

# FUNCTION MENU

**2 Course** alternate drop - \$30 per person

**3 Course** alternate drop - \$35 per person

**Two choices per course**  
Includes dinner roll and butter

## — *Entrée Course* —

**Garlic Prawns** – fresh King prawns cooked in a creamy garlic sauce served on a bed of Jasmine rice.

**Pork Belly** – crispy skin pork belly served with Asian greens.

**Spring Rolls** – crispy vegetable spring rolls with sweet chilli dipping sauce. (V)

**Pumpkin Soup** – crème of pumpkin soup served with crusty bread. (V)

## — *Main Course* —

**Eye Fillet Steak** – medium eye fillet steak served with baby vegetables, mashed potato and red wine jus.

**Salmon Fillet** – Salmon or Barramundi fillet with steamed greens and salsa verde.

**Chicken Breast** – grilled chicken breast served with seasoned vegetables and mushroom sauce.

**Vegetable Quiche** – mushroom and leek tart with asparagus and blue cheese sauce. (V)

## — *Dessert Course* —

**Sticky Date Pudding** – served with caramel sauce.

**Chocolate Tart** – served with Chantilly cream and raspberry compote.

**Apple Crumble** – served with vanilla ice cream.

(V) Vegetarian option

# BANQUET MENU

(Minimum 10 people)

**\$20 per person** – choice of 1 entrée & 2 mains (incl. steamed rice)

**\$25 per person** – choice of 2 entrées & 3 mains (incl. steamed rice)

**+ \$5 per person** - choice of 1 dessert

## — *Entrée* —

**Spring Rolls (C) (V)**

**Prawn Rolls**

**Satay Chicken**

**Money Bags**

**Curry Puffs (C) (V)**

**Crispy Beef**

**Steamed Dim Sims**

*C = chicken, V = Vegetarian*

## — *Main* —

**Thai Curry**

(choice of chicken, pork or beef)

- **Gang Dang (Red)**
- **Gang Kheaw Whan (Green)**
- **Gang Kari (Yellow)**
- **Gang Massaman**
- **Gang Panang**

**Pad Gapao Prik (Stir fry Basil Chilli)**

**Pad Gai Himmaphan (Chicken Cashew)**

— *Main cont.* —

**Gai Naam Puang (Honey Chicken)**

**Pad Peaw Whan (Sweet & Sour)**

**Pad Nam Mun Hoy (Stir Fry Oyster Sauce)**

**Pad Khing (Stir Fry Ginger)**

**Fried Rice**

**Pad Thai Noodle**

**Pad Sie Eiw**

**Pad Khee Mao**

(choice of chicken, pork or beef for mains)

— *Dessert* —

**Apple Danish**

**Apple Crumble**

**Pavlova**

**Chocolate Cake**

**Sticky Date Pudding**

**Seafood and Duck extra surcharge.**

# PLATTERS

## — Cold Platters —

All cold platters are designed to serve 8-10 people.

<b>Fresh Sandwich Platter</b> – variety of fillings on white and whole meal bread.	\$50
<b>Cheese Platter</b> – selection of cheeses, dried fruit and crackers.	\$70
<b>Fruit Platter</b> – selection of fresh seasonal fruit.	\$60
<b>Spring Roll Platter</b> – Fresh spring rolls with a variety of fillings, served with hoisin, peanut sauce	\$50
<b>Antipasto Platter</b> – variety of cured meats with olives, cheeses and bread.	\$70

## — Hot Platters —

All hot platters consist of 60 items per platter, serving approximately 8-10 people.

<b>Aussie Platter</b> – a mix of mini gourmet pies, sausage rolls, cheerios, quiches and seasoned wedges.	\$75
<b>Asian Platter</b> – a mix of dim sims, spring rolls, curry puffs and Thai fish cakes.	\$80
<b>Hot Seafood</b> – a mix of crumbed and battered fish, prawns and calamari.	\$120
<b>Grilled Meat</b> – a selection of chicken, beef, lamb and prawn skewers.	\$90

Arrangements can be made for special dietary requirements and children. Please notify us of these details when choosing the menu.

Our function menu may be customized; however any changes will be subject to a quote. Please call (07) 3267 8820.

All prices include GST and are subject to change without notice.

A 20% deposit required to secure booking. Balance of payment required 3 days prior to date of function.