

# Ultimate Menu

## Platters

Choice of 1 platter below

Italian – Roasted marinated vegetables, Continental meats, Sun dried tomatoes, Olives, Marinated bocconcini, Dip & crackers

Chinese – Spring rolls, wontons, prawn crackers, BBQ octopus, sesame chicken drumettes

Japanese – Assorted house made sushi, tempura vegetables with Wasabi, pickled ginger & Soy Sauce

Mediterranean – Dolmades (rice filled vine leaves), hummus, fried cauliflower, babaganoush, marinated chicken skewers, crispy flat bread wafers

## Savouries

Choice of 2 hot & 2 cold

Selection can be from any of the menus

Cold

- ❖ Butternut Pumpkin, pine nut & cream cheese wraps
- ❖ Corn & Coriander cakes with smoked salmon, topped with dill crème fraiche
- ❖ Caviar, egg cream and dill blini's
- ❖ Smoked salmon, Spanish onion and caper melba toast bites
- ❖ Chicken liver and port wine pate in filo cups
- ❖ Rare roast beet, horseradish cream, en croute
- ❖ Assorted prawn, smoked salmon and vegetable sushi
- ❖ Vietnamese rice paper roll salads with sesame chicken (or vegetarian)
- ❖ Thai beef salad in a wonton cup
- ❖ Asparagus, brie and wild thyme fillos

Hot

- ❖ Chicken tenderloins wrapped in pancetta & sage with a cider aioli
- ❖ Tempura vegetables, ponzu dipping sauce
- ❖ Thai shrimp balls with lime & ginger sauce
- ❖ House made wontons served with a spicy plum sauce
- ❖ Lamb Kofta balls with yoghurt & cucumber dip
- ❖ Mini Seafood & bacon pies
- ❖ Slow braised Italian baby octopus
- ❖ Prawn and pork large spring rolls
- ❖ Mini beef and basil skewers, spicy tomato sauce
- ❖ Eggplant fritter with yogurt and dukkah crust

## *Entrées*

Choice of 2, Alternate Drop

### Soups

- ❖ Bouillabaisse – traditional French seafood broth
- ❖ Cream of gourmet mushroom, white truffle oil & oregano foam
- ❖ Saffron, Green lip mussel volute
- ❖ Traditional Thai Laksa soup – Seafood, Chicken or vegetable
- ❖ Chicken consomme with herb dumplings

### Salads

- ❖ Individual Greek, rosemary infused lamb rumps
- ❖ King prawn & braised seafood with Lime Mayonnaise
- ❖ Baby spinach with pears, blue cheese, walnuts and a champagne vinaigrette
- ❖ Beet tenderloin carpaccio, baby rockettes, parmesan chards, pine nuts with a 10yr old balsamic vinaigrette
- ❖ Tempura prawns, Asian influenced greens, wasabi emulsion
- ❖ Chilli beef in spring roll wrapper basket

### Other Entrées

- ❖ Chicken, avocado and brie melts, spring salad, honey pepper dressing
- ❖ Teriyaki chicken kebabs on rockette & noodle salad with a ponzu dressing
- ❖ Chicken Breast with Wild Mushroom risotto & sage pan gravy
- ❖ Middle Eastern chicken skewers on a warm couscous salad with a tzatziki sauce
- ❖ Braised Asian style pork belly on a crispy noodle salad
- ❖ Laurels smoked beef tenderloin, duxelles, sweet potato wafers with a hollandaise sauce
- ❖ Honey and rosemary glazed lamb rump with warm five spiced pumpkin, baby spinach, macadamia nut pesto dressing
- ❖ Char Grilled Lamb Cutlets with Seeded Mustard Pesto on a bed of Baby rockette salad
- ❖ Swiss brown mushroom and beef kebabs on stir fry rice
- ❖ Oxtail ravioli, sour cream, chive and beef reduction sauce
- ❖ Mille feuille with salmon, avocado, roma tomato salsa with caviar cream
- ❖ House cured Atlantic salmon, sautéed kipfler potato salad, lemon infused wafers
- ❖ Seafood and white wine cream crepes, dill and cucumber sambal
- ❖ Char grilled tuna served on crispy potato gallettes, avocado, roasted red pepper quenelles
- ❖ Seared scallops, beetroot bure blanc, yam sticks & baby leaves
- ❖ Mediterranean char grilled vegetable stack, red and yellow pepper coulis
- ❖ Butternut pumpkin, spinach and ricotta lasagne
- ❖ Laurels chive gnocchi, served with watercress, grilled cherry tomatoes and a Sauvignon blanc cream sauce

