



FOOD FOR FEASTING

FOOD PACKAGES & MENUS



For Enquiries:

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All meals provided at the Sheldon Event Centre are created on-site with the freshest produce available and locally sourced where possible.

Custom menus to accommodate allergies, religious or health requirements are also available for groups and individuals. Please ask your Functions Coordinator what menu items are available to suit your specific needs.

Breakfast Menu

All our breakfasts are accompanied by organic, freshly brewed coffee, a premium selection of teas, hot chocolate and refreshing fruit juices.

Buffet

Selection of freshly prepared fruit salad

Yoghurt and granola crunch bowl

Bakery basket with breads and Danish pastries

Petite butter and jam selection

Lightly scrambled fluffy eggs with garden chives (*gf, v*)

Crispy bacon rashers (*gf, df*)

Petite grilled chipolata sausages (*gf*)

Italian baked beans (*gf, df, v*)

Ripe breakfast tomatoes with parmesan (*gf, v*)

Buttered sautéed forest mushrooms (*gf, v*)

Potato hash browns (*gf, df, v*)



Plated

A table placed fresh seasonal fruit platter (*gf, df, v*)

Choose from the following:

Traditional breakfast with smoked bacon rasher, scrambled eggs, grilled mushroom, tomato, chipolata and hash brown (*gf*)

Eggs Benedict poached eggs on toasted Italian ciabatta bread, served with wood smoked ham and sautéed baby spinach, topped with hollandaise sauce and balsamic reduction

Mediterranean Breakfast Stack with grilled chorizo, fried egg, haloumi cheese, fire roasted capsicum salsa and caramelised onion potato crush with garlic aioli

Breakfast Crepe filled with either a chicken and mushroom ragout or a spinach and ricotta filling, accompanied by a rocket, pear and parmesan salad with pine nuts and a tomato dressing

Open Turkish Stack Middle Eastern spiced beef mince with kidney beans, wilted spinach and poached egg, crumbled feta cheese, flat bread toast and herb oil

Breakfast Avocado Crush poached free range eggs, premium rasher bacon, smashed avocado on sour dough, slow roasted roma tomato, shaved parmesan and cracked pepper mayonnaise drizzle

Smoked Salmon and Spinach Frittata, grilled asparagus, petite potato roestis, blistered cherry tomatoes and balsamic reduction (*gf*)

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Morning or Afternoon Tea

(select 2 items)

Sweet

Selection of homestyle flaky Danish pastries

Assorted muffins

Vanilla cream filled chocolate eclairs

Cream filled donuts

Bircher muesli cups

Gourmet homemade chunky cookies

Swiss chocolate filled croissants

Homemade fruit crumble served with vanilla double cream

Warm, soft traditional scones served with cream and jam

Warm bread and butter pudding with rich anglaise sauce

Seasonal fruit skewers with honey cinnamon cream *(gf & df without cream)*



Morning or Afternoon Tea (continued)

(select 2 items)

Savory

Petite mini meat pies

Homestyle lightly peppered sausage rolls

Ham and cheese filled bread scrolls

Hearty homemade soups including Middle Eastern spiced pumpkin, thick potato and bacon or Chinese chicken and noodle

Selection of warm quiches

Traditional French croque monsieur

Spanish style frittata with tomato chutney *(gf)*

Asian style golden fried spring rolls, samosas and dim sums with dipping sauces

Ham and cheese croissants

Steamed pork gyoza with soy wasabi

Selection of premium sushi

Bacon and egg muffin

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Working Lunches

Cold Working Lunch

Chefs selection of freshly prepared gourmet sandwiches and wraps with a variety of fillings

Salads

Italian penne pasta salad with parmesan, semi dried tomatoes and baby spinach (v)

Caesar salad with bacon, parmesan, egg and croutons

Traditional potato salad with creamy mayonnaise and egg (gf, v)

Desserts

Chef Selection of fine cakes and gourmet slices

Fresh fruit Salad (gf, df, v)



