



With Compliments:

Information

Confirmation & Final Numbers:

To confirm your function, 2 to 3 weeks' notice is needed & a 30% deposit may be required to finalise your booking **(this doesn't relate to our daily corporate catering)**.

- 4 days' notice is needed to confirm the final numbers prior to your function date.
- 3 days (72 hours) notice is required to cancel your catering/ function, within this time a 30% charge will apply.

HIRE GOODS:

- We respectfully advise that a 10% handling fee applies to all hire agreements arranged by *Food FX*, based on the total & final cost (excluding breakages).
 - Breakages and lost items will be invoiced at their replacement value.

STAFFING:

- 1 chef @ \$48. /hour plus GST (Monday-Friday)
- 1 [chef@\\$57./hour](#) plus GST (Saturday) * 1 chef @\$65./hour plus GST (Sunday)
 - 1 Service Staff @ \$ 42/hour plus GST (Monday-Friday)
 - 1 Service Staff @\$49. /hr + GST.(Saturday)* 1 Service Staff @\$56./hr +GST(Sunday)
 - **Shift Allowance:-** *00.00-0.700 @\$5.10/ hr + gst,* 7 pm to midnight \$3.40/hr +gst

NB. Public holiday rates to be confirmed for all staff.

All staff charged from kitchen to kitchen – A minimum 3 hour hire

DELIVERY

Min. delivery fee of \$16.00 plus GST (10 km radius from Nundah) then \$1.00 plus gst per km will accompany any order deemed as a drop off & or pick up.

NB. Tolls will apply where applicable.

Free delivery to Nundah and its surrounding suburbs-(Wavell Heights, Northgate and Virginia)

Minimum Numbers:

- Working Lunch Platters 6 pax
- A other menu's 10 pax

10% GST TO BE ADDED TO THE FOOD FX CATERING PACK.

Please note prices are subject to change without notice.



CATERING AGREEMENT

NAME: _____

DAY & DATE OF FUNCTION: _____ / _____ / _____

ADDRESS OF FUNCTION: _____

PHONE NUMBER: _____ TIME OF FUNCTION: _____
AM/PM

APPROX. NUMBER OF GUESTS: _____ **Then final numbers 4 days prior to function date.**

PAYMENT DETAILS-

Food FX-PO Box 45 Wavell Heights North 4012.

- PREFERRED PAYMENT – CASH, CHEQUE, ELECTRONIC TRANSFER, EFTPOS, CREDIT CARD.
- CREDIT CARD SURCHARGE 1.9% (**VISA OR MASTERCARD ONLY**)
- ELECTRONIC TRANSFER DETAILS-SUNCORP-TOOMBUL BSB 484 799 - 045964091
- A 30% DEPOSIT IS REQUIRED TO SECURE & CONFIRM YOUR BOOKING.
- DEPOSIT REQUIRED \$ _____
- FOOD FX ABN NUMBER ; 73 627 464 568

CANCELLATION POLICY

- CANCELLATION OF FUNCTIONS IS TO BE MADE IN WRITING, RECEIVED & CONFIRMED BY FOOD FX, A MINIMUM OF 72 HOURS PRIOR TO YOUR FUNCTION DATE, OTHERWISE YOU WILL FORFEIT YOUR DEPOSIT.

DATE _____ / _____ / _____

SIGNATURE _____

BREAKFAST MENU

MINIMUM NUMBERS 10 PERSONS

LIGHT BREAKFAST MENU (MEETING) \$14.75 + GST PP.

- Fresh Fruit Salad
- Mini Savoury Muffin
- Mini Danish Pastry
- Ham and Cheese Croissant

FULL HOT BREAKFAST \$20.50 +GST. PP.

- Fresh Fruit Salad
- Mini Savoury Muffin **or** Mini Danish
- Hot Breakfast – Scrambled Eggs, Mushrooms, Chipolata Sausages, Bacon, Tomato & Hash Brown,
 - Toast, Butter

ANOTHER STYLE BREAKFAST \$19.50 +GST. PP.

