



Premium Menu

Fresh White or Wholegrain Bread Roll

Entrée

(May be substituted with Roaming Canapes - conditions apply)

Soup

Choices are: Pumpkin, Minestrone, Leek & Potato,
Chicken & Vegetable, Chicken & Corn,
Mixed Vegetable, Beef & Barley

Bruschetta

Chicken Caesar Salad

Spinach & Ricotta Tortellini

Bound with a Smoked Salmon & Cream Garlic Jus,
topped with Crispy Leeks

Anti Pasta Plate

Marinated Feta, English Spinach, Char Grilled Vegetable Parcel
complemented with a Creamy Roasted
Capsicum & Sun Dried Tomato Sauce

Cajun Chicken Tenderloins

served on a bed of Mixed Sprout & Baby Spinach Salad,
drizzled with a Mango Crème

Salt and Pepper Squid

with Asian Salad and Crispy Noodles

Main Course

Rack of Lamb

with Potato and Parsnip Crumble & Soft Herb Dressing

Fillet of Barramundi

served on Potato Mash with a White Wine Sauce

Chicken Filo Parcel

wrapped and baked in Filo Pastry & stuffed with Spinach and Feta

Beef Sirloin

served with Garlic Mash & Herb Butter

Lemon Sage Chicken Breast

with Herb Risotto & Shaved Parmesan Cheese

Spaghetti Navona

Creamy Bacon, Mushrooms and Herb Sauce

All Main Courses are served with
Vegetable and Salad accompaniments served to the table

Table Service



Desserts

Sticky Date Pudding

covered with delicious Caramel Sauce

White Chocolate Bread & Butter Pudding

with Mixed Fruit, covered in a White Chocolate Sauce

Apple and Blueberry Crumble

served with Custard and Cream

Pavlova

Individual Pavlovas topped with Coconut Cream
and Strawberries, complemented with Mango and Raspberry

Chocolate Mousse

with Rum and Raisins with a Black Cherry Sauce

French Vanilla Rice Pudding

with Compôte of Forest Berries

Fresh Fruit Salad Cocktail

seasonal Fresh Fruits
presented in a Martini Glass and served with Cream

Tea & Coffee



Choose one Entrée
Choose one Main Course
Choose one Dessert

Alternate drop or extra choices attract an additional charge
Contact your Matilda Bay Functions Coordinator for information and pricing.