

# BUFFET MENU

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## SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

## CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

## HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

## SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (VG, GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

## DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

# EVENT ENHANCEMENTS

## **BEVERAGE UPGRADES**

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

## **SPIRITS & BEER ADD-ONS** *(PER PERSON, PER HOUR)*

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

## **FOOD ENHANCEMENTS**

Canapés on Deck (3) – \$20pp

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Bambini Cones - from \$8pp

A sweet summer favourite to delight your guests.

# COCKTAIL MENU

## CANAPÉS

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Seafood & vegetarian nori sushi served with sweet soya sauce (V, GF)  
Spinach & ricotta filo pastries (V)  
Tomato & basil bruschetta (V, G F)  
Mini petit pies served with tomato & onion jam  
(peppered beef, chicken & vegetable, lamb & rosemary)  
Beetroot & goats cheese tartlets (V)  
Mini roasted vegetable frittatas (V)  
Indian vegetable samosas (V)  
Antipasto cherry tomato & mushroom roasted skewer (VG, GF)  
Salt & pepper squid with aioli  
Smoked salmon roulade, creme fraiche on crostini  
Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VG, GF)  
Golden Pumpkin Arancini with bush tomato chutney (VG, GF)  
Thai beef salad with mint, coriander, lime chilli.  
AustraLian Angus beef slider, fresh tomato, snow tendril lettuce and relishes  
Mediterranean beef skewers with spicy BBQ sauce  
Peking duck, cigar crapes, Hoisin sauce  
Individually served classic prawn cocktail

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## DESSERTS

A delightful selection of Petit Fours  
Italian cannoli • chocolate, vanilla  
Bambini Gelato Cones - Assorted Flavours  
Fresh fruit platter - seasonal selection (VG)

**(GF)** Gluten Free **(DF)** Dairy Free **(V)** Vegetarian **(VG)** Vegan

# Beverage

LIST

## BEERS

### On Tap

- Young Henry's Natural Lager \$11.00
- Young Henry's Newtown Pale Ale \$11.00

### Bottled

- 4 Pines Pale Ale \$10.50
- Corona \$10.50
- Asahi Super Dry \$10.50
- Hahn Super Dry (Gluten Free) \$10.50
- Peroni Asto Azzurro \$10.50
- Stone & Wood Pacific Ale - \$12.50

### Low Alcohol and Non-alcohol

- Heaps Normal \$7.00
- James Boags Premium Light (2.5%) \$9.00

### Cider

- Young Henry's Cloudy Cider \$9.00

# Wines

WHITE

|                                                       | GLASS<br>(150ml) | BOTTLE  |
|-------------------------------------------------------|------------------|---------|
| Tyrell's Moore's Creek Semillon Sauvignon Blanc (NSW) | \$12.00          | \$42.00 |
| Beside Broke Road Sauvignon Blanc (NSW)               | \$14.00          | \$52.00 |
| Yalumba Gen Organic Pinot Grigio (SA)                 | \$14.00          | \$50.00 |
| Tyrells Hunter valley chardonnay (NSW)                | \$15.00          | \$55.00 |
| Pewsey Vale Vineyard 1961 Block Riesling (VIC)        | \$16.00          | \$65.00 |

RED & ROSÉ

|                                         |         |         |
|-----------------------------------------|---------|---------|
| Roger and Rufus Rosé (SA)               | \$14.00 | \$50.00 |
| Brokenwood Pinot Noir (VIC)             | \$14.00 | \$70.00 |
| Tyrrell's Moore's Creek Shiraz (NSW)    | \$12.00 | \$42.00 |
| Wirra Wirra Adelaide Shiraz (SA)        | \$14.00 | \$50.00 |
| Robert Stain Merlot (NSW)               | \$13.00 | \$50.00 |
| Jim Barry Cabernet Sauvignon Blanc (SA) | \$14.00 | \$50.00 |
| Port (Bartender's Selection)            | \$12.00 | NA      |

# Beverage

## LIST

### CHAMPAGNE & SPARKLING

|                                             | GLASS<br>(125ml) | BOTTLE   |
|---------------------------------------------|------------------|----------|
| Tyrells Moore's Creek Sparkling (NSW)       | \$12.00          | \$42.00  |
| Tempus Two Moscato (SA)                     | \$14.00          | \$65.00  |
| Tempus Two Copper Procecco (SA)             | \$14.00          | \$65.00  |
| Chandon Sparkling Rosé (VIC)                | \$16.00          | \$65.00  |
| Chandon Sparkling Brut (VIC)                | \$16.00          | \$65.00  |
| Veuve Cliquot Yellow Label Brut NV (France) |                  | \$129.00 |

### SOFT DRINKS

#### Soft Drinks

Pepsi / Pepsi Max (Glass) \$5.00  
Lemonade (Glass) \$5.00  
Lemon, Lime & Bitters (Glass) \$6.50  
Ginger Beer \$7.00

#### Juices

Orange, Apple or Pineapple (Glass) \$6.00

#### Tea & Coffee

Cappuccino, Flat White, Latte,  
Long Black or Hot Chocolate \$5.00  
Espresso \$4.00  
Selection of T2 teas \$4.00

# BANQUET MENU

## ENTRÉES

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**Smoked Salmon** n with lemon vinaigrette, capers, watercress, fennel & dill (GF) (DF)

**Spinach and Pumpkin Salad** with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)

**Three Mushroom Ravioli** with basil and parsley pesto, topped with shaved Grana Padano Parmesan (V)

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## MAINS

**Slow-cooked Australian Beef Cheek** in a red wine jus, accompanied by creamy mashed potatoes and fresh seasonal greens (GF)

**Gremolata-Rubbed Barramundi** with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries

**Twice-Cooked Crispy Skin Chicken** with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

**Middle Eastern Eggplant** slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V, GF)

## DESSERTS

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**Modern Lamington** with shredded coconut, strawberry and thickened cream (GF)

**Malibu and Coconut Slice** served with mango coulis

**Lemon and Lime Tart** served with strawberries and thickened cream (GF)

**Chocolate Raspberry Coconut Pebble** served with raspberry sauce (VG)

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