- Mini Danish Pastry
- Fresh Fruit Salad
- Poached Egg on Smoked Salmon & Brie Bagel
- Poached egg on Sliced Leg Ham with Hollandaise on Bagel

- **Another Style Breakfast \$19.50+GST pp**
 - Vanilla Yoghurt/fresh berries
- 2 poached eggs on Grilled Haloumi, Wilted Spinach, Grilled Mushrooms and Tomatoes

More Breakfast items

- Mini Bacon & Egg Bagel \$4.50+g
- Bacon & Egg Muffins \$4.50+g
- Bacon, Cheese, Scrambled Egg Wrap \$4.50+g
 - Mini Quiche Lorraine \$2.80+g
- Mini Roast Pumpkin Feta Quiche \$2.80+g
- Mini Ham & Cheese Croissant \$3.75+g
 - Cheese & Tomato Croissant \$3.75+g
- Mini Spinach & Mushroom Tartlet \$2.80+g
 - Fresh Fruit Skewers \$3.50+g
- Fresh fruit Cups, Vanilla Yoghurt \$4.00+g
 - Spinach and Feta Triangles \$2.80+g

2 lt Orange Juice, 2 lt Apple Juice \$7.00 each, g free

MORNING & AFTERNOON TEAS

***Mini Muffin \$ 3.50+g Medium Muffin \$4.00+g Large Muffin \$4.75+g**

Blueberry, Double Chocolate, Chocolate Chip, Banana & Cinnamon, Apple & Sultana,
Raspberry & Almond, Blackberry & Lemon.

***Mini Savoury Muffin \$3.75+g**

*Medium Savoury Muffin (ham, fetta & caramelised onions) \$4.75 plus g

*Medium Vegetarian Savoury Muffin (olives, feta, sun-dried tomatoes) \$4.75 plus g

***Slices, Cakes, & Tarts, \$4.75 per piece plus g**

Bakewell Tart, Blueberry Almondine, Apple Almondine, Chocolate Brownies, Coconut Slice, Lemon Curd
Tart, Chocolate Fudge Cake, Banana Cake, Carrot & Sultana Cake, Lemon Cake, Ginger Cake, Mixed Fruit
Cake, Fresh Cream Vanilla Cakes, Fresh Fruit Tartlets,
Pecan Tartlets, Macadamia Nut Tartlets, Apple Crumble Slice

***Gluten- Free Slices & Cakes \$4.75 per piece plus g**

Crushed Orange & Almond Slice, Chocolate, Fresh Fruit, Cream Meringue,
Choc Brownies, Friands & Pecan Tarts.

***Gluten Free Quiche \$4.50 per piece plus g**

*** Friands \$4.75 per piece plus g**

Blueberry & Almond, Lemon & Poppy Seed, Orange & Poppy Seed, Raspberry & Lemon,
Pecan & Maple

*** Biscuits \$2.00 each plus g**

Chocolate Chip, Peanut, Viennese Fingers, Melting Moments, ANZACS, Jam Drops,
Double Chocolate, Ginger Nuts, Shortbreads, Coconut Macaroons. Pecan, Passionfruit Biscuits.

*Mini Danish Pastry \$3.75 each plus g

*Mini Ham & Cheese Croissant \$3.75 plus g

*Scone, Jam and Cream \$3.75 each plus g

*Assorted Afternoon Tea Selections \$3.75 each plus g

*Fresh Fruit Salad tubs \$4.50 plus g

*Bacon and Egg Muffins \$4.50 plus g

*Sweet Petit Four Selection \$2.00 a piece plus g

*Creamy Indulgent Yoghurt with fresh fruit \$4.00 plus g

2 Lt Orange Juice, 2 Lt Apple Juice \$7.00 each g free.

- Please note – all the above items with the exception of the Danish & Croissants are freshly made and baked by the Food FX team.

LUNCH SELECTIONS

***Min Numbers 6 pax**

- *Asst. Sandwiches on 900 gram White, Multigrain or Wholemeal Breads \$5.50/ round +g
- *Freshly Baked Bread Rolls - Focaccia, Turkish Pocket, Bagel, Baguette \$8.00 each plus +g
 - *Roasted Vegetable Focaccia \$9.00 each +g
 - *Gourmet Open Danishes \$9.00 each +g
 - *Assorted Pita Bread Wraps \$7.50 each +g
 - *Assorted Gluten free/Dairy free Wraps \$7.50 each +g
 - *Afternoon Tea Sandwiches \$3.50 per round +g