Hot Working Lunch

Three Chef's Special Salads

Green bean, olive and tomato *(gf, df, v)*

Garden green salad with house dressing *(gf, df, v)*

Moroccan spinach, chick pea, pumpkin & feta *(gf, v)*

Choose two options:

Mexican chilli con carne with corn chips, sour cream and tomato salsa *(gf, *)*

Chicken curry with vegetables and fragrant jasmine rice *(gf, df)*

Penne pasta tossed with semi dried tomatoes, chorizo and baby spinach in mild chilli oil *(*)*

Homemade traditional style beef lasagne *(*)*

Indian butter chicken with steamed basmati rice *(gf)*

Tender beef strips, stroganoff style with mashed potatoes *(gf)*

Hokkien noodle stir-fry with vegetables, choice of vegetarian, chicken, beef or seafood

Slow cooked Middle Eastern spiced lamb with pearl cous cous

Smokey BBQ chicken with cajun roast potatoes and chipotle sauce

Steamed fish fillets, with a light lemon, tomato and coriander salsa with steamed rice *(gf, df)*

Chef's selection of fine cakes and gourmet slices

Fresh fruit platter *(gf, df, v)*

** vegetarian version available*





Lunch on the Go

Individually packaged, one item of each per person

Selection of sandwiches

Freshly prepared fruit salad

Variety of sushi

Dessert Cake Slice

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Day Delegate Packages

Full Day Delegate Package

Morning Tea

Grab 'n' Go

Hot Working Lunch

Cold Working Lunch

Afternoon Tea

Half Day Delegate Package

Morning or Afternoon Tea

Grab 'n' Go

Hot Working Lunch

Cold Working Lunch

Enhance your Daily Delegate Package:

Buffet Breakfast

Plated Breakfast

Grab 'n' Go Breakfast

Barista Coffee Station

Due to fluctuating prices of goods and services, all food and beverage quotes are individually costed for your event.

Plated Menu

Two Course

Three Course

Should you require two items to be served alternately please enquire for price

Pre-set starter available only for cold entrée, please inform the Event Manager

Cold Entrée (pre-set available)

Middle Eastern Lamb

Arabic spiced lamb loin with cous cous salad, smoked aubergine chutney accompanied by fatoush salsa with honey yoghurt drizzle and preserved lemon

Charcuterie Board

Premium selection of fine cured meats with giardiniera vegetable pickles, marinated feta cheese, olives and served with crostini bread crisps and artisan dips

Sheldon Caesar

Baby cos lettuce, crispy bacon slices and crunchy focaccia, drizzled with our own special dressing and topped with shaved Italian parmesan

Duo of Salmon and Scallop

Smoked salmon tartare with seared ceviche scallop, shaved fennel, herb and roquette salad, lemon mayonnaise and fried baby capers *(gf)*



Cold Entrée *(continued)*

Italian Bresaola

Cured beef bresaola with a horseradish cream, sweet gherkin relish, petite salad and crumbled cheddar *(gf)*

Tandoori Chicken

Indian spiced chicken breast rolled with coriander and mango farce, spiced tomato chutney, pickled cucumber ribbons with crispy spiced chickpeas and pea tendrils *(gf)*

Thai Beef Salad

Thai spiced beef served with an array of crisp Asian vegetables, fresh coriander, yellow egg noodle salad with sweet lime chilli dressing

Asian Inspired Seafood Assiette

(available as single option only, no alternate drop)

Ginger, rice wine and cilantro cured salmon, chilli lime marinated ocean king prawns, fresh tuna with black sesame, pickled cucumber pearls, wasabi mayo and petite herb salad *(gf)*

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Hot Entrée

Chicken Crepe

Tender chicken and forest mushroom ragout wrapped in a French style crepe topped with a tangy hollandaise sauce and petite herbs

Pumpkin Ravioli

Roasted pumpkin ravioli tossed with chorizo sausage, spanish onion, green baby peas in semi dried tomato cream sauce with roquette and shaved parmesan

