



c.

set menu.

please select 2 from each course for an alternate serve

2 courses \$51 | 3 courses \$64

ON ARRIVAL

Continental Loaf toasted with garlic butter and mozzarella cheese *v*

ENTRÉE (PLEASE CHOOSE 2 ITEMS)

Truffle & Porcini Arancini truffle aioli and shaved Pecorino cheese *v*

Honey Baked Camembert apple, rocket and walnut salad, garlic wafers *GFO*

Baja Prawn Tacos (3) panko crumbed prawn tacos, jalapeño relish and garlic aioli served on soft tacos

Salt & Pepper Squid spicy salt and pepper squid, baby leaves lime aioli and fresh lemon

MAIN (PLEASE CHOOSE 2 ITEMS)

Barramundi fillet & Poached Mussels saffron poached leeks, curried cauliflower, caulini purée and lemon dill cream sauce *GF*

Slow Cooked Pork Belly sautéed asparagus, cannellini purée, baked root vegetables, crispy bacon, apple rhubarb compote and rosemary jus *GF*

Marinated Lamb Souvlaki served with greek salad, chips, tzatziki and pita bread *GFO*

Chicken and Prawn Scallopini grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce *GF*

DESSERT (PLEASE CHOOSE 2 ITEMS)

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

Sticky date pudding butterscotch sauce and vanilla bean ice cream

Donut Balls crushed pistachio, drizzled with pure honey, icing sugar and pistachio gelato

*V - VEGETARIAN
GF - GLUTEN FREE*



shared menu.

MENU 1 - \$48 PP

Margherita Pizza napoli base, cherry tomato, bocconcini, mozzarella and fresh basil *v*

Chicken and Pesto Linguine sundried tomatoes, toasted pine nuts, baby spinach tossed with creamy pesto sauce and shaved grana padano *GFO*

Salmon Pappardelle hot smoked salmon, grilled asparagus, cherry tomatoes and capers in lemon dill cream sauce *GFO*

Watermelon, Mint & Fetta Salad red onion, cucumber, candied walnuts, minted honey and lemon dressing *v, GF*

MENU 2 - \$54 PP

Margherita Pizza napoli base, cherry tomato, bocconcini, mozzarella and fresh basil *v*

Honey Baked Camembert apple, rocket and walnut salad, garlic wafers *GFO*

Baja Prawn Tacos (3) panko crumbed prawn tacos, jalapeño relish and garlic aioli served on soft tacos

Choice of Pizzas

Charred Corn & Quinoa Salad heirloom cherry tomatoes, red onion, shredded carrot, cilantro and lemon parsley vinaigrette *v, GF*

MENU 3 - \$70 PP

Margherita Pizza napoli base, cherry tomato, bocconcini, mozzarella and fresh basil *v*

Honey Baked Camembert apple, rocket and walnut salad, garlic wafers *GFO*

Baja Prawn Tacos (3) panko crumbed prawn tacos, jalapeño relish and garlic aioli served on soft tacos

Chicken and Pesto Linguine sundried tomatoes, toasted pine nuts, baby spinach tossed with creamy pesto sauce and shaved grana padano *GFO*

Salmon Pappardelle hot smoked salmon, grilled asparagus, cherry tomatoes and capers in lemon dill cream sauce *GFO*

Marinated Lamb Souvlaki served with greek salad, chips, tzatziki and pita bread *GFO*

Choice of Pizzas

Caesar Salad baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing



terms & conditions.

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of the 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 and Main, Main and Dessert or Entrée, Main and 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 ten (10) 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 (10) 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 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 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 venue's 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 the final menu choices and numbers of guests attending the event in writing no later than seven (10) days prior to the event date.