

# Hot Value Menu

## From the Carvery:

Tender Marinated Roast Beef with piping hot home style gravy  
Crackling Roast Pork with Apple Sauce

## Plus a selection of extra roasts available

Succulent Roast Lamb with Mint Sauce @ \$2.20 per guest (\$3.30 in place of Beef or Pork)  
Hot Roast Chicken with Piping Hot Homestyle Gravy @ \$2.20

## Served with:

- Steaming Hot Jacket Potatoes with Sour Cream
- French Sticks with individual butter portions
- 4 Salads as per the Salad Selection below

## Includes

High Quality Disposable Dinnerware & Cutlery at no extra cost

## Fresh Salad Selection

Stockman's Potato Salad	Creamy Pasta Salad
Crisp Garden Salad	New York Coleslaw

## Desserts: Add \$1.80 Per Guest

Boston Mud Cake	Cheesecake
Pavlova with fresh cream and a fruit salad topping	

## Staff

To present your carvery roast we recommend you utilise the services of our trained personnel who can attend your function to prepare and serve the food and clean up afterwards. The number of staff required will vary from function to function. Please contact our staff for prices.

## Price List

Please ask our sales consultant for our public holiday pricing

No. of Guests	Price Per Guest
30 - 50	\$15.60
51-80	\$14.60
81-150	\$13.60
150-200	\$12.60
200+	<b>QUOTE</b>

# Classic Spit Roast Menu

## From the Carvery:

Tender Marinated Roast Beef with piping hot home style gravy  
Crackling Roast Pork with Apple Sauce

## Plus a selection of extra roasts available

Succulent Roast Lamb with Mint Sauce @ \$2.20 per guest(\$3.30 in place of Beef or Pork)  
Hot Roast Chicken with Piping Hot Homestyle Gravy @ \$2.20

## Served with:

- Steaming Hot Jacket Potatoes with Sour Cream
- Bread Rolls, French Stick & Damper with individual butter portions
- 4 of our Freshly prepared Salads and or Vegetable Selection (30-34 guests)
- 5 of our Freshly prepared Salads and or Vegetable Selection (35+ guests)

**Includes** High Quality Disposable Dinnerware & Cutlery at no extra cost

## Fresh Salad Selection

New York Coleslaw	German Potato Salad
Stockman's Potato Salad	Creamy Pasta Salad
Curried Bean Salad	Greek Salad
Italian Pasta Salad	Garden Salad
Oriental Rice Salad	Caesar Salad
Tuna Penne	
Baby Beetroot Salad	

## Hot Vegetable Selection - Stove and/or Oven Re Minted Peas

Baby Carotts in Honey	Baby Beans
Pumpkin	

## Staff

To present your carvery roast we recommend you utilise the services of our trained personnel who can attend your function to prepare and serve the food and clean up afterwards. The number of staff required will vary from function to function. Please contact our staff for prices.

**Price List** Please ask our sales consultant for our public holiday pricing

No. of Guest	Price Per Guest	No. of Guest	Price Per Guest
20 - 29	\$19.25	151 - 200	\$13.75
30 - 50	\$17.25	250 +	QUOTE
51 - 80	\$15.75		
81 - 150	\$14.25		

# Super Buffet Menu

## From the Carvery:

Tender Marinated Roast Beef with piping hot home style gravy

Crackling Roast Pork with Apple Sauce

### Plus a selection of extra roasts available

Succulent Roast Lamb with Mint Sauce @ \$2.20 per guest(\$3.30 in place of Beef or Pork)

Hot Roast Chicken with Piping Hot Homestyle Gravy@ \$2.20

## Served with:

- Steaming Hot Jacket Potatoes with Sour Cream
- Bread Rolls, French Stick & Damper with individual butter portions
- 6 of our freshly prepared salads and/or vegetable selection

**INCLUDES** Reusable Plastic Dinnerware & Cutlery at no extra cost

## Fresh Salad Selection

New York Coleslaw

Stockman's Potato Salad

Curried Bean Salad

Italian Pasta Salad

Oriental Rice Salad

Tuna Penne

German Potato Salad

Creamy Pasta Salad

Greek Salad

Garden Salad

Caesar Salad

Baby Beetroot Salad

## Hot Vegetable Selection - Stove and/or Oven Required

Baby Carrots in Honey

Pumpkin

Minted Peas

Baby Beans

## Delicious Dessert Selection

Select Any Three

Boston Mudcake

Double Chocolate Mousse

Apple Crumble with fresh cream

Decorated Cheesecake

Apple Pie with fresh cream

Apple & Blueberry Strudel

Home-style Pavlova with Fruit Salad Topping and fresh cream

## Price List

Please speak to our sales consultant for public holiday rates

Minimum of 100 guests \$18.95 per guest

# MEATS ONLY

**Our Meats Only Menus comprises:-**

Tender Marinated Roast Prime Yearling Beef with Hot Roast Gravy  
 Succulent Roast Pork Shoulder served with Apple Sauce