Salt and Pepper Prawns

Flash fried pepper and lime prawns with oriental vegetable stir fry with crispy noodles

Forest Mushrooms

Creamy wild mushroom ragout with pan fried potato gnocchi and roasted capsicum coulis, parmesan and thyme disk

Greek Tasting

Spinach and ricotta pastizzi, capsicum tapenade, warm marinated olives with grilled haloumi, drizzled with honey and thyme (v)

Thai Fish Cakes

Steamed Thai fish cakes with a mango and crab salad, pickled beetroot, wombok and crispy cassava (gf)

Pork Belly and Scallop

Crispy pork belly with seared scallop, green pea purée and pickled daikon salad (gf)

Roast Pumpkin Soup

Honey and Moroccan spice roasted pumpkin soup with pumpkin seed oil and cumin crème fraiche (gf)



Mains

Beef

Eye Fillet Steak

with creamy potato tart, seasonal regional vegetables accompanied by a shiraz jus *(gf)*

Kingaroy Premium Beef

slow braised with Soy, ginger and Sake, warm Udon noodles and edamame bean salad, wilted Asian greens and shiitake mushroom sweet soy jus

Grain Fed QLD Beef Tenderloin

cooked whole, served with a confit shallot and chat potato crush, dried Roma tomatoes, heirloom honey carrots and Béarnaise Sauce *(gf)*

Prime Aged Black Label Rump

with dukkha tossed kipfler potatoes, roasted vegetable stack, tomato chutney and caramelised onion jus *(gf)*

Rib Eye Steak

with chimichurri salsa, sweet potato and cassava mash, roasted corn and avocado relish accompanied by a natural jus *(gf)*

Wagyu Beef Sirloin (Surcharge)

Premium wagyu sirloin, grilled with wild mushroom truffle ragout, fondant potatoes, pickled green asparagus, cauliflower puree and port jus *(gf)*

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Mains

Poultry

Chicken Supreme

filled with camembert & semi dried tomato, basil pesto risotto accompanied by a grilled vegetable timbale served with a balsamic jus *(gf)*

Traditional Stuffed Chicken Leg Fillet

with leek and mozzarella wrapped in pancetta, sautéed gnocchi in burnt sage butter served with seasonal vegetables, maple & red wine jus

Roasted Spatchcock

marinated in paprika spice mix, sweet corn and spring onion galette and accompanied by a warm green pea and bean salad served with a roasted tomato jus

Slow Roasted Duck Leg Confit

served with a caramelised onion and potato tart, candied orange peel French cabbage sauté and an orange-cinnamon red wine jus

Marinated Chicken Breast

with green pea and prosciutto risoni, semi dried cherry tomatoes, grilled asparagus salsa

Fragrant Thai Infused Chicken Supreme

on warm chilli-coriander-egg noodle salad, steamed bok choy and laksa style coconut lime sauce



Mains

Pork

Roasted Pork Cutlet

with parmesan and chive polenta cake, Granny Smith apple chutney, wilted trio of leafy greens, caraway roasted carrots served with a dark ale beer and honey jus (*gf*)

Maple Basted Pork Loin

with black pudding crumble, potato and fennel puree, Tuscan cannellini bean ragout and cider jus (*gf*)

Pork Fillet Medallions

with thyme and prosciutto crust, potato and leek tart, green beans with a spiced port wine and prune jus

Traditional Saltimbocca

wrapped with sage and prosciutto, creamy soft polenta, pepperonata, served with a confit garlic jus (*gf*)

Tender Crisp Pork Belly

red cabbage braise, pumpkin mash, pickled Granny Smith apple relish, roasted pearl onions served with a natural jus (*gf*)

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Mains

Lamb

Greek Lamb Cutlets

topped with pinenut, feta and thyme crust with honey roasted sweet potato mash, blistered petite tomatoes, eggplant caonata and baby spinach, rosemary lamb jus (*gf*)

