

Fresh lemon tart with vanilla and honey mascarpone

White chocolate and macadamia nut cheesecake with raspberry coulis

Baked chocolate tart with poached pears & King Island cream

Steamed sticky date pudding with caramel sauce and pure cream

Apple and rhubarb crumble with cream chantilly

Cheese plate with fresh pear, quince paste and lavosh



How to Create Your Plated Menu

Example 1: Choose one item from the soup/entrée, one from main, one from dessert and then add meal prices together = price per head for the set menu
One Entrée, One Main and one Dessert

Example 2: If you wish to have a choice set menu with a number of dishes for guests to choose from, the totalling formula remains the same as above with a small additional cost.

All menus are inclusive of fresh baked bread rolls, tea, coffee and chocolates

*Please discuss any and all other variations of choice with your Wedding Coordinator