- **Various fillings include:**

Baked Leg Ham	Vegetarian	Spanish Onion
Roast Beef	Fancy Lettuce	Cucumber
Roast Turkey	Iceberg Lettuce	Beetroot
Chicken	Tomato	Snow Pea Sprouts
Corned Silverside	Carrot	Mayonnaise/Pickles
Salami/Pork Sopressa	Avocado	Mustard/Corn Relish
Tuna	Cheddar Cheese	Pesto/Hummus
Salmon	Egg, Cress & Mayonnaise	

- Chicken Tenderloins & Cold Meats, Garden Salad, Breads and Dips \$15.00pp+ g
- Quiche Lorraine/ Roast Pumpkin Quiche, Garden Salad & Breads \$15.00pp +g
- Beef lasagne/Roasted Vegetable Lasagne, Garden Salad & Breads \$16.00pp +g
- Moussaka with Greek Salad and Bread \$16.00pp+g
- Chicken Ceasar Salad \$15.00+g

Fresh Fruit Platter \$5.00pp +g

A selection of 5 types of Seasonal Fruit

Cheese & Fresh Fruit Platter \$8.50pp + g

3 types of Australian Cheeses, 3 types of Fresh Fruit & Water Crackers

Cheese & Dried Fruit Platter \$9.00pp+g

3 types of Australian Cheeses, Dried Fruit, Nuts and Crackers

Gourmet Cheese & Dried Fruit \$11.00+g

A Selection of 3 Fine Australian Cheeses with Dried fruits, Nuts & Crackers (Melba, Grissini)

WORKING LUNCH PLATTERS

MIN.NUMBERS 6 PAX.

Luncheon Platter #1

\$10.75 per person +GST

½ Round Assorted Sandwiches,
1 Round Assorted Roll

Luncheon Platter #2

\$13.50 per person +GST

1 Round Assorted Sandwich,
½ Round Focaccia/Turkish
Pocket/Baguette,
2 Homemade Biscuits.

Luncheon Platter #3

\$11.75 per person +GST

½ Round Assorted Sandwich,
½ Round Assorted Rolls
Fresh Fruit Platter

- 2 Lt Orange Juice \$7.00
- 2 Lt Apple Juice \$7.00

Luncheon Platter #4

\$16.50 per person +GST

1 Round Assorted Rolls,
Cheese & Fresh Fruit & Crackers.

Luncheon Platter #5

\$16.00 per person +GST

1 Assorted Filled Wrap,
Half Cheese, Fresh Fruit & Crackers,
1 Assorted Slice/ Pastry.

Luncheon Platter #6

\$21.15 per person +GST

1 Assorted Filled Baguette,
3 Pieces of Warm "Canape A" & Dipping
Sauces
½ Cheese and Fresh Fruit & Crackers

CANAPÉ MENU A.

MINIMUM NUMBERS 10 PERSONS

\$19.50 per person plus GST.

Choose 7 from the list below – This includes napkins & dipping sauce.

Gluten free are available-please ask!

HOT

- *Mini Quiche – Lorraine
- *Mini Quiche – Roast Pumpkin & Fetta
- *Mini Quiche- Roast Sweet Potato,
Caraway Seed & Artichoke
- *Roasted Vegetable Tartlet
- *Caramelised Onion Tartlet
- *Mini Pizza
- *Mini Sausage Roll
- *Mini Pie
- *Spinach & Fetta Triangle
- *Savoury Mince Triangle
- *Crumbed Fish Goujon
- *Vegetarian Spring Roll
- *Beef Spring Roll
- *Cajun Crumbed Chicken
- *Apricot Chicken Skewer
- *Welsh Rarebit
- *Cheese Kranski Dogs
- *Arancini Balls/Pesto

COLD

- *Brie, Rocket & Black Pepper
- *Bocconcini, Basil & Cherry Tomato
- *Oven Roasted Capsicum, Red Onion
Confit & Fetta
- *Roast Beef, Pickle & Italian Parsley
- *Leg Ham & Fresh Green Asparagus
Rolls
- *Italian Salami, Sun-Dried Tomato
Cheese, & Cherry Tomato
- *Pate' Pancetta Flakes.
- *Smoked Trout Pate.
- *Bacon, Caramelised Onion Savoury
Mini Muffins.
- *Bruschetta Toasts.
- *Shades of Blue, Brie en Croute
- *Rare Roast Beef, Egg en Croute

CANAPÉ MENU B.

MINIMUM NUMBERS 10 PERSON

\$29.20 per person plus GST.

