

**Functions Finger Food Menu**

**Platinum Package \$35 p/p**

8 pieces (p/p) 4 Choices ( 2 from Menu A & 2 from Menu B)

**Gold Package \$28 p/p**

6 pieces (p/p) 3 Choices (2 from Menu A & 1 from Menu B)

**Menu A**

**Wild Mushroom & Thyme Bruschetta (V)**

**Tomato & Basil Bruschetta (V)**

**Smoked Salmon Bruschetta**

**Rare Roast Beef**

on Turkish Croutons w horseradish Cream

**Salt & Pepper chicken wings**

w/ roasted garlic aioli

**Salt & Pepper Squid**

w/roasted garlic aioli

**Gourmet Chicken & leek pie or Lamb & Rosemary Pie**

**Peeled Crystal bay prawns**

w/ cocktail sauce & fresh lemon

**Hawaiian Pizza Fingers**

**Menu B**

**Satay Chicken Skewers**

**Greek Style Lamb Souvlaki Skewers**

Marinated in garlic & herbs

**Greek Style Chicken Souvlaki Skewers**

Marinated in garlic & herbs

**Peking Duck Spring Rolls**

w/ coriander chilli Lime Dipping sauce

**Karaage Chicken**

Marinated in garlic & soy sauce

**Porcini & Spinach Arancini**

With a home made relish

**Alternative options**

**Chorizo & Qld King Prawn Skewers \$6 each**

w/ peri peri dressing

**Mini Hamburger \$6 each**

w/tomato relish

**Oysters \$3 ea**

- Natural w/ Fresh Lemon or Lime, Kilpatrick, Mornay, Sake, Nam Jim, White Balsamic and Eschalots

**Sandwiches \$16**

(p/p) 8 quarters per person · Chicken Waldorf (Chicken, mayonnaise, walnut & celery) · Egg, cress & mayonnaise (V) · Smoked salmon, cucumber & crème fraiche · Ham, cheese & tomato

**Seafood Sharing Plate \$65**

Platters of crumbed New Zealand Calamari, Salt & pepper squid, market fish cocktails & chips with assorted sauces

Alternatively we can offer multiples of our famous **Giant Seafood Platters** \$149.00 which can easily satisfy 4 people.

Two course menu \$45  
Three course menu \$55



### Entree

#### **Sydney Rock Oysters**

A grade select oysters served natural with fresh lemon & homemade cocktail sauce

#### **Tempura King Prawns**

Queensland King Prawns golden fried in a light tempura batter served with tartare & our Thai dipping sauce

#### **Salt & Pepper Chicken**

With Asian salad & roasted garlic aioli

#### **Ocean King Prawn Cocktail**

Served with fresh seasonal fruits & homemade seafood sauce

### Mains

#### **Honey King Prawns**

Qld king prawns beer battered & topped w coconut & honey served with tartare sauce, chips & garden salad

#### **Veal Bianco**

Scaloppini of veal back strap served w jacket potato & steamed seasonal vegetables

#### **Freshies Market Fish**

Grilled or beer battered seasonal fillets served w chips & salad & our homemade tartare sauce

#### **300g Darling Downs Wagyu Rump Fillet**

Served medium rare with a wild mushroom sauce, jacket potato & steamed seasonal vegetables

#### **Chicken and Prawn Salad**

Gold coast king prawns & slow roasted chicken breast with rocket & avocado salad & a garlic aioli

### Dessert

#### **Lemon & Lime Tart**

Served with creme anglaise & French vanilla ice cream

#### **Chocolate & Hazelnut Rocher**

Served with mixed berry compote & ice cream

#### **King Island Cheese Plate**

A selection of fine king island cheese with quince paste, fresh & dried fruits & assorted crackers

Vegetarian & special dietary needs can be catered for and are available upon request

Please note we do not incorporate any timed drinks packages into our functions menus, instead we offer a simple Bar Tab system which we believe offers you better value and gives you more control over spending.

Meal options are two choices for an "Alternate Meal arrangement"