



Function Menu

*Prices are per person & based on a minimum 3 course meal (not including hors d'oeuvres),
Inclusive of room hire, set up fee & ceremony in grounds etc (conditions apply)*

Select 2 choices from each course to be served alternately

HORS D'OEUVRES

A selection of 2

\$7.50

A selection of 4

\$10.50

Hot

Fish Gougons

Mini Tartlets:- variety of fillings

Mini Spring Rolls & Asian Dipping Sauce

Spinach & Ricotta Filo Parcels

Samosa & Homemade Chutney

Crispy Wontons & Spicy Dipping Sauce

Cold

Smoked Salmon Blini

Nori Rolls - Vegetarian

Smoked Chicken Mayonnaise Crostini

Pate Crostini

Brie & Cherry Tomato Crostini

Cruditee with Dips

ENTRÉE

SOUP

\$15.00

Leek & Potato with Sour Cream & Chives

Roasted Tomato with Pesto Crouton

French Onion with Cheese Crouton

Pea & Ham

Cream of Mushroom

Cream of Pumpkin & Bacon

Chicken & Sweet Corn

Pasta **\$17.00**
Fettuccine with Tomato & Basil Sauce, topped with Parmesan Cheese
Fettuccine with a Cream & Mushroom Sauce
Spinach and Ricotta Pasta Roulade with a Roasted Tomato and Basil Coulis
Angel Hair Pasta with Smoked Chicken and Avocado
Linguini with Koorawatha Tomato, Basil Pesto and Olive Sauce

Seafood **\$20.00**
Seafood Bon Bon & Chardonnay Sauce
Prawn & Scallop Crepe on a Prawn Bisque
Spicy Local Calamari, Asian Noodle Salad & Cucumber Salsa
Spicy Prawn and Noodle Salad
Smoked Salmon, Zucchini Frittata & Horseradish Aioli
Salmon Gravlax, Rocket Salad & Lime Mayonnaise

Salads **\$19.00**
Smoked Chicken Caesar
Smoked Salmon Caesar
Thai Beef & Asian Noodle Salad
Warm Salad of Spicy Chicken, Baby Salad Leaves, Yogurt & Mint Dressing
Rocket and Spinach Salad with a Roasted Capsicum & Goat Cheese Tart

Other **\$18.00**
Double Baked Cheese Soufflé, Red Pepper Coulis & Basil Essence
Leek & Pepper Tart, Rocket Salad & Tomato Compote
Roasted Tomato & Onion Tart, Fresh Herb Salsa
Asparagus & Shallot Tart, Hollandaise Sauce

MAINS

Seafood

<i>Seafood Strudel with a Hollandaise Sauce & Wilted Spinach</i>	\$29.00
<i>Char grilled Atlantic Salmon with a Roasted Capsicum Pesto</i>	\$29.00
<i>Slow Roasted Atlantic Salmon, Chardonnay & Tarragon Veloute</i>	\$29.00
<i>Baked Local Catch, Garlic Mash & Citrus Butter Sauce</i>	\$29.00
<i>Ocean Trout with Fresh Herb Salsa, Potato Galette & Roasted Tomatoes</i>	\$29.00

Poultry

<i>Roasted Organic Chicken Breast with Pesto & Verdelho Cream Sauce</i>	\$28.00
<i>Chicken Florentine - with Spinach & Herbs wrapped in Golden Baked Filo Pastry</i>	\$29.00
<i>Gamekeeper's Chicken - with Estate Wine, Mushrooms, Tomato & Olives</i>	\$28.00
<i>Vineyard Chicken - with Grapes & White Wine on a Tarragon Risotto Cake</i>	\$28.00
<i>Chicken Ballotine with Toasted Pine-nuts, Apricots and Citrus Hollandaise Sauce</i>	\$29.00

Beef

<i>Roasted Highlands Eye Fillet with an Estate Red Wine Glaze & Mediterranean Vegetables</i>	\$30.00
<i>Beef Wellington - Traditional - with a Red Wine & Mushroom Jus</i>	\$30.00
<i>Beef Fillet with Rosemary Potato Hash & Horseradish Jus</i>	\$30.00
<i>Beef Fillet, Field Mushrooms & Sauce Béarnaise</i>	\$30.00
<i>Roasted Scotch Fillet with a Chambourcin & Mushroom Sauce</i>	\$29.00

Other

<i>Spinach & Ricotta Lasagne with a Roasted Tomato & Basil Coulis</i>	\$27.00
<i>Roasted Vegetable Lasagne & Basil Pesto</i>	\$27.00
<i>Baked Risotto Arancini with 3 Cheese Filling on a roasted Capsicum Sauce</i>	\$27.00
<i>Asparagus, Ricotta & Chive Strudel, Leek & Ginger Sauce</i>	\$27.00
<i>Spinach Tart with Tomato & Shallot Compote</i>	\$27.00

DESSERTS

\$16.00

Hot

Warm Banana Pudding with Toffee Sauce
Sticky Date Pudding & Butterscotch Sauce
Apple & Berry Strudel with English Style Clotted Cream
Warm Orange & Almond Torte with a Double Chocolate Sauce
Chocolate Fudge Pudding with Chocolate Rum Sauce

Cold

Pear Frangipanni Tart with Crème Anglaise
Chocolate Marquise on Berry Coulis
Ricotta and Vanilla Bean Souffle on a Mango Coulis
Flourless Chocolate, Rum Roll & Berry Compote

Self serve Coffee & Tea

Optional Extras

French Bread Rolls **\$ 2.50**
Flower Pot Damper **\$ 3.50**
Sour Dough **\$ 3.50**

Garden Salad **\$ 5.50**
Rocket & Parmesan Salad **\$ 6.50**
(Price per person served in bowls for 4-6 guests)

Local Cheese Platter (for 10 pax) with Fresh Fruit, Nuts & assorted Crackers **\$80.00**

Children

\$16.50

Crumbed Chicken Tenderloins/Salad/Fries & Ice Cream
(Other Options Available)

Addition \$10.00 per person for Sundays & Public Holidays
Prices subject to change without notification

@June 2010