



Group Dining Menu

**Plattered / Banquet (select two choices from each course) two course
\$42pp or three course \$52pp**

All meals include a selection of breads to start.

Max 100 people. \$10.00 pp equipment fee above 60 people.

Entrees

Lemon pepper dusted calamari with citrus chilli dipping sauce

Seared chilli and garlic gulf prawns served on crisp asian salad

Soy and ginger glazed chicken on sugar cane brochette

Peking duck spring rolls with native plum dipping sauce

Villa Caprese salad of vine ripened tomatoes & baby mozzarella with fresh basil
& aged balsamic dressing

Main Courses

Pan seared market fish with Desiree potato crush, seasonal greens & fresh
lemon wedges

Macadamia nut crumbed eggplant stack with slow roasted tomato, grilled zucchini, fire
roasted capsicum & goat's cheese drizzled with pesto and balsamic reduction

Crispy skin chicken breast with parmesan risotto cake, baby spinach & chive
cream sauce

Whole roasted Black Angus Sirloin with herb chat potatoes & red wine jus

Rosemary & garlic marinated lamb, char grilled with a fresh salad of Spanish
onion, vine ripened tomatoes, Kalamata olives & balsamic reduction

All meals will be served with seasonal vegetables & garden salads

Desserts

Sticky date & banana pudding with caramel sauce and double cream

French Vanilla bean brulee with biscotti

Chocolate mud cake with wild berry coulis

Fresh plate of seasonal fruits served with passionfruit mousse



Group Dining Menu

Two or Three Course Set Menu (choose two options from each course)
two course \$48pp or three course \$58pp
Max 60 People.

Entrees

Lemon pepper dusted calamari with citrus chilli dipping sauce & petit salad

Seared chilli and garlic gulf prawns served with fresh mango salsa

House cured Atlantic salmon carpaccio with caper & balsamic vinaigrette

Vine ripened cherry tomato, Kalamata olives & Persian feta tartlet

Peking duck spring rolls with native plum dipping sauce

Seared lamb loin with goats cheese tart & slow roasted roma tomato

Main Course

Macadamia nut crusted Barramundi with citrus potato crush, sautéed greens & pinot grigio cream sauce

Pan seared market fish with herb roasted chat potatoes, steamed greens & lemon butter sauce

Crispy skin chicken breast served on parmesan potato rosti with grilled baby asparagus & sage infused jus

Margaret River duck breast served on shitake mushroom risotto with wild rocket finished with apple balsamic glaze

Grain fed eye fillet with gratin potato & sautéed vegetables finished with old vine shiraz jus

Macadamia nut crumbed eggplant stack with slow roasted tomato, grilled zucchini, fire roasted capsicum & goat's cheese drizzled with pesto and balsamic reduction

Desserts

Chocolate mud cake with vanilla bean anglaise & wild berry compote

Sticky date & banana pudding with caramel sauce & double cream

White chocolate & baileys panacotta with fresh seasonal fruits



Pizza

Gourmet pizzas & salads banquet

Select 3 pizzas & 3 salads (garlic breads included)

\$30pp or \$40pp with dessert.

Above 60 people \$6.00pp equipment charge.

Hawaiian - Napoli sauce, ham, pineapple & mozzarella

Meat lovers - Napoli sauce, bacon, pepperoni, ham, steak, Spanish onion & mozzarella

Tandoori Chicken – Napoli sauce marinated chicken, roast peppers, Spanish onion, cashew pesto & mozzarella topped with mint yoghurt

Antipasti - Napolitano sauce, char grilled zucchini, capsicum, Spanish onion, roast pumpkin, mushroom, feta & mozzarella finished with basil pesto

Margarita - Napoli sauce, prosciutto, roma tomato, bocconcini, olives, oregano & mozzarella topped with fresh basil

Prawns - Napoli sauce, gulf prawns, chilli, garlic, roast peppers, Spanish onion, mozzarella & fresh rocket finished with citrus infused olive oil

Santana Mexicana - Napoli sauce, chorizo, jalapenos, roast peppers, hot Hungarian salami, spring onion & mozzarella finished with chilli oil

SALADS

House salad of Spanish onion, tomatoes and cucumber with balsamic dressing

Caesar Salad with cos lettuce, bacon, parmesan, croutons, egg & Caesar dressing

Shack Greek salad, feta, olives, tomato and Spanish onion with citrus olive oil

Rocket and parmesan salad with apple balsamic glaze

Refer to banquet menu for dessert selection (two choices)



Beverage Packages

Beverage Package A – three hour \$36.00 pp

(Additional charge of \$10.00pp per hour for extended beverage packages)

Sparkling wine

Redbank Sparkling NV, SE Victoria

White Wines

Flinders Bay Chardonnay, Margaret River WA

Rascals prayer Sauvignon Blanc, SE NSW

Red Wines

Long Flat Cab Merlot, SE NSW

Rascals Prayer Old Vine Shiraz, SE NSW

Light and Mid strength Beers

Cascade Premium Light

James Boags Premium light

Carlton Mid strength

Local Beers

Carlton Draught

Tooheys Extra Dry



Beverage Package B – Three hours \$45.00 pp
(Additional charge of \$13.00pp per hour for extended beverage packages)

Sparkling Wine

Domaine Chandon

White Wines

Giesen Sauvignon Blanc, Marlborough NZ

Forest Hill Riesling, Denmark WA

Red Wines

Preece Merlot, Mitchelton VIC

Stonehaven Cabernet Sauvignon, Coonawarra SA

Light and Mid Strength Beets

Cascade Premium Light

James Boags Premium Light

Carlton Mid Strength

Local Beers

Carlton Draught

Tooheys Extra Dry

Premium Beers

Crown Larger

Boags Premium