

Seated Menu No 1 - \$ 65.00

Lentil Soup

Or

**Goat Cheese Salad
Warm Goat Cheese Salad**

Organic Mixed Greens served with Cherry Tomatoes, Caramelised Apples, Cucumbers, Strawberries, Pecans and Goat Cheese tossed in a Pomegranate Dressing

Or

Organic Green Salad
Served with a Pomegranate Dressing



Crab Cakes

Served with an Orange Salad

Or

Beef Carpaccio

Served with a Balsamic Honey Mustard Dressing, Parmesan Cheese and Capers

Or

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce



Mojitos Granite



Steak & Seafood

6 oz AAA Sirloin with a Red Wine Peppercorn Sauce. Finished with a Skewer of Garlic Prawns and Scallops. Served with Pesto Roast Potatoes and Herbed Vegetables

Or

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce. Served with Cous Cous and Herbed Vegetables

Or

Roast Turkey

Roast Turkey served with Stuffing and Gravy, Mashed Potatoes, Roasted Root Vegetables and Cranberry Sauce.

Or

Grilled Fresh Steel Head

With a Lemon Honey Pecan and Almond Crust and Orange Compote. Served with Gnocchi Primavera.

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa, Sweet Chilli, and Drizzled with Sweet Soy Sauce. Served with Savoury Rice and Vegetables



Chocolate Truffle

Served with Ice Cream

Or

Warm Apple Crumble

Served with Ice Cream

Or

Warm Sticky Toffee Pudding

Served with Ice Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Seated Menu No 2 - \$ 52.00

Lentil Soup

Or

Warm Goat Cheese Salad

Organic Mixed Greens served with Cherry Tomatoes, Caramelised Apples, Cucumbers, Strawberries, Pecans and Goat Cheese tossed in a Pomegranate Dressing

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons, and topped with Parmesan Cheese



Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Or

Garlic Prawns with a Crostini



Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce. Served with Cous Cous and Herbed Vegetables

Or

8 oz Steak

With a Red Wine Peppercorn Dijon Reduction, Pesto Roast Potatoes and Herbed Vegetables

Or

Roast Turkey

Roast Turkey served with Stuffing and Gravy, Mashed Potatoes, Roasted Root Vegetables and Cranberry Sauce.

Or

Grilled Fresh Steel Head

With a Lemon Honey Pecan and Almond Crust and Orange Compote. Served with Gnocchi Primavera.

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa , Sweet Chilli, and Drizzled with Sweet Soy Sauce. Served with Savoury Rice and Vegetables



Chocolate Truffle

Served with Ice Cream

Or

Warm Apple Crumble

Served with Ice Cream

Or

Warm Sticky Toffee Pudding

Served with Ice Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Seated Menu No 3 - \$ 42.00

Lentil Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries,
Roasted Pumpkin Seeds and our House Made Field Berry Vinaigrette

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons,
and topped with Parmesan Cheese



Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

6 oz Steak

With a Red Wine Peppercorn Dijon Reduction, Pesto Roast Potatoes, and Herbed Vegetables.

Or

Roast Turkey

Roast Turkey served with Stuffing and Gravy, Mashed Potatoes, Roasted Root Vegetables and Cranberry Sauce.

Or

Wild Salmon

Served with a Lemon Honey Pecan and Almond Crust with an Orange Compote.
Served with Gnocchi Primavera.

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa , Sweet Chilli,
and Drizzled with Sweet Soy Sauce. Served with Savoury Rice and Vegetables



Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Warm Apple Crumble

Served with Vanilla Ice-Cream

Or

Warm Sticky Toffee Pudding

Served with Dulce de Leche and Vanilla Ice-Cream

Tea, Coffee

Please Note: All prices are excluding Tax and Gratuity

Seated Menu No 4 - \$ 32.00

(Midweek Special – Sun, Mon, Tue, Wed, Thur, Only)

Friday & Saturday - \$35

As a Lunch Special \$32

or

Entre & Dessert Only for Lunch – Monday to Friday \$25

Potato Leek Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries,
Roasted Pumpkin Seeds and our House Made Field Berry Vinaigrette

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons,
and topped with Parmesan Cheese



Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

6 oz Steak

With a Red Wine Peppercorn Dijon Reduction, Pesto Roast Potatoes and Herbed Vegetables.

Or

Roast Turkey

Roast Turkey served with Stuffing and Gravy, Mashed Potatoes, Roasted Root Vegetables and Cranberry Sauce.

Or

Maple Glazed Salmon

Bourbon Maple Glaze, Candied Pecans, Mashed Potato and Herbed Vegetables

Or

Pasta Primavera

Mushrooms, Carrots, Spinach, Zucchini, Peppers and Onions sautéed in an Olive Oil Tomato Sauce.
Served over Penne Pasta with Parmesan Cheese and Garlic Bread.



Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Warm Apple Crumble

Served with Vanilla Ice-Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Buffet No 1 - \$55.00 Per Person

Platter Service

(Please choose five of the following)

Bruschetta Platters

Cru d Eta

Fresh, Crisp Vegetables & Dip

Ceviche

Smoked Salmon Canapé on Rye Bread

Shrimp & Avocado Canapes

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Mini Samosas

Buffet Table

Green Salad

Caesar Salad

Spinach Salad

(Please choose five of the following)

Baked Wild Salmon

Roast Beef Carvery

Roast Turkey

Moroccan Lamb Shoulder

Lamb Curry

Chickpea & Vegetable Curry

Vegetable Lasagna

All Buffets served with Bread, Mashed Potatoes, Basmati Rice & Seasonal Vegetables

Dessert

Apple Crumble, Chocolate Truffle, Fruit Salad, Ice Cream,

Tea & Coffee

Please Note : All prices are excluding Tax and Gratuity

Buffet No 2 - \$ 48.00 Per Person

Platter Service

Bruschetta Platters

Cru d Eta

Samosas

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Buffet Table

Green Salad

Caesar Salad

(Please choose Four of the following)

Wild Salmon

Roast Beef Carvery

Roast Turkey

Moroccan Lamb Shoulder

Vegetable & Chickpea Curry

Vegetable Lasagna

All Buffets served with Bread, Mashed Potatoes, Basmati Rice & Seasonal Vegetables

Dessert

Apple Crumble, Chocolate Truffle, Fruit Salad, Ice Cream,

Tea & Coffee

Please Note : All prices are excluding Tax and Gratuity

Buffet No 3 - \$ 38.00 Per Person

(\$32.00 Per Person Midweek Special – Sun, Mon, Tue, Wed, Thur, Only)

Platter Service

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Samosas

Tomato Bocconcini Canapés

Bruschetta

Tuna Canapés

Buffet Table

Green Salad

Caesar Salad

Please choose four of the following:

Breaded Veal Cutlets

Roast Turkey

Moroccan Lamb Shoulder

Vegetable Lasagna

Wild Salmon

All Buffets served with Bread, Mashed Potatoes, Basmati Rice & Seasonal Vegetables

Dessert

Apple Crumble, Chocolate Truffle, Fruit, Ice Cream,

Tea & Coffee

Please Note : All prices are excluding Tax and Gratuity