

FUNCTION MENU

- *Entrees* -

Baked Scallops – Marinated in Chilli, Ginger, Soy Sauce and Julian Leak

Pasta of Choice – with napolitana sauce, fresh basil, tomato, garlic and a

Seafood Fresh Plate – includes King Prawns, Morton Bay Bugs, Smoked Salmon, Mixed Leaf, Lemon and 1000 Island Sauce

Sesame & Paprika Chicken – Sesame, Paprika & Cumin crusted chicken tenderloins resting on smoky baba ganoush and wild rocket drizzled with chilli oil

Salt & Pepper King Fisher Squid – King fisher squid dusted with salt and pepper flour served with lemon and Aioli

King Prawn and Crab Timbale – Served with Ruccola and Lemongrass pesto on lemon mayonnaise

Individual Antipasto Plate – Served with a selection of cold meats, Salami, Prosciutto, Ham and Char Grilled Vegetables, Eggplant, Mushrooms, Zucchini, Capsicum, Olives and Cheese

BBQ Octopus – with lemon oregano on Roma tomato and feta salad

Cold Seafood Platter – King Prawns, Morton Bay Bugs, Crab, Oyster and Smoked Salmon

Cold Antipasto Platter – Selection of cold meats, Char Grilled Vegetables, Mushroom, Eggplant, Goats Cheese, Olives and Baby Spinach

- Main Course -

Slow Roasted Lamb Shoulder – With fresh Oregano and Muscat Demi Glaze Sauce

Atlantic Salmon Fillet – Served with Dijonaise Sauce

Cyprus Lamb - Baked and Marinated in garlic, oregano nested on a bed of mash, flat mushroom, baby eggplant and finished with our port red wine and tomato Jus

Sirloin Steak – With Cream Peppercorn on a bed of Mash Potatoes

Australian Wild Barramundi – Grilled and served on Spinach and Tomato Risotto

Beef Mignon – Grain Fed Char Grilled Beef Mignon resting on Garlic Potato with Green Beans finished with a Red Wine Jus

Chicken Kiev – Filled with Spinach, Bulgarian Feta, Red Peppers resting on seasoned Mash and finished with Ouzo Cream Sauce

Lamb Back strap – Wrapped in Filo Pastry, Mushroom and Tomato resting on Garlic Mash and finished with Thyme Jus



- Desserts -

Fig & Nut Pudding

With Caramel Sauce and Double Cream

Star Anise Vanilla Crème Brulée

Chocolate and Tahini Mousse

With Berries

New York Baked Cheese Cake

With Summer Berries

Prime Time Tiramisu

Lady Finger Biscuits Soaked in espresso and Marsala, Layered with Mascarpone and Chocolate served with Coffee Syrup