Choose 8 from the list below – this includes napkins & dipping sauce

Gluten free options are available. please ask!

HOT:

- *ROSEMARY, THYME & GARLIC RUBBED BEEF TENDERLOIN, POTATO ROESTI
- *ROASTED CHAT POTATO, CHORIZO SAUSAGE
- *VEGETABLE SAMOSA WITH RAITA
- *MEAT SAMOSA WITH RAITA
- *ROAST PUMPKIN, GOATS CHEESE
- *THAI CHICKEN SKEWER
- *CHICKEN SATAY SKEWER
- *OYSTER KILPATRICK
- *TASMANIAN OYSTER, BRAISED GINGER AND SHALLOT
- *TANDOORI BEEF SATAY
- *RARE BEEF FILLET, HORSERADISH, ONION JAM (HOT OR COLD)
- *ROASTED PUMPKIN, MOZZARELLA, BASIL
- *ROASTED PUMPKIN, SUNFLOWER KERNELS, GOATS CHEESE
- *PEKING DUCK PANCAKES
- *FETTA, LAMB FILLET, ROCKET PESTO
- *ROSEMARY, GARLIC BEEF SKEWER
- *BAKED CHAT POTATO, PORK SOPRESSA, CHEESE, PESTO
- *PRESERVED LEMON, PARSLEY & GARLIC PRAWN
- *PROVENCAL CRUSTED LAMB CUTLET, ADD \$1.00PP+G
- *SEARED SEA SCALLOP SPOON, MASH, SAFFRON BUTTER (MIN 30 PAX).
- *CARAMELISED RED ONION, ROAST PUMPKIN, MINT, COUS COUS PEARLS, LAMB BACK STRAP POTS
- *PRESERVED LEMON, GREEN PEA RISOTTO, SEARED TASMANIAN SALMON POTS
- *PORK/COLESLAW SLIDERS ADD \$1.00+G
- *LAMB/ROCKET/TOMATO RELISH BURGERS ADD \$1.00+G
- *CHEESE BURGERS ADD \$1.00+G

HOT-SOUP CUPS:

- *ROASTED PUMPKIN, *PEA & HAM
- *ROASTED TOMATO AND GARLIC * CREAMED CORN

HOT-CURRY POTS :(ADD \$2.00+GST PP)

- *VEGETABLE CURRY AND RICE
- *BUTTER CHICKEN, POTATO AND RICE
- *THAI CHICKEN, VEGETABLES AND RICE
- *LAMB ROGAN JOSH, SWEET POTATO, EGGPLANT, RICE
- *BEEF BURGUNDY AND RICE

COLD

- *SMOKED SALMON, YARRA VALLEY PERSIAN FETTA
- *OCEAN KING PRAWN WITH GUACAMOLE
- *BEEF FILLET CARPACCIO, PARMESAN, TRUFFLE OIL
- *GOATS CHEESE, CARAMELISED RED ONION, BALSAMIC VINEGAR & ROASTED CAPSICUM
- *FRESH TASMANIAN SALMON CARPACCIO, SHREDDED FENNEL, DILL, BABY CAPERS
- *SMOKED TROUT, ASIAN CRESS, LIME DILL MAYONNAISE
- *NORI SALAD ROLLS WITH MARINATED VEGETABLES AND PEANUT PASTE
- *VIETNAMESE VEGETABLE SPRING ROLL
- *FRESH SALMON, TUNA, OR PRAWN NIGARI
- *NORI ROLLS SELECTION WITH WASABI, SOY AND GINGER
- *CHIVE, CHERVIL SAVOURY MUFFIN WITH GRAVLAX
- *LIME MUFFINS, SMOKED TROUT, WASABI MAYONNAISE
- *SMOKED CHICKEN, BRUSCHETTA, ROCKET
- *GRAVLAX, CUCUMBER, MINT SALAD, MUSTARD, DILL MAYONNAISE
- *MINI FRESH PRAWN COCKTAIL CUP-ADD \$2.00PP

ANTIPASTO –

MINIMUM NUMBERS 10 PERSONS.