Middle Eastern Spice Rubbed Lamb Loin

with turmeric cauliflower puree, baked roma tomatoes with warm lentil pilaff and shredded cucumber and yoghurt dip (*gf*)

Pressed, Deboned Lamb Shank Rilette

with roasted root vegetable ratatouille, peppered galette potatoes, snow peas and served with a thick minted lamb gravy

Rack of Victorian Spring Lamb

with spinach and ricotta crumble, rosemary potato cake, ratatouille with shiraz jus (*gf*)



Mains

Fish

Seared Atlantic Salmon Fillet

with gremolata and fennel potatoes, wilted baby greens, semi dried cherry tomatoes with a vermouth cream sauce *(gf)*

Oven Baked Barramundi Fillet

topped with a prawn crust, pea & herb risotto, glazed baby carrot, champagne beurre blanc *(gf)*

Ocean Fresh Oven Baked Snapper Fillet

topped with a semi dried tomato crust, kalamata olive risoni, nicoise style bean sauté and lemon hollandaise

Ocean Fresh Tasmanian Salmon

topped with candied lemon butter, cauliflower crumble accompanied by dill risotto and flash grilled broccolini, snow pea oil drizzle *(gf)*

Steamed Barramundi

with kaffir lime and coconut marinade in a contemporary Asian style noodle and vegetable laksa broth with fresh coriander

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Dessert

Donut Delight

Filled chocolate donut, served with a thick vanilla bean mousse, chocolate almond crumble, drizzled with salty caramel sauce

Stone Garden

Flourless chocolate cake with caramel hazelnut centre, mascarpone mousse wrapped in a crisp outer chocolate shell, served on a chocolate soil garden

Spiced Chocolate Tart

Chocolate tart filled with orange - ginger confit and 70% dark chocolate mousse, topped with a chocolate glaze and accompanied by a vanilla cream mousse

Raspberry Dream

Raspberry mousse with a lychee centre, white chocolate crunch and mousse, on a shortbread base and finished with a red glaze

Apple Cranberry Charlotte

Layers of sponge, crème brulee and apple caramel topped with cranberry marshmallows

White Chocolate and Baileys Charlotte

Rich white chocolate cream with a Baileys crème brulee centre atop of sponge, accompanied with a nut praline crunch

Apple and Rhubarb Crumble

Apple and rhubarb compote flavoured with cinnamon in vanilla pastry shell, topped with traditional crumble and served with a thick dollop of cream

Mango Coconut Pebble

Mango glazed coconut mousse with a fruit jelly vanilla centre, pineapple and almond cake with a white chocolate macadamia crunch



Dessert (continued)

Chocolate Fondant

A molten centre of rich and indulgent chocolate in this rich chocolate pudding, served with an orange scented vanilla sauce and cream

Traditional Sticky Date Pudding

Moist, soft and delectable sticky date pudding served with vanilla ice cream and homemade butterscotch sauce

Chocolate tasting plate (not available as an alternate drop)

Indulge your chocolate pallet with a delicious array of mini chocolate desserts in various versions

Oh My Chocolate....

Custom designed specialty cakes or edible table centre pieces for your specific event
Please speak to your Event Manager for further details

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Buffet Menu

Buffet Option 1

Selection of crusty bread rolls

Chef's homemade salads including:

Locally sourced salad greens with house dressing (*gf, df, v*)

Honey roasted pumpkin, chickpea, baby spinach and crumbled feta cheese (*gf, v*)

Creamy pasta with roast capsicum, spring onion and basil mayonnaise (*v*)

French bean salad with eggs, tomato and olives in dijon vinaigrette

Main Selection - Choose 3 main dishes

(If you wish to increase the selection, please enquire for price)

Slow roasted aged beef sirloin with red wine jus, oven roasted garlic confit chat potatoes (*gf, df*)

Chicken breast medallions with mushroom and thyme ragout, smooth sebago potato mash (*gf*)

Asian master stock marinated pork belly with ginger, soy and chilli glaze, stir fried crunchy vegetable greens and puffed glass noodles (*gf, df*)

