

MENUS (sample/guide only)

Canapés

A selection of:

Cold Canapés	3.00
Hot and Cold Canapés	5.00
Hot and Cold Canapés including seafood (<i>prawns, smoked trout</i>)	7.00

Entrées

Soup of the Day – <i>the freshest seasonal vegetables usually dictate our choice of soup; however if you have a particular favourite, please suggest it</i>	5.00
Thai style prawn soup with rice noodles	8.50
Leek & Mushroom Frittata served with a mesclun salad and garnished with a tasty tomato chutney	8.00
Chicken Liver & Port Pate with roasted pears (when in season) and served with toasted baguette	7.00
New England Trout Salad, dressed with a creamy lemon & green peppercorn sauce	12.00

Mains

Roasted Fillet of Beef with Red Wine Jus <i>Served with jacket potatoes and sour cream</i>	24.00
Maggie Beer's Rack of Lamb with Quince Glaze <i>Served on a bed of garlic mash potato</i>	26.00
Roasted Leg of Lamb with Garlic and Rosemary <i>Served with roasted vegetables</i>	20.00
Chicken with Green Peppercorn Sauce <i>Breast of chicken in a wine reduction with port, peppercorns & cream, served with baby potatoes</i>	17.00

- Choice subject to availability
- Prices subject to change

Champagne Chicken Casserole
Serving pieces of chicken poached in a champagne & Mushroom sauce, served with baby potatoes **18.00**

Colombian Lamb
Casserole dish of browned lamb, simmered in a stock with Coffee and vermouth and finished with a little cream
Served with garlic mashed potato **17.00**

Pork Cutlet with Rosemary & Caramelised Apple and a Creamy Cider Sauce
Served with ovened potato and sour cream **25.00**

Rich Beef Casserole, garnished with a Puff Pastry Lid
Served with buttery mashed potato **16.00**

All meals served with seasonal vegetables

Desserts

Apple Pie
Fresh apples baked in a light champagne pastry **8.00**

Pavlova with Berries and Cream **8.00**

Lemon Delicious Pudding
A light creamy citrus pudding **8.00**

Chocolate Cake
A rich fudgy chocolate cake served with chocolate sauce **8.00**

Profiteroles **8.00**

Sticky Date Pudding, served with a dreamy caramel sauce **8.00**

Citrus Tart **8.00**

Baked Ricotta cheesecake, served with a Berry Coulis **8.00**

All desserts served with fresh cream and/or ice cream, as desired

Complimentary tea & coffee

- Choice subject to availability
- Prices subject to change

SMORGASBORD MENUS

These menu choices act as a guide only. We are happy to discuss your menu with you and prepare an individual quote.

All prices include dinner rolls and butter.

\$19.00 per person	Marinated Chicken Legs	\$4.00
	Corned Beef	\$4.00
	Vegetarian Pie	\$3.00
	Chat potatoes with sour cream and chives	\$3.00
	Green salad	\$3.00
	Coleslaw	\$2.00

\$23.00 per person	Honey glazed warm leg ham	\$5.00
	Salmon Loaf	\$4.50
	Asparagus Mornay	\$3.50
	Green Salad	\$3.00
	Waldorf Salad	\$3.50
	Potato Salad	\$3.50

Any combination of these dishes can be arranged.

BARBECUE MENUES

\$12.00 per person	Scotch Fillet Steak
\$10.00 per person	Marinated Chicken Breast
\$2.00 per person	Thick sausage
\$3.00 per person	Chicken Kebab
\$7.00 per person	Two salads of your choice
\$1.00 per person	Bread roll

- Choice subject to availability
- Prices subject to change

\$25 Meal Offer

- Welcoming **Nibbles**

- ***Main - choice of**
 - Roast of the day
or
 - Beef Burgundy
or
 - Oven Glazed Corned Beef
or
 - Chicken Casserole

Served with seasonal vegetables or a salad

- * **Dessert** - choice of dessert from the main menu

OR

BBQ Scotch fillet with jacket potato and a salad and dessert

(limited numbers, maximum of 30)

Alternate serves only offered for a minimum of 20 people

*Choice subject to availability
Prices subject to change*

LUNCHES (group bookings only)

Sandwiches	a selection of 3 different fillings served on platters or individually in baskets
Fresh Fruit	served on platters or individually in a basket with sandwiches
Cake & Slice	served with tea and coffee
	\$12.00 per person
	or
Quiche	served with a green salad
Fresh Fruit	served on a platter
Cake & Slice	served with tea & coffee
	\$12.00 per person
	or
Hearty homemade soup	(winter months only)
Bread Roll	served with butter
Cake & Slice	served with tea & coffee

Morning & Afternoon Teas (group bookings only)

Scones, jam & cream, tea & coffee	\$5 per person
Homemade slices, tea & coffee	\$5 per person