## *Main Courses*

- ❖ French trimmed Chicken Breast with prosciutto chips, white truffle oil risotto with wild thyme jus
- ❖ Chicken Roulade filled with pancetta, spinach and camembert, peppered kipfler potatoes and wok seared greens
- ❖ Tandoori Chicken Breast, vegetable breyani spring roll basket, butter sauce
- ❖ Chicken Breast with Prawn mousse, sweet potato discs, grilled vegetable stack and a tropical fruit salsa
- ❖ Char Grilled Beef tenderloin topped with tiger prawns and béarnaise sauce with potato and thyme rosti and confit of Roma tomato and pea mash
- ❖ Roasted Lamb Rump, garlic and rosemary new potatoes, middle eastern warm egg plant salad with a Cabernet Sav jus
- ❖ Grilled Pork Loin Chops, celeriac mash potato, three bean confit, preserved apple cider jus
- ❖ Traditional Beef Wellington with chat potatoes, garlic buttered vegetables
- ❖ Roast Rack of Lamb, potato gratin, green beans with fine ratatouille
- ❖ Veal Fillet Mignons with wild mushroom ragout, sage polenta and a veal reduction
- ❖ Char Grilled Eye Fillet, sour cream mash, ratatouille mille feuille, marsala jus
- ❖ Blackened Salmon Fillet, lime beurre blanc, fish veloute risotto
- ❖ Grilled Fillet of Snapper, butternut pumpkin gnocchi, wilted greens and a champagne sauce
- ❖ Roasted Fresh Market Fish with a green peppercorn crust, sautéed kipfler potatoes and leek emulsion
- ❖ Soy Glazed Snapper with Vietnamese rice noodle salad and hot tamarind dressing
- ❖ Atlantic Salmon, caper and dill mash, anchovy mayo with a citrus salsa
- ❖ Portobello Mushrooms filled with balsamic marinated fine vegetables, eggplant caviar with a red pepper sauce
- ❖ Indian Curried Vegetables, pakoras, pappadums with red dahl
- ❖ Roasted Mediterranean vegetable lasagne
- ❖ Ratatouille Crepes, chive cream sauce with a roquette salad

## *Desserts*

- ❖ Mascarpone and red wine with tiramisu
- ❖ Chocolate and espresso mousse
- ❖ Layered pistachio, chocolate and cherry slice
- ❖ Irish cream and chocolate mousse cake
- ❖ Laurels chocolate Kahlua parfaits
- ❖ Tropical fruit plate with lime sorbet
- ❖ Steamed Ginger Pudding with Hot Butterscotch Sauce
- ❖ Cinnamon poached pear with crème anglaise, orange mascarpone
- ❖ Warm liquid centred chocolate cakes
- ❖ Sorbet Tasting Plate
- ❖ Pear and ginger cake
- ❖ Ricotta white chocolate mousse
- ❖ Chocolate espresso brulee
- ❖ Baked white chocolate or chocolate cheese cake

# Sunset Menu

## Savouries

### Cold

- ❖ Chicken yakitori skewers
- ❖ Cherry tomato, bocconcini & basil skewers
- ❖ Antipasto Platter
- ❖ Mini basil, feta & sun dried tomato quiches
- ❖ Thai Chicken cups
- ❖ House made Dips with crusty baguettes
- ❖ Grilled chicken and vegetable wraps
- ❖ Bruschetta Traditional - Roma tomatoes, basil, Spanish onions & lightly sprinkled with balsamic olive oil
- ❖ Bruschetta Laurels – Avocado, sun dried tomatoes and grilled parmesan
- ❖ Open faced gourmet foccacia fingers
- ❖ Assorted vegetable sushi

### Hot

- ❖ Ricotta fritters with sweet chilli dressing
- ❖ Thai style fish cakes
- ❖ Chicken Satay sticks
- ❖ Honey, soy and sesame chicken drumettes
- ❖ Grilled chorizo, caramelised onion bites
- ❖ Olive, artichoke, roquette mini pizzas
- ❖ Miniature tortillas – beef mince, salsa, sour cream
- ❖ Corn crepes, red pepper cream cheese filling
- ❖ Vegetable Spring Rolls
- ❖ Assorted Dim Sum
- ❖ Spinach and Parmesan Filo Triangles

## Entrées

### Soups

- ❖ Thai Sweet Potato & Coconut
- ❖ Pea and Smoked Ham
- ❖ Carrot, orange and ginger
- ❖ Roasted Tomato, Bacon & Basil
- ❖ Sweet corn and chicken

