

# MENU

## Cocktail Finger Food

Almond Crumble Flathead w/ Citrus Mayo  
Selection of Gourmet Ribbon Sandwiches  
Bloody Mary Oyster Shooters  
Beef & Basil Tomato In Puff Pin Wheels  
Beef & Mushroom Sausage Rolls w/ Red Onion Jam  
Mini Beef & Whipped Potato Pies  
Prawn & Coriander Won Ton  
Chicken Satays w/ Peanut & Coconut Dipper  
Honey Chilli Chicken w/ Steamed Rice  
Pizza Slice w/ Proscuitto & Marinated Olives  
Lamb Kofta w/ Roasted Garlic & Honey Riata  
Pesto Chicken Frittata  
Pulled Pork Brioche Slider w/ Apple Slaw  
Roasted Pepper & Soft Fetta Arancini  
Tasmanian Smoked Salmon & Crème Fraiche  
Chinese Duck Rice Paper Rolls  
Hand Made Dim Sums  
Thai Chicken Spring Rolls w/ Nam Jim

### Selection of:

|         |                  |
|---------|------------------|
| 4 Items | \$9.50 p\person  |
| 5 Items | \$12.50 p\person |
| 6 Items | \$15.50 p\person |
| 7 Items | \$18.50 p\person |
| 8 Items | \$21.50 p\person |
| 9 Items | \$24.50 p\person |

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## Bushman's Buffet

### **Savouries on arrival**

Selection of hot and cold canapés.

### **Mains:** *Carved by our Chefs:*

Tender Loin of Pork w' apple sauce & rich meat jus

Slow roasted mustard beef w' horseradish cream

Chefs herb butter Potatoes

Roast Pumpkin, Cauliflower Mornay & Almond Beans

Tossed Garden Salad w' poppy seed dressing

Wild Rye's Crusty rolls

### **Dessert:**

Strawberry & Mango Pavlova w' fresh cream and Passion fruit coulis

Sticky Date & Chocolate Pudding w' fudge sauce & vanilla ice cream

### **Assorted Teas & Brewed Coffee**

**\$33.00 Per Person**

Menu Prices & Menu Subject to change and availability

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## Function Menu

### Savouries on Arrival

Two Hot & One Cold \$8.00

Smoked Salmon on Olive Crustini  
Crab Arancini w' Pesto Aioli  
Tomato & 'Fetta Bruschetta  
Asian Spring Rolls w' Szechuan Sauce  
Duck & Chilli Plum Rice Paper Rolls  
Beef Satay w' Peanut Sauce  
Spinach & Ricotta Golden pastry Parcels  
Roasted Pimento & Mushroom Soufflé

### Soups

\$8.00

Traditional Minestrone w' Swiss Cheese Croutons  
Tomato, Basil & Bacon w' dash of Chilli  
Cream of Chicken & Mushroom  
Sweet Potato & Leek  
Creamy Butternut Pumpkin & Sour Cream  
Silky Chicken & Sweet Corn

### Entrée

\$13.00

French Chicken w' Roquette Salad & Mango Salsa  
Smoked Salmon w' Chive Pancake & Mascarpone Cream  
Spinach & Ricotta Ravioli w' Napoli Sauce  
Herb Crusted Calamari w' Sweet Chilli Glaze & Lime Salt  
Stuffed Mushrooms w' Roasted Pimento Sauce  
Prawn & Chicken Spanish Paella  
Marinated Pork Belly w' Chilli Scallops & Crispy Noodles  
Chicken & Chervil Ravioli w' Champagne Cream Sauce

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## Main Course

\$30.00

Supreme of Chicken & Prosciutto w'  
Camembert & Hollandaise

Atlantic Salmon w' Baby Fig Cous Cous &  
Mandarin Butter Sauce

Slow Roasted Mustard Veal w' Sage Kipfler Potatoes  
& Chef's Jus

Macadamia Lamb Rump w' Sweet Potato Mash &  
Rosemary Juslie

Char Grilled Eye Fillet of Beef w' Potato Rosti  
& Mushroom Jus

Tender Loin of pork w' Caramelised Apple &  
Calvados Sauce

24 Hour Roasted Porterhouse w' Buttered Mash &  
Sauce Bourdeau

Rack of Lamb w' Herb Baby Potatoes &  
Port Wine Sauce

Breast Fillet of Chicken w' Garlic Prawns &  
Roasted Pimento Coulis

Beer Battered Flathead Fillets w' Pommes Frits &  
Cress Salad

All main courses are served w/ seasonal vegetables  
unless stated otherwise

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## Dessert

\$9.00

Warm Rhubarb Crumble w' Thick Dollop Cream & Liquorice Ice Cream  
Lemon Meringue Pie w' Blueberry Sauce  
Tiramisu w' Chocolate Fudge Sauce & Espresso Anglaise  
Fresh Raspberries, White Chocolate & Pistachio in Filo  
Crème Brulee w' Almond Biscotti & Citrus sorbet  
Sticky Banana Crepes w' Frangelico Sauce & Vanilla Ice Cream  
Chocolate Mousse Cake w' Fresh Strawberries & Cointreau Glaze  
House Pavlova w' Vanilla Bean Cream, Peppermint Crisp & Berry Sauce  
Double Chocolate & Date Pudding w' Butterscotch Sauce

## Fromage

\$9.00

All inclusive platter

Yea Vintage Cheddar  
South Coast Brie  
Gippsland Shadows of Blue  
Wild Rye Gourmet Fruit Bread & Water Crackers

## Freshly Brewed Coffee and Assorted Teas

Complimentary with two & three Course menus