



Deluxe Menu



Buffet Service

Fresh White or Wholegrain Roll

Entrée Selections

(May be substituted for Roaming Canapes - conditions apply)

Soup

Choices are: Thick Creamy Seafood Chowder, Asian Style Chicken & Sweet Corn Chowder & Prawn Toast, Classic French Onion, Roast Capsicum and Tomato, Tomato with Basil Bread, Creamy Curry Laksa, with either Vegetables, Chicken, Seafood or Beef. Pumpkin, Minestone, Leek & Potato, Chicken & Vegetable, Chicken & Corn, Mixed Vegetable.

King Prawn Gateaux

Succulent King Prawns with a Herb Mayonnaise topped with a Cucumber Salsa

Chicken & Beef Kebabs

Served on a bed of Rice with a Satay Sauce

Fillet of Emperor

Lightly Grilled & served with Vegetable Noodles and Fresh Lime & Herb Glaze

Lemon Peppered Chicken Fillets

served with Snow Pea, Red Onion and Bean Sprout Salad drizzled with a Spicy Soya Sauce

West Australian Reef Fish

Sauteed and Enveloped in a Light Herb Crepe with a Chablis Cream

Smoked Salmon

Flecked with Shallots with a Dill and Lime Dressing

Seafood Kebab

Prawns, Squid and Scallops flavoured with Sweet Soy and Coriander accompanied by a Saffron Balsamic Rice, Salad Leaves and Honey Sesame Dressing

Three Mushroom Risotto

with Shaved Parmesan and Lemon Thyme

Lemon Pepper Squid

with Asian Salad and Crispy Noodles

Main Course Selections

The Carvery :

Roasted Sirloin Basted with Dijon Mustard

Roast Lamb with Garlic and Rosemary Jus

Whole Roast Pork with Crackling,

Turkey with Cranberry Sauce

Cold Selections :

Whole Prawns

served on a garnished mirrored platter

\$3. extra per person

Mussels and Yabbies

served whole with Dill Mustard Dressing

Squid and Baby Octopus

with Tomato Chilli

Smoked Salmon

with Horseradish Cream

Continental Meat Platter

Including Various Cured Meats, Cheeses & Continental Variety

Hot Selections :

Baked Barramundi Fillets

with Lemon and Herbs

Grilled Snapper

with Lemon and Parsley Butter

Chicken Breast

served on a Spicy Peanut and Coconut Sauce

Penne

with Pesto Crème, Sun Dried Tomatoes & Kalamata Olives

Tortellini

with Vegetarian or Beef filling, with Mushroom Crème

Lamb Korma

and Spiced Eggplant

Lamb Cutlets

with Fried Polenta

Lamb and Coconut Curry

with Baby Corn, Sweet Potatoes & Fresh Coriander

Medallions of Pork Loin

with a Coarse Grain Mustard

Beef Ragout

Braised Beef cooked with Red Wine, Rosemary and Garlic

Potato and Rice Selections :

Rosemary Roasted Potatoes, Jacket Potatoes, Au Gratin Potato Scallops, Savoury Rice, Steamed Rice, Oriental Fried Rice

Vegetable Selections :

Cauliflower and Broccoli Gratin,

Pumpkin and Potato baked in White Wine Sauce,

Asian Greens Stir Fry with Oyster Sauce

Salad Selections :

Semi Dried Tomato & Mixed Green Salad,

Fresh Tossed Garden Salad, Mixed Bean and Parmesan Salad,

Caesar Salad, Potato Salad, Italian Rice Salad

Dessert Selections

Brandy Snap Basket

with Mango & Vanilla Ice-Cream on a Champagne Honey sauce

Tiramisu

with Vanilla Ice-Cream & Tia Maria Anglaise

Profiteroles

with Kahlua Cream

Tasting Plate with Three Mini Selections from:

Devonshire Scones, Kiwi & Passion Fruit Pavlovas,

Sticky Date & Almond Cake, Custard Filled Profiteroles,

Fruit and Custard Tarts, Éclairs.

Chocolate Chocolate

Brandy Flavoured Chocolate Mousse, Chocolate Crepe with Chocolate Cream and a Chocolate sauce

Wedding Cake

Your Wedding Cake Cut, Plated and Served

Tea & Coffee

Entree Selections - Choose One. The Carvery - Choose One
Hot and Cold Selections - Choose Five. Potato and Rice Selections - Choose One
Vegetable Selections - Choose Two. Salad Selections - Choose Two
Dessert Selections - Choose One

Buffet Provides for Table Service of Entrée and Desserts
with guests invited in order to the Buffet for assisted Main Course self service.
Additional choices are available and attract an additional charge