PLATTER A \$12.00pp+g

- Camembert Cheese
 - Cheddar Cheese
- Sun-Dried Tomato Cheese
 - Water Crackers
 - Corned Silverside
 - Sliced Leg Ham
 - Dolmades
 - Vegetable Crudities
 - Rock Melon
- Sour Cream and Chives
 - French Onion Dip
 - Tomato Salsa

PLATTER C: \$12.00pp+g

- Baguette/Vintage Cheddar, Pickled Onions
- Pork Pie, Branston Pickle
- Celery, Tomato, Salad Leaves
- Radishes

PLATTER B \$15.00pp+g

Breads: Pumpkin, Olive Sour Dough

- Prosciutto Parma
- Pure Pork Sopressa
- Oven Baked Ham
- Globe Artichokes in Olive Oil
 - Persian Fetta
 - Tasmanian Cheddar
 - Tasmanian Brie
- Pepper dews with Fetta
- Sun Dried Tomatoes
 - Kalamata Olives
- Green Asparagus
 - Hummus
 - Mustard
 - Tapenade

HOT FORK/BUFFET DISHES

MINIMUM NUMBERS 10 PERSONS

\$15.00 per person plus GST

Please choose 2 of the following:

All hot/side fork dishes are accompanied with bread rolls & butter,

Additional hot fork dishes \$3.00 + GST per person

Selection includes:

***Lamb 'Rogan Josh' Curry**

Lamb Cubes with Sweet Potato, Eggplant, Tomato, Cardamom & Cumin.

***Navarin of Lamb**

Diced Lamb Shoulder with Paysanne of Root Vegetables, White Wine with a Tomato Based Sauce.

***Spicy Lamb Koftas**

Lamb Mince, Blended with Onions, Garlic, Cumin, Fresh Mint & Coriander & Ground Cinnamon.

***Beef Burgundy**

Diced Chuck of Beef, Sealed with Garlic, Golden Shallots, & Lardons of Bacon, Button Mushrooms & Red Wine.

***Steak & Kidney Pie**

Diced Chuck, Moistened with Red Wine, Garlic, Mushrooms, Worcestershire Sauce & Beef Jus with Kidneys, Covered with Puff Pastry.

***Thai Chicken**

Chicken Thigh Marinated with Ginger, Garlic, Fresh Coriander Leaves, Red Chilli, Ketchup Manis & Asian Cut Vegetables.

***Chicken Chasseur**

Pot-roasted Chicken Pieces with Fresh Tomatoes, Mushrooms, White Wine & Tarragon.

***Asian Style Drumsticks**

Chicken Marinated in Fish Sauce, Peanut Oil & Lemon Grass, Garlic, Onions, Lemon, Lime Juice, Red Chilli & Coconut Sauce.

***Slow-Cooked Pork Collar Butt**

Caramelised Onions, Roasted Roma Tomatoes, Red Onions & Sweet Potato.

Hot Fork/Buffer Dishes Cont'

***Osso Bucco**

Veal Shanks Braised with Macedoine of Root Vegetable, Veal Jus, Fresh Oregano & Rosemary.

***Fish Pie**

Fish Pieces and Marinara mix Combined with Corn, Peas, Carrots, Fresh Herbs, and Bound with a Fish Veloute with Potato Puree Crust.

***Vegetable Lasagne**

Roasted Vegetables Layered with Pasta Sheets & Tomato Sauce.

Roast Pork Loin

Caramelised onions, Sweet potato

Moussaka,

Lamb Mince, layered with potato, Eggplant, Béchamel

Cottage Pie

Rich flavoured Mince with Corn, Peas, Carrots and a Mash potato Crust

Lamb Shanks

Paysanne Vegetables, Rosemary, Thyme, Garlic, Red Wine

Beef Lasagne

_Slow cooked Beef Mince, Carrots, Celery, Parsley, Garlic, Béchamel

SIDE FORK/BUFFET DISHES

MINIMUM NUMBERS 10 PERSONS

Please choose 2 of the following:

\$5.00 plus GST per person,

Additional side fork dishes \$2.00 + GST per person per dish

Selection include:

- Roast Vegetables – Potato, Pumpkin, Sweet Potato & Carrots
- Vegetable Puree – Potato, Pumpkin & Sweet Potato
 - Fresh Garden Seasonal Vegetables
 - Leek & Potato Gratin
 - Cauliflower Mornay
 - Jasmine Rice
 - Basmati Rice
 - Ratatouille
 - Hokkien Noodles
 - Pommes Boulangere
 - Pommes Dauphinoise
 - Penne Pasta

SALAD SELECTION

PLEASE CHOOSE 2 OF THE
FOLLOWING:
Additional Salad add \$2.00pp+g

Simple Salad \$7.50 + GST per person

Garden Salad

Green Leaves, Tomato, Cucumber, Carrot,
Snow Pea Sprouts, Alfalfa, and Mung
Beans.