Oven reef fish fillets, topped with herb crust and lemon butter sauce, steamed panache of vegetables (*gf*)

Creamy Jamaican chicken curry with fenugreek, mustard seeds and cashews, roasted sweet potato mash and zucchini

Sliced beef tenders stroganoff style with mushroom, sour cream and paprika wild rice pilaff (*gf, v*)



Buffet Option 1 (continued)

Premium ravioli, tossed with chorizo, capsicum, baby spinach, green peas in a chilli tomato sugo drizzled with rocket pesto

Middle Eastern lamb curry with eggplant, raisins and almonds spiced vegetable cous cous

Thai style flat noodle stir fry with choice of chicken, beef, pork, seafood or vegetarian

Pan fried pork scallopini, grilled chorizo, dried apple, sage and sweet tomato jus, with parmesan gratinated polenta cakes

Freshly sliced seasonal fruit platter

Assortment of fine pastries and cakes

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Buffet Option 2

Bakery breads baskets with selection of different breads

Gourmet salad selection including:

Roasted corn, bell peppers, bush honey and green onion dressing (v)

Tomato, cucumbers, roasted Spanish onion, pulled toasted foccacia with baby bocconcini (v)

Locally picked baby greens, asparagus spears, cherry tomato and heirloom carrots (v)

Sweet potato, quinoa, Asian green leaves, toasted almonds, dried fruit and coconut dressing (v)

Antipasti platter selection including:

Sopressa salami, premium wood smoked ham, marinated feta cheese, Kalamata olives, smoked Atlantic salmon, grilled vegetables and condiments

Main Selection - Choose 3 main dishes

(If you wish to increase the selection, please enquire for price)

Pork fillet medallions with an apple, bacon and maple crumble, roasted baby red chat potatoes and balsamic jus

Grilled barramundi fillets with warm quinoa and chickpea risotto topped with a kasoundi chutney

Dukkah spice rubbed lamb, cous cous and fatoush salsa with crispy flatbread

Grilled chorizo sausage in a red wine and wild mushroom gnocchi with goat's cheese and roquette

Whole roasted beef fillet, sliced and served with sherry mustard jus, potato, chive and parsnip mash and heirloom carrots



Buffet Option 2 (continued)

Saffron and white wine poached salmon, roasted beetroot wedges, kipfler potatoes and citrus emulsion

Harissa grilled chicken fillets with chorizo, prawns and capsicum, salsa verde and Spanish white bean ragout

Crispy skin pork belly with scallops, braised fennel, smoked cauliflower rice and apple white wine sauce

Braised aged beef with celeriac potato puree, roasted root vegetables and rich braising jus

Chicken tenderloins in Indonesian peanut satay sauce with crushed roasted cashews and vanilla fragrant jasmine rice, steamed bok choy

Chinese pepper squid and vegetable stir fry with hoisin BBQ glaze

Fresh saffron pappardelle tossed with prawns and salmon in a chardonnay white wine cream with garlic chive pesto and blistered cherry tomatoes

A premium selection of gateaux and cakes served alongside freshly carved fruit display

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BBQ Buffet Option

All BBQs served with grilled seasonal vegetables and onions, buttered corn cobs and garlic bread

Chef's Special BBQ Salad Bar - Choose 3

(If you wish to increase the selection, please enquire for price)

Greek salad with tomato, cucumber, olives and feta cheese *(gf, v)*

Garden green salad with house vinaigrette *(gf, df, v)*

Traditional Australian coleslaw *(gf, v)*

Creamy potato, chive and bacon *(gf, v)*

Macaroni, smoked ham and pea salad

Sweet potato, quinoa and green onion *(gf, df, v)*

Spiced rice, raisins, capsicum and almond with curry dressing *(gf, v)*

Roast pumpkin, chick pea, spinach and feta *(gf, v)*

Hot Items - Choose 3

(If you wish to increase the selection, simply add \$7.00 per person per item)

