

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 \$48
Three course menu \$60



Entree

½ Dozen 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 Squid

With Asian salad & roasted garlic aioli

Ocean King Prawn Cocktail

Served with fresh seasonal fruits & homemade seafood sauce

Mains

Honey King Prawns

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

Veal Bianco

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

Freshies Market Fish

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

330g Black Angus Sirloin

Marble score 2+ sirloin served medium rare with a bearnaise sauce, jacket potato & steamed seasonal vegetables

Chicken & 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"