### Salads

- ❖ Char grilled Chicken Supreme tossed through Classic Caesar Salad
- ❖ Waldorf salad
- ❖ Middle Eastern couscous salad, grilled lemon chicken
- ❖ Asian noodle salad

### Other Entrées

- ❖ Tarragon Chicken and brie filo with Red Pepper moulis
- ❖ Spicy Chicken Kebabs with nasi goerang
- ❖ Citrus infused chicken loins, new potato stack with a olive mignouette
- ❖ Sauté Supreme of Chicken and Mushroom Crêpe
- ❖ Spicy Lamb Kebabs, chilli and mint couscous and yogurt sauce
- ❖ Beef and button mushroom kebabs, tomato, flat leaf parsley and onion salad
- ❖ Medallions of Beef, wild mushroom & Marsala sauce and parpadelle noodles

- ❖ Wonton layered fish stack, baby spinach, Roma tomato salsa and lemon aioli
- ❖ Vietnamese marinated fish, sautéed greens and crispy egg noodles
- ❖ Salt and pepper squid on an Asian green salad with a peanut mirrin dressing
- ❖ Smoked Salmon and leek tart
- ❖ Roasted butternut Pumpkin and rosemary lasagne
- ❖ Spinach, fetta and basil cannelloni with a rich tomato sauce
- ❖ Mushroom risotto, baby spinach, pine nuts and honeyed sweet potato
- ❖ Filo baskets with mushroom and leek reduced balsamic stock

### *Main Courses*

- ❖ Cajun Chicken Breast, soft polenta, charred vegetables and spicy red pepper coulis
- ❖ Tandoori Chicken Breast, turmeric jasmine rice, curried greens, minted yogurt sauce
- ❖ Mediterranean Chicken Breast filled with sun-dried tomato mousse, Portobello risotto and a Roma Tomato Salsa
- ❖ Char Grilled Strip loin of Prime Beef, Potato Gilette, glazed vegetables, champignons cabernet jus
- ❖ Middle Eastern Veal Schnitzel Moroccan style couscous, tabouleh salad
- ❖ Pork Cutlets, roasted kiplers, glazed apples and stewed greens
- ❖ Apple, crackling and thyme topped pork loin
- ❖ Char Grilled Beef strip loin/rump, individual Yorkshire puddings, vegetable medley with a rich Port wine jus
- ❖ Mediterranean vegetable lasagne
- ❖ Pumpkin Curry with saffron rice
- ❖ Spinach and ricotta ravioli with Provencale sauce
- ❖ Spicy vegetable kebabs, couscous risotto and a yogurt dressing

### *Desserts*

- ❖ Classic Lime Tart with a Raspberry Coulis
- ❖ Crème Caramel
- ❖ Baked apple tartans
- ❖ Sticky date pudding, crème anglaise
- ❖ Butterscotch tarts with chocolate chards
- ❖ Passionfruit parfait
- ❖ Chocolate coated Profiteroles with Brandy Alexander Sauce
- ❖ Trio of Sorbet plate
- ❖ Individual tropical pavlova
- ❖ Chocolate mousse cake with chocolate cream berry coulis

# Cocktail Menu

## Choices of 12

- ❖ Smoked Tasmanian Farmed Salmon on Buckwheat Blinis with Crème Cheese, Dill and Capers.
- ❖ Goujons of Fresh Reef Fish in Beer Batter with Lime Mayonnaise
- ❖ Coconut King Prawn Brochette with Sweet Chilli and Coriander Sauce
- ❖ Butter chicken kebabs with Raita
- ❖ Spiced fish Meat Balls with Coriander and galangal Sauce
- ❖ Vietnamese BBQ Mixed Seafood Wonton cups
- ❖ Mini Crab and Corn Quiche
- ❖ Mini Fish Cakes with satay dipping sauce
- ❖ Mixed Grill Skewers with Tomato chutney
- ❖ BBQ Mini Chicken Drumsticks in Honey, Sesame and Soy
- ❖ Spicy Kofta Lamb Kebabs with yogurt dressing
- ❖ Indonesian Chicken Satay Sticks
- ❖ BBQ Baby Lamb Cutlets with Mint and Yoghurt Dressing
- ❖ Vegetable Spring Rolls with sweet chilli sauce
- ❖ Chicken Yakitori with Ponzu dipping sauce
- ❖ Chive Pancakes with Chorizo and Caramelised Onion
- ❖ Thai Green Chicken Curry in Crispy Wonton Cups
- ❖ Bocconcini, Olive and Cherry Tomato Skewers with Pesto
- ❖ Char Grilled Vegetable parmesan stacks
- ❖ Mushroom Caps filled with blue cheese and chives
- ❖ Aubergine Fritters with a Coriander cream
- ❖ Vegetable Pakoras with Mint and Coriander
- ❖ Potato and Cashew Samoosas with Mint and Cucumber Yoghurt
- ❖ Spinach Parmesan and Pesto fillos
- ❖ Assorted steamed and fried dim sum
- ❖ Bruschetta - traditional
- ❖ Open faced gourmet foccacia fingers
- ❖ Vietnamese rice paper rolls with vegetables salad
- ❖ Chinese pork spare ribs in plum sauce
- ❖ Jumbo chicken and prawn spring rolls