Gourmet sausage selection including cheese kransky, knackwurst and bratwurst *(gf)*

Tender minute steaks with Café de Paris butter *(gf)*

Southern style buffalo wings in smokey BBQ with blue cheese dressing *(gf)*

Homemade beef rissoles with our own mix of herbs and spices *(gf, df)*



BBQ Buffet Option *(continued)*

Middle Eastern spiced vegetable burgers with hommus *(gf, df, v)*

Grilled fish fillets with mango coriander salsa *(gf, df)*

Lemon & thyme marinated chicken thigh fillets *(gf, df)*

Rosemary marinated lamb chops with minted sauce *(gf, df)*

Marinated baby squid and octopus with smoky BBQ dressing *(gf, df)*

Greek inspired koftas with eggplant caponata *(gf, df)*

Desserts - Choose 3

(If you wish to increase the selection, please enquire for price)

Fresh seasonal fruit platter *(df, gf)*

Mini pavlovas with lashings of cream and fruit coulis *(gf)*

Moist chocolate jaffa cake *(gf)*

Home style apple crumble with vanilla sauce

Cheese cake with fruit coulis

Fruit and vanilla custard tart

Chocolate mousse *(gf)*

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Cocktail Menu

30 Minutes Cocktail

Chef's selection of items

1 Hour Cocktail

Selection of 5 items (2 Cold / 3 Hot)

2 Hour Cocktail

Selection of 8 items (4 Cold / 4 Hot)

Enhance your Cocktail event with:

Walk and Fork

As add-on to cocktail menu

Food Station

Please talk to our Event Manager for a quote



Cold Selection

Italian bruschetta with feta cheese crumble (v)

Marinated Thai beef salad spoons (gf, df)

Tasmanian smoked salmon and crème fraiche roulade
(veg option available)

Assorted Japanese sushi selection (gf)

Moroccan spiced chicken tartlets with yoghurt drizzle
(veg option available)

Ocean king prawn with lemon and coriander dressing (gf)

Shaved Middle Eastern spiced lamb with babaghanoush

Smoked ham and cream cheese lavosh roulade
(veg option available)

Grilled scallop with wasabi mayonnaise (gf)

Baked ricotta terrine with capsicum relish (gf, v)

Pearl bocconcini, basil pesto on crostini (v)

Sliced Italian platter with prosciutto, olives and feta (gf)

Tuna mousseline tart with arugula pesto and parmesan

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Hot Selection

Marinated chicken skewers with satay dipping sauce *(gf)*

Salt and pepper calamari with aioli

Selection of pan fried Asian dumplings with coriander sweet chilli

Corn and capsicum fritters with chilli and chive mayonnaise

Lime, ginger and coriander fish cakes

Arrancini risotto balls

Petite potato rosti with salmon and crème fraiche *(gf)*

Slow roasted beef fillet with peppered brandy sauce

Selection of gourmet homemade petite quiches *(veg option avail)*

Variety of Asian cocktail style spring rolls, wontons, dim sim & samosas

Mini beef kofta skewer with tomato and Lebanese spices *(gf)*

Steamed BBQ pork bun

Crispy breaded prawns with wasabi soy mayonnaise

Beef fillet mignons with sweet tomato chutney *(gf, df)*

Selection of premium petite pies including butter chicken, lamb rosemary, beef red wine and vegetable korma

Savoury Tuscan puff pastry roll filled with sausage mince



Hot Selection (continued)

Grilled chorizo sausage with saffron poached scallop and herb emulsion sauce *(gf)*

Coconut prawns with kaffir lime dressing

Pork belly with green pea potato puree *(gf)*

Indian onion & vegetable pakoras *(gf, v)*

Tandoori lamb with raita *(gf)*

BBQ bourbon chicken winglets

Crumbed Camembert with spiced plum dip *(v)*

Sweet Selection

Butler-style petite cakes and slices

Macarons

Chocolat Mousse Shots *(gf)*

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Walk & Fork (add-on only)

