

Function Set Menu

Three Course: \$52pp

Two course: \$45pp

(Alternate drop available, choose two per course)



Cater House

food is our business

Entrée

Roasted pumpkin salad (V, GF)

with beetroot, onion, tomato, crumbled feta, mix lettuce, lemon dressing.

Garlic chilli prawn (GF)

with fennel salad and lemon wedge

Asian BBQ crispy pork belly (GF)

with asian slaw

Beef Tortellini

with pesto cream & parmesan

Satay chicken skewers (2) (GF)

with satay sauce and crushed peanuts

Main course

Chicken supreme (GF)

mix roast potato and red wine jus

Braised beef cheek (GF)

with mash, apricots and mustard jus

Oven Baked salmon or barramundi (GF)

with roasted root veg and seasonal fruits salsa

Crispy pork belly (GF)

Colcannon and apple compote.

Lamb cutlets (grilled or crumbed)

with garlic chat potatoes and grilled zucchini & mint yoghurt

Green Peas and zucchini risotto (V, GF)

with parmesan and crispy shallots

Desserts

Baked passion fruit cheesecake w/ mix berries compote & passion fruit sorbet

Sticky date pudding w/ Vanilla Ice cream & Butterscotch sauce

Home made brownie w/ Vanilla Ice cream & salted caramel

Pavlova w/ whipped cream & seasonal fruits

Cakeage fees (applies to all cakes brought in (choose one option):

\$2pp- cake knife, cake cutting, plates, serviettes, guest self-serve

\$5pp- individually served with whipped cream and berry compote

Dietary: Dietary requests can be accomodated. Please discuss with us in advance