# Buffet Menu

## *Off the Carvery (choose 1)*

- ❖ Roasted Sirloin of Beef with seeded Mustard Crust and rich jus
- ❖ Roasted Rump of beef, Yorkshire puddings and stout ale jus
- ❖ Leg of Pork with Crackling & Apple Sauce
- ❖ Honey cured, studded whole leg of Ham and assorted mustards
- ❖ Whole Roasted Fish with tropical fruit salsa
- ❖ Buffet Turkey with apricot walnut stuffing and Cranberry Glaze

## *Buffet Selection*

### Meat (choose 1):

- ❖ Moroccan Lamb Tagine with chick peas and fruit medley, served with aromatic rice
- ❖ Sweet and sour Pork, Asian vegetables and crispy noodles
- ❖ Massaman mild Beef curry, chat potatoes and coconut sauce
- ❖ Irish Lamb Stew, slow cooked in black ale
- ❖ Moroccan Chicken wrapped in filo with duo of spicy pepper sauces
- ❖ Chicken Cacciatore (Italian Hot-Pot)
- ❖ Stir Fried Chicken in plum sauce with Cashews
- ❖ Breast of Chicken filled with prawn mousse and mango dressing and chiffonnade of greens
- ❖ Sauté Chicken Chasseur in a rich white wine sauce with tomatoes, olives, mushrooms & panchetta
- ❖ Thai chicken and coconut curry, pappadum wafers
- ❖ Tandoori chic/beef/lamb kebabs, mango chutney
- ❖ Spinach & Ricotta Ravioli with a Provencale sauce
- ❖ Perch Fillets in beer batter or tempura batter
- ❖ Pan fried Snapper Fillets topped with avocado and tomato salsa
- ❖ Grilled Salmon Fillets, lemon buere blanc sauce

### Vegetables: (choose 1)

- ❖ Vegetarian layered vegetables
- ❖ Indian vegetable ragout
- ❖ Italian stuffed Portobello mushrooms
- ❖ Char grilled marinated Mediterranean vegetables
- ❖ Honey roasted root vegetables
- ❖ Stir fried Asian vegetables in a sesame glaze
- ❖ Buttered greens with roasted walnuts
- ❖ Roast baby pumpkin pieces with roquette pesto
- ❖ Wok seared Asian greens, rice noodles
- ❖ Steamed vegetable medley

### Starches: (choose 1)

- ❖ Potato and thyme gratin
- ❖ Sautéed kipfler potatoes with bacon
- ❖ Potato and chive creamy mash
- ❖ Sweet potato fondants
- ❖ Roasted new potatoes
- ❖ Potato rostis

- ❖ Traditional roast potato, pumpkin, sweet potato
- ❖ Stir fried rice
- ❖ Nasi goreng
- ❖ Saffron rice
- ❖ Roast garlic risotto
- ❖ Steamed jasmine rice
- ❖ Indian vegetable breyani
- ❖ Spinach fettuccini in cream and white wine
- ❖ Parpadelli spirals with basil pesto sauce
- ❖ Asian wok seared egg noodles
- ❖ Soft Moroccan style polenta
- ❖ Middle eastern couscous, yogurt sauce
- ❖ Indian red lentil dahl
- ❖ Assorted roti and naan breads

Salads (choose 2)

- ❖ Tomato, bocconcini basil platter
- ❖ Potato and crumbly bacon
- ❖ German style potato salad with gherkins
- ❖ Polynesian style sweet potato and coconut salad
- ❖ Greek salad
- ❖ Caesar salad
- ❖ Asian rice salad
- ❖ Mixed green salad, honey mustard dressing
- ❖ .Baby spinach, balsamic, Julienne vegetables, crumbly blue cheese salad
- ❖ Waldorf salad
- ❖ Middle eastern couscous salad