

Function Menu

Functions can cater for 20 to 150 people

\$40 per head for 3 courses (includes soups, mains and desserts)

\$45 per head for 3 courses (includes entrees, mains and dessert)

\$2.50 extra per person for brewed coffee or tea

\$3.50 corkage per person for wine only

\$2.50 extra per person for porterhouse steak

Additional charge for sole use of function room

\$100 non-refundable deposit required with booking confirmation

5% discount for cash payment

Please select 2 dishes from each course:

Soups - each served with a bread roll

Creamy pumpkin

Pea and ham

Minestrone

Potato and leek

Spring vegetable and barley

French onion

Carrot and ginger

Sweet potato and curry

Spinach and potato

Mushroom

Chicken and corn

Chicken and vegetable

Broccoli and bacon

Cauliflower and blue cheese

Parsnip and pear

Beef and vegetable

Corn chowder

...or one of your favourites

Entreés

Moroccan chicken on a garden salad with mint yoghurt.

Shrimp and avocado cocktail with homemade cocktail sauce.

Spinach crepe filled with a creamed spinach and cheese mixture topped with melted havarti cheese and served with a garden salad.

Grilled lamb served on a Greek style salad with mint yoghurt.

Vegetable frittata smothered with cheese sauce and served with a garden salad.

Roast vegetable tart filled with fetta cheese, spinach, pumpkin and caramelised onions served with a garden salad.

Garlic prawns served with fragrant jasmine rice.

Thai beef salad with peanuts, coriander and chilli, served with a bean shoot salad.

Mains

Roast lamb with mint sauce, roast vegetables and gravy.

Roast pork with apple sauce, roast vegetables and gravy (and crackling!).

Roast turkey with cranberry sauce, roast vegetables and gravy.

Roast beef with Yorkshire pudding, roast vegetables and gravy.

Oven baked fish of the day, topped with an almond and herb crumb with salsa verde and lemon polenta.

Moroccan chicken fillet served on herb and raisin couscous with mango aioli.

Porterhouse steak on mashed potato with your choice of mustard, pepper or mushroom sauce.
(\$2.50 extra)

Shepherd's pie, our traditional recipe with lamb pieces and served with minted peas.

Curried vegetable pastry served with mild curry yoghurt.

Pumpkin and goats cheese risotto.

Mushroom and blue cheese risotto.

Chicken breast crumbed with herbs, filled with melted cheese and ham and served with roast potatoes.

Chicken breast stuffed with fetta and spinach, served on garlic mash with a creamy sauce.

Desserts

Bread and butter pudding served hot with custard and ice cream.

Eton mess, layers of crushed meringue, strawberries, cream, biscuits and topped with ice cream.

Chocolate brownie served with chocolate sauce and ice cream.

Sticky date pudding served with butterscotch sauce and ice cream.

Baked lemon tart served with double cream.

Chocolate orange mousse.

Brandied strawberries served over ice cream.

Apple crumble with custard and ice cream.

Baked cherry and custard strudel served with ice cream.