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set menu.

2 courses \$45 | 3 courses \$58

on arrival.

Continental loaf toasted with garlic butter and mozzarella cheese

entree.

Housemade salt & pepper squid with sweet chilli aioli

Spicy polenta chips with sweet tomato chutney

Crispy chicken rib dippers, smoky barbeque sauce, liquid cheese and buffalo sauce

Soft fish tacos (3) with tempura flathead fillet, wild rocket, coleslaw,
roast garlic and lemon aioli, wasabi fly fish roe

main.

Slow cooked pork scotch with smashed chat potatoes, bacon beans and creamy
mustard sauce

Grain fed Angus rump steak, house salad and crunchy fries
with creamy mushroom sauce

Crispy skin seared barramundi fillet with parsnip and leek puree, crispy zucchini flower,
toasted hazelnuts and zesty gremolata

Creamy basil pesto and haloumi spaghetti, melody tomatoes, baby spinach, fresh basil,
pine nuts and Parmigiano Reggiano

desserts.

Chocolate lava pudding warm self-saucing chocolate pudding served with ice cream

Sticky date pudding butterscotch sauce and vanilla bean ice cream

Gelato and Sorbet choose from our selection

c.

progressive menu.

option 1 - \$40

Margarita pizza Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil

Creamy basil pesto and haloumi spaghetti, melody tomatoes, baby spinach, fresh basil, pine nuts and Parmigiano Reggiano

Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce

Choice of pizzas

Chopped Greek salad

option 2 - \$47

Margarita pizza Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil

Housemade salt & pepper squid with sweet chilli aioli

Spicy polenta chips with sweet tomato chutney

Creamy basil pesto and haloumi spaghetti, melody tomatoes, baby spinach, fresh basil, pine nuts and Parmigiano Reggiano

Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce

Choice of pizzas

Chopped Greek salad v

v - vegetarian

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option 3 - \$60

Margarita pizza Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil

Housemade salt & pepper squid with sweet chilli aioli

Spicy polenta chips with sweet tomato chutney

Creamy basil pesto and haloumi spaghetti, melody tomatoes, baby spinach, fresh basil,
pine nuts and Parmigiano Reggiano

Linguini boscaiola with chicken, bacon, swiss brown mushrooms and
shallots in a rich cheesy cream sauce

Slow cooked crispy pork knuckle 1kg, creamy mash potato, sauerkraut and stout gravy

Choice of pizzas

Chopped Greek salad v

group bookings

TERMS AND CONDITIONS

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of event

For lunch and dinner bookings of 30 or more guests a choice of a shared or set menu, must be selected. Choices for set menus are entrée & main, main & dessert or entrée, main & dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than seven (7) days prior to the event date. final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser.

The final invoice payment is required seven (7) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 7 days prior to the event date. If the balance of the total estimated amount is not paid 7 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The Client agrees that beverages will be charged according to the venues' records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client. Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Catering HQ final menu choices and numbers of guests attending the event in writing no later than seven (7) Days prior to the event date.