Potato

Baby Pontiacs, Red Onions, Crispy Bacon
Bits & Chives bound with Mustard
Mayonnaise.

Waldorf

Celery, Walnuts & Green Apples bound
with Mayonnaise.

Pasta

Penne Pasta, Basil Leaves, Corn Kernels,
Red Capsicum, Chives & Italian Parsley.

Tomato Salad with Basil,
Red and Spring Onions.

Coleslaw Red, Green Cabbage, Fennel,
Carrot, Red Onion, Mayo

Complex salad \$9.50 + GST per person

Greek Salad

Red Onions, Tomatoes, Cucumber,
Kalamata Olives, Fetta, Oregano, Fetta and
Garlic Dressing

Caesar Salad

Cos Lettuce, Crisp Pancetta, Egg, Parsley,
Garlic Croutons, Grana Padano Parmesan.

Nicoise Salad

Green Beans, Egg, Tomatoes, Cucumber,
Black Olives, Artichokes, Anchovies, Green
Pepper, Potatoes with Vinaigrette

Baby Spinach Salad

Pear, Parmesan and Walnuts.

Roast Pumpkin English Spinach, Goats
Cheese, Pine Kernels

Couscous Pearls, Caramelised Red
Onions, Sun-Dried Tomatoes, Kalamata
Olives, Lemon Zest, EVOO

BOARDROOM LUNCHES/PRIVATE DINNER

PARTY MENUS.

Minimum numbers 10 persons

These items are only suggestions if you have something different in mind, or you would like to swap or adapt dishes mentioned, or have any dietary requirements, please ask and we will be only too happy to try and assist with your request.

ALL ENTREES \$19.00 EACH PLUS GST.
ALTERNATE ENTRÉE DISH ADD \$2.00 + GST.

- *Mascarpone, Gorgonzola, Caramelised Onion Tartlet and Mizuna Leaves.
- *Sunflower and Fennel Seeds Roasted Pumpkin Soup with Goat Cheese Crouton.
\$13.50+GST
- *Dill and Lemon Zest Crusted Tasmanian Salmon with Mushroom Risotto, Saffron Butter Sauce.
 - *De- Boned, Stuffed Roasted Quail with Cress, Orange and Baby Beet Salad.
 - *Penne' Pasta with Chorizo Sausage, Red Onions, Pesto, Italian Parsley.
- *Pan Seared Tasmanian Salmon on Tartare Potato Cake with a Warm Poached Egg, Lemon Butter Sauce.
 - *Grilled Reef Fish, Diced Tomato, Zucchini and Basil Linguini.
 - *Sautéed Sea Scallops, Speck, Diced Potato, Snow Peas, Lemon Butter.
 - *Bruschetta, Goats Cheese stuffed Field Mushroom, Leaves
 - *Butterflied Quail, Sautéed Potato, Rocket, Pear Salad
 - *Half Avocado Pear, King Prawns and Cos Lettuce.
 - *Yarra Valley Marinated Fetta, Smoked Salmon, Red Onion, Rainbow mix Olives, Bruschetta and Rocket.
- *Caesar with Crisp Cos, Pancetta Flakes, Grana Padano, Italian Parsley, Garlic Croutons with Cajun Crumbed Chicken Tenderloins.
 - * Oven Roasted Tomato Soup, Blended with Roasted Garlic, Golden Shallots with Vintage Green Peppercorn Cheese Crouton. **\$13.50+GST**
- *Sautéed Lamb Fillets with a Warm Globe Artichokes, Roasted Pink Fur Potatoes, and Green Bean Salad.
 - *Rigatoni with Tomatoes, Eggplant and Bocconi.
- *Couscous Pearls, Sun-Dried Tomatoes, Kalamata Olives, Grilled Chicken tdrs.
 - *Panko Crumbed Risotto, Smoked Salmon, Avocado, Fennel Salad
 - *Parmesan Crusted Sardine, Tomato, Red Onion, Capers, Olive Salad
 - *Arancini Balls, Avocado, Crumbed Chicken, Pesto
 - *Parma Ham, Rock Melon, Pure Pork Soprosso, Fresh Green Asparagus

MAIN COURSES \$29.00 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00 + G.

