



FUNCTIONS MENU

À LA CARTE

ENTREES

Almond + lime butter Morton Bay Bugs + Asian style soft shell crab

Chicken + shrimp sang choy bow w/plum sauce

Scallops on a bed of Asian bean shoot salad

Eye fillet carpaccio w/horseradish + rosemary

Confit duck on baked apple w/sweet sherry reduction

Avocado Caesar salad w/bacon, boiled egg, cos lettuce + Caesar dressing

Vine ripened tomato, bocconcini + basil salad w/aged balsamic dressing

Smoked paprika creamy mushroom in terracotta w/turkish bread

MAINS

Grilled grain fed rib eye steak on baby spinach + herb potato rosti w/red wine jus

Eye fillet steak w/mushy peas, grilled Portobello mushroom + red wine jus

Mixed Grill – marinated chicken skewer, eye fillet + zucchini skewer, lamb kofta lamb cutlet + green salad

Portobello mushrooms oven baked + stuffed w/olive + sundried tomato cous cous w/goats cheese + a side of rocket + baby spinach salad.

Sesame crusted yellow fin tuna seared served w/bean shoot salad

Seafood plate – grilled king prawns, crumbed calamari, fish pieces w/sea salt + rosemary chips mare rose sauce + lemon wedge

Grilled salmon fillet on potato cake w/broad beans horseradish cream sauce + garnished w/crispy leek



À LA CARTE Con't

PASTA

Seafood linguini of scallops, prawns, mussels, chilli, white wine, garlic, parsley + olive oil

Smoked chicken fillet penne w/sundried tomatoes, mushrooms, spring onions + a touch of cream

Fresh tomato penne w/fresh basil, parmesan, garlic + extra virgin olive oil

SALAD

Calamari salad w/baby green leaves, tomato, red onion + sweet chilli dressing

Marinated tandoori chicken salad w/cracked wheat, green peas, red onion, parsley, mint + feta
w/lemon olive oil dressing

Lamb fillet fattoush salad w/tomato, cucumber, olives, radish, pita bread croutons mint, parsley,
spring onion + a lemon sumac olive oil dressing

Smoked chicken fillet salad w/avocado, sundried tomato, cucumber, red onion, mixed leaves
+ lemon + olive oil dressing



BANQUET

Entrée platters to share:

Tomato, basil, red onion bruschetta drizzled w/extra virgin olive oil + lemon juice
Chefs selection of cured meats – roast turkey, smoked salmon + pastrami

Main platters to share:

Eye fillet pieces, salmon fillets
Roast pumpkin penne w/spinach, feta + basil pesto
Rocket + tomato salad w/balsamic dressing
Chefs selection of dips w/turkish bread
Mediterranean rice
Freshly brewed teas + coffee
Baklava

ITALIAN BANQUET

Selection of garlic + herb bread
Mixed antipasto of cured meats, pickled vegetables + dips
Tuscan linguini w/beef chorizo, black olives, onion, chilli + rich Italian napoli sauce
Veal scaloppini pan fried w/broccoli, rosemary potatoes + creamy mushroom sauce
Fish pieces on a bed of tomato, basil + lemon zest risotto
Zanuba tiramisu

MOROCCAN BANQUET

Dips w/turkish bread
Roasted pumpkin, chickpea + rocket salad w/honey tahini dressing
Marakesh lamb skewers on a bed of spiced saffron rice w/sultanas + pinenuts
Casablanca chicken spice crusted chicken w/chunky roast vegetables, burghal, mint + green pea salad
Mint tea + baklava

SPANISH BANQUET

Smoked paprika creamy mushroom in terracotta w/turkish bread
Beef chorizo, prawns + broccoli pan fried in garlic + chilli
Paella chicken, seafood + beef chorizo slow cooked in saffron aborio rice
Sauteed spinach + chick pea salad
Lamb cutlets crusted in smoked paprika + sea salt
Tomato + Spanish onion salad