

~ catering menus ~

~ soup ~

Roast Pumpkin and Honey Cream (V) (GF*)

Creamy roast pumpkin soup mellowed with cream and sweetened with blue gum honey

Chicken and Sweet Corn Broth (GF)

Hearty chicken broth, thick with sweet corn, seasonal vegetables and chicken meat

Italian Tomato Soup (V) (GF)

Chunky ripe tomatoes with smoked capsicum and fresh basil with a hint of chilli

Cauliflower Puree (V)

Puree of cauliflower with a hint of nutmeg and topped with spinach and cheese

French Onion Soup

Double strength beef consommé thick with caramelized onions and topped with gruyere cheese crouton

Seafood and Leek Chowder

Creamy seafood and leek soup served with a herbed crouton
and splashed with basil oil

Potato and Leek Soup

Traditional thick, creamy potato and leek soup served with basil crouton

Cream of Mushroom Soup (V)

Stewed forest mushrooms with brandy and oyster sauce

\$11.00

KEY –

V = Vegetarian

GF = Gluten Free

GF* - Can be Gluten Free with omission of certain ingredients

~ entree ~

Nirvana Salad (GF*)

Crisp garden salad leaves tossed with roast chicken, mango, avocado, semi dried tomatoes and roasted pinenuts in light garlic cream dressing topped with beetroot cheese straws

Forest Mushroom Risotto (GF)

Exotic mushrooms combined with Italian carnaroli rice and double strength chicken stock cooked al dente and served topped with basil and blue cheese cream and roast prosciutto

Potato Gnocchi with Seafood

Selected seafood tossed through potato gnocchi along with roast pumpkin and chopped chives topped with Italian tomato sauce and shaved parmesan

Chicken, Cheese, Ham and Tomato

Tender chicken, Swiss style cheese, double smoked ham and semi dried tomato wrapped in flaky pastry and served on pea puree

Roast Pumpkin Feta Salad

Grilled chorizo and roast pumpkin with fresh herbs, marinated feta and macadamia nuts tossed with red onion marmalade and wild rocket leaves, surrounded by caramelized balsamic vinegar

Queensland Scallops

Seared Queensland scallops bound with leek, cheese, carrot and mustard in vermouth cream, served in a scallop shell on garlic mash with split tomato dressing

Chilli Prawn Tails (GF)

Prawn tails marinated with lemongrass and chilli set on mango, tomato and avocado salad surrounded by basil oil and reduced cassis

Lamb Tenderloin and Asparagus Salad (GF)

Tossed salad of chilled cumin spiced lamb tenderloin, mixed leaves, blanched asparagus tips, semi dried tomatoes, roasted pinenuts, baby corn and artichokes with yoghurt dressing

Vegetable Curry

Creamy coconut curry full of slow cooked seasonal vegetables in aromatic spices and served with steamed basmati and a puppadam

\$17

~ main course ~

Oven Baked Tasmanian Salmon (GF)

Crusted with cashew Dukkah, perched on sweet corn risotto with roast tomato and spinach cream

Oven Roasted Chicken Breast

Herb crusted, marinated chicken breast served on three cheese risotto, shredded zucchini and garlic cream jus

Filled Chicken Breast (GF)

Prawn filled chicken breast sliced onto tomato olive polenta with cauliflower puree and roast capsicum jus

Beef Forestiere (GF)

Aged and marinated beef, roasted pink and set on pumpkin, potato and chive mash, smothered with wild sautéed mushroom in rich red wine jus

Beef Chancellor (GF)

Tender New England beef fillet marinated in harissa with fresh herbs and cracked pepper set on tomato basil risotto and served with bacon, leek and sour cream sauce

Sweet Potato Strudel

Roast sweet potato, spinach and marinated feta wrapped in filo pastry, served on sautéed leek and topped with our own hot tomato relish

Duck Breast on Leek Risotto (GF)

Prime marinated Mallard duck breast roasted pink and served sliced onto leek and cheddar risotto with steamed broccolini and orange scented jus

Harissa Lamb Loin (GF)

Harissa marinated lamb loin cooked pink and served on sweet potato and coriander mash and drizzled with tahini yoghurt dressing

Roasted Lamb Rump (GF)

Local Cowra lamb roasted pink and served on braised cabbage and bacon with blue cheese cream sauce

Prawn Jambalaya

Creole or red Jambalaya, Louisianan dish (similar to paella) with chicken, vegetables, sausage, tomato and rice topped off with okra and king prawn tail

\$28

~ dessert~

Fresh Fruit Tartlet

Sweet pastry tartlet with vanilla custard, fresh sliced fruits and berries, apricot coulis and King Island cream

Chilli Chocolate Panna Cotta (GF)

A rich, Italian cream dessert with just a hint of chilli served with pure cream, fresh fruit garnish and coulis

Chocolate Sponge Roulade

Home style chocolate sponge rolled with strawberry cream filling and served with pure cream quenelle, fruit garnish and coulis

Lime and Coconut Syrup Pudding

Warm pudding of coconut and lime served in lime and lemongrass syrup

Baked White Chocolate and Lime Cheesecake

Light baked white chocolate and lime cheesecake served with apricot compote and strawberry yoghurt

Blackberry, Rhubarb and Pear Frangipane Tart

Baked egg, almond, butter and flour mix with poached berries, rhubarb and pear in a crisp shell with pure cream

Strawberries and Balsamic

Fresh strawberries served on coulis with reduced caramel balsamic and apple balsamic

Selection of Australian and Imported Cheese* (GF)

Served on platters per table with fresh and dried fruits and a variety of crispbreads
\$14

All prices include freshly baked bread rolls, tea or coffee and chocolates

2 Course with soup (soup + main)	\$39.00pp
3 Course with soup (soup + main + dessert)	\$51.00pp
2 Course	\$45.00pp
3 Course	\$57.00pp
Main only	\$28.00pp

** 50/50 Alternate Meals incur a \$7.50 surcharge per person

**Minimum of 40 guests applies*

**Cheese not available on alternate serve menu*