- *Roasted Vegetable Trio-Stuffed Zucchini, Baby Eggplant, Capsicum
\$22.00+gst.
- *Thyme and Marjoram Rubbed Beef Tenderloin with Lardons, Golden Shallots, Capped Mushrooms and Roasted Chats and Greens **\$32.00+gst.**
- *Rosemary and Thyme Infused Lamb Fillets with Roast Pumpkin, Green Beans and Couscous, Red Onion and Mint Salad.
- *Eye Fillet Wellington - Beef Encased with Peppercorn and Mushroom Duxelle, Wrapped with Puff Pastry – Seasonal Vegetables **\$32.00+gst.**
- *Reggiano Parmigiano, Goats Cheese, Sage and Oregano Crusted Chicken Breast with Potato Bake, Pan Seared Fennel and Roasted Pumpkin.
- *Pan Fried Reef Fish with Potato Mash, Leek Julienne, Greens & Anchovy Sauce.
 - *Caramelised Pork Fillet, Creamed Sebago Mash, Apple, Pear, Salad Leaves
 - *Sage and Thyme Rubbed Lamb Racks, Wilted Spinach, Potato Bake, Roasted Red Onions with Balsamic.
- *Pan Seared Beef Fillet with a Half Grilled Bug, Sebago Mash, Roast Pumpkin, Green Asparagus, Garlic and Herb Butter, Jus. **\$32.00+gst**
- *Oven Roasted Chicken Breast, Chive, Corn Mash, Broccollini, Cranberry Jus.
- *Tandorri Chicken Breast with Basmati Rice, Raita, Pappadams, Green Beans, Cauliflower & Onion Pakoras, Lime Pickle.
- *Rojan Josh Infused Lamb Racks with Potato and Eggplant Vegetable Curry.
- *Chicken Kiev with Pommes Lyonnaise, Rocket, Red Onion & Tomato Salad.
- *Grilled Beef Striploin with Cauliflower Mornay, Crushed Roasted Kipflers, Sautéed Mushrooms, Fresh Greens & Mustard Sauce.
 - *Oven Roasted Lamb Rump, Pommes Boulangere, Ratatouille.
- *Grilled Reef Fish, Sautéed Potatoes, Speck Sugar Snap Peas, Lemon Butter.
 - *Crispy Skin Tasmanian Salmon with Preserved Lemon and Pea Risotto.
- *Lime, Dill Crusted Fresh Tas. Salmon, Creamed Mash, Shaved Fennel, Baby Capers
- *Trio of Lamb-Lamb Wellington, Rack and Lancashire Hot Pot, Potato Roesti, Fresh Greens, Jus **\$35.00+gst**

ALL SWEETS \$12.50 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00 PLUS GST.

- Vanilla Bean, Star Anise and White Wine Infused Poached Peach with Wild Honey and Mascarpone Cream.
- Decadent French Flourless Chocolate Cake, Warm Chocolate Fudge Ganache, Vanilla Bean Ice Cream (**gluten free**).
 - Passionfruit Crème Brulee and Tuille
 - Individual Tiramisu with Amaretti Biscuit.
 - Raspberry Parfait, Fresh Seasonal Berries, Sable Biscuit.
- Warm Treacle and Lemon Tart with Fresh Vanilla Bean Anglaise.
 - **Sharon's selections of 4 Sweets \$14.50+gst.**
- Crushed Orange and Almond Cake with Citrus Salad and Double Cream. (**g/f & d/f**).
- Raspberry Chocolate Brownie, Fresh Raspberry's, Chocolate Ice Cream
- Warm Rhubarb and Orange Crumble, Pecan Ice Cream

- 3 types of Australian Cheese and Fresh Fruit (3 types) Plate with Crackers **\$8.50+gst.**
- 3 types of Australian Cheese and Dried Fruit Plate with Crackers & Nuts **\$9.00+gst.**
- 3 types of Australian Gourmet Cheese, Dried Fruit and Nut Plate with Melba and Lavosh **\$11.00+gst.**

- *All two-course meals will receive bread and butter.
 - Add \$1.00 pp +gst for bread rolls/butter with one course meal.