Butter Chicken Boat

Indian butter chicken with basmati rice and chutney *(gf)*

Noodle Box

Stir fried hokkien noodles with choice of chicken, beef, seafood or vegetables

Moroccan Lamb Tagine

Marinated lamb with pearl cous cous and cumin yoghurt

Fish and Chips

Homemade battered fish and chips served in a cone with tartare sauce

Lamb Gyro

Greek style lamb on pita with tzatziki, tomato and cucumber

Sheldon Caesar

Caesar salad with our own creamy dressing, parmesan, egg, bacon and croutons

Curry Chicken

Thai green chicken coconut curry with fragrant jasmine rice *(gf)*

Ravioli Napolitano

Pumpkin ravioli in rich tomato sugo with fresh basil leaves and parmesan *(v)*



Food Station Examples (add-on only)

Hot Dog Bar

Gourmet New Yorker hot dogs

Italian Pizza Stand

Chef's special gourmet range of homemade pizzas

Pasta Bar

Various freshly prepared pasta with homemade rustic style sauces

Burger Bar

Beef, chicken and lamb patties with salad and various dressings

Doughnuts Cart

Selection of fresh gourmet doughnuts

Ice Cream Cart

Selection of premium scoop ice cream served with various toppings

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Shared Dining

Two Course

Main Course and Dessert

Three Course

Pre-set starter available only for cold entrée, please inform the Event Manager

Main (select two options)

Thyme, lemon zested and bush honey marinated chicken maryland fillet with honey jus

Moroccan spiced lamb koftes with cumin and cucumber yoghurt dressing

Beef medallion with Café de Paris butter

Chicken tenderloins with mushroom ragout

Pork fillet medallions in a creamy seeded mustard sauce

Pork scallopini, crumbled prosciutto, fried sage and sherry jus

12-hour slow roasted sirloin, rubbed with English mustard and served with a rich port wine jus

Grilled salmon medallions with a tarragon butter sauce

Oven baked barramundi fillet with prawn quenelle and dill cream sauce

Greek capsicums stuffed with a beef, pork and rice farce, served with capsicum coulis



Sides (select one option)

Golden baked potato gratin

Sebago potato mash

Herb and garlic roasted chat potatoes

Butter chive tagliatelle pasta ribbons

Risotto with parmesan

Steamed rice

Vegetables and Salads (select one option)

Honey roasted vegetable medley

Grilled mediterranean vegetables

Steamed panache of vegetables Ratatouille vegetables with fresh basil

Greek salad with olives, feta and greek vinaigrette

Italian tomato, baby bocconcini, spanish onion and basil

Moroccan roast pumpkin, chick pea and feta cheese

Garden green salad with carrots and capsicum

Selection of individual fine desserts served on a platter
to share at the table

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Kids Menu

All Meals

Choose one main and one dessert

Main

Homemade chicken nuggets with chips, tomato sauce

Kids Bangers 'n' Mash with vegetables

Chicken Schnitzel, mash and vegetables

Penne Pasta with Bolognese Sauce

Ham & Pineapple Pizza and salad

Desserts

Jelly cup

Choc-top Profiteroles

Chocolate Cake

Fruit Salad

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Food Menus Terms and Conditions:

- The Menu Packages are subject to availability and seasonal changes. Our Executive Chef and the team are willing to work to the budget of the client by providing alternative menu options.
- Alterations to menu selections may incur additional charges.
- A fee for alternate menus will apply where the Client requests that two menus are served at alternate place settings for a course (For example alternating place settings between a fish meal and a beef meal) ('alternate menus').
- The fee will be calculated using the alternate menu fee per person multiplied for each course by the greater of the number of people attending the Event (for example if an alternate menu will be available for 2 courses for 100 people and the alternate menu fee per person per course is \$3.00, the alternate menu fee is $2 \times (3.00 \times 100)$)
- Whilst we endeavour to fulfil allergy options, we cannot fully guarantee items to be allergen-free due to possible traces on equipment & raw ingredients

