

MEALS

PLATED SERVICE MENU PRICES (All prices per person & includes bread roll and butter)

1 COURSE – Main meal

\$35.00 per person

2 COURSE – Choose one of the following combinations

\$49.00 per person

Canapés (5) & Main

Entrée & Main

Main & Dessert

3 COURSE – Choose one of the following combinations

\$60.00 per person

Canapés (5), Main & Dessert

Canapés (5), Entrée & Main

Entrée, Main & Dessert

Coffee / Tea

\$3.50 per person

Instant Tea/Coffee

ENTREES

- Sticky master stock pork belly, crispy Asian slaw
- Sumac crusted lamb loin, roasted beetroot, goats' cheese, baby spinach salad
- Prawn & creamed leek tart, tomato, basil, feta
- Roasted chicken breast, parsnip puree, green olive tapenade
- Vegetable spiral tart, rocket salad



MAINS

- Smoked beef brisket, cauliflower puree, sautéed broccoli & bacon, jus
- Grilled pork cutlet, sweet potato crush, garlic almond beans, peppercorn sauce
- Local beef fillet, herb roasted potatoes, Mediterranean vegetables, thyme butter
- Crispy skin chicken, garlic mash potatoes, blistered tomatoes, pesto cream sauce
- Roasted salmon fillet, pea mash, creamed potatoes, crispy fried leek & lemon beurre blanc

DESSERTS

- Lemon & lime citrus tart with double cream
- Flourless bourbon chocolate cake, with fresh cream **GF**
- Caramel macadamia pie with vanilla anglaise
- Liqueur cream filled profiteroles with warm chocolate ganache
- Chef's selection petit pastries tasting plate
- Local & Australian regional cheese with Black Duck ale paste & lavoche (*served individually or as a platter for the table*)

CHILDREN

\$10.50 per child (12 years & under)

- Goujons of crumbed chicken with salad leaves & chips
- Grilled chicken breast & steamed greens **GF**
- Child's steak & mash with tomato sauce **GF**
- Battered fish, chips & salad

SERVICE STAFF

\$45 per hour per staff (min 3 hours)

Appropriate penalty rates apply for Sundays (\$50.00 per hour) & Public holidays (\$65.00 per hour)

CROCKERY, CUTLERY AND GLASSWARE

hire available - 60 cents per piece

DIETARY REQUIREMENTS

Most meals can be made to special dietary requirements. **GF** = Gluten Free (gluten free items are made with rice, maize or gluten free flour)

V = Vegetarian

Surcharges of 10% apply to all menus for Public Holidays

Please note that travel charges may be incurred for functions outside the immediate Port Macquarie area