**Additional Roast Meat options:**

Roast Chicken with Piping Hot Roast Gravy @ additional \$2.20 per guest  
 Roast Lamb with Mint Sauce @ \$3.30 per guest if substituting for Beef Or Pork or \$2.20 per guest

Price List:-

No of Guests	Price
20 - 24	\$212
25 - 29	\$232
30 - 39	\$280
40 - 49	\$350
50 - 59	\$7.35 per Guest
60 - 79	\$7.15 per Guest
80 - 99	\$6.85 per Guest
100+	\$6.50 per guest

Plus

STAFFING OPTIONS	
Pickup (Uncarved)	Free
Pickup (Carved)	From \$99
Delivery (Uncarved)	From \$85
Delivery (Carved)	From \$131
Staffed	From \$179

# BEEF & BUN MENU

Tender, juicy marinated roast beef, served in freshly baked rolls with butter and gravy

No of Guests	Price
20 - 29	\$8.95 per guest
30 - 49	\$8.65 per guest
50 - 99	\$8.25 per guest
100+	\$7.85 per guest

Staff from \$179, please ask our sales team for approx cost

# Optional Extra's

## **Hot Appetisers** Only \$4.95 per guest

(three pieces per guest)

Tasty variety of:

Devilled Chicken Drumsticks  
Char Grilled Italian Meatballs  
Vol au vonts with assorted fillings  
Cocktail Samosa  
Mini Dim Sims  
Cocktail Spring Rolls

## **Frittata** Only \$41.95 per tray

Mediterranean or Sweet Potato & Vegetable

## **A Delicious Selection of Platters**

To compliment main meals (min. 30 guests)

### **Fresh Seafood** \$6.30 per guest

Seasonal seafood including Oysters, King Prawn, Crab Meat & Mussels (Subject to Availability)

### **Assorted Cold Meats** \$2.20 per guest

Includes Ham, Mortadella, Salami & Turkey

### **Cold Roast Chicken** \$2.90 per guest

### **Mixed Meats & Cheese** \$2.20 per guest

### **Antipasto** \$3.80 per guest

Includes Sun-dried Tomatoes, Continental Meats, Olives & Cheeses

### **International Cheese Platter** \$3.50 per guest

Includes a fine selection of gourmet cheeses and biscuits

### **Fresh Fruit Platter** \$2.70 per guest

## **Dessert Selection** Only 4.95

**(select any three, for fewer than 35 guests select any two)**

Includes: Reusable Plastic Plate & Spoon  
Home-style Pavlova with fresh fruit topping and fresh cream  
Boston Mud Cake  
Apple Pie, Blueberry & Apple Strudel or Apple Crumble with fresh cream  
Decorated Cheesecake  
Double Chocolate Mousse

## **Gourmet Desserts**

Refer to dessert selection on Gourmet Spit Roast Menu enclosed for \$4.00 per guest you can upgrade your dessert selection to include choices from the Decadent Dessert Selection

**Lasagne** only \$40.50 per tray (serves 10-12)  
Beef or Vegetarian

## **Silverware & Crockery**

Includes washing up  
Main Course - \$1.70 per guest 9" Plate (Melamine), Knife, Fork and Serviette

Main & Dessert - \$2.40 per guest As above but includes 7" dessert plates & spoon

# Finger Food Menu

Our delicious finger food menus offer both hot and cold selections, prepared and served by your Waiter/Waitress on garnished platters. Also included are napkins and all dipping sauces to compliment the finger food.

**(V)** Vegetarian

We offer a choice of 6, 9, 12 or 15 portions per guest

**Traditional Sri Lankan Pan Rolls (V)** and/or Beef

**Spinach & Ricotta Puffs (V)**

**Quiche (V)** A delicious variety of Quiches (Vegetarian available)

**Gourmet Sausage Rolls**

**Chargrilled Italian Meatballs**

**Mini Spring Rolls (V)**

**Savoury Pastry Rolls** - Chicken & Asparagus, Potato & Bacon, Spinich & Ricotta, Pumpkin, and Lasagne

**Deville Chicken Drumsticks**

**Mini Dim Sims (V)** and/or Beef

**Asian Pastries** Curry Puff, Seafood Roll, Thai Ginger Moneybag, Sweet & Sour Dumpling

**Traditional Italian Bruschetta (V)** Tuscan style bread with a topping of chopped tomatoes with extra virgin olive oil garlic, basil, salt and pepper

**Savoury Platters (V)** Dips, Cheeses, Vegetable sticks, Salami, Olives and water crackers

**Price List** please speak to our sales consultant about our public holiday rates

	Number of Guests		
	20 -39	40 - 79	80+
6 Portions per Guest	\$8.65	\$7.65	\$6.65
9 Portions per Guest	\$11.25	\$10.25	\$9.25
12 Portions per Guest	\$13.95	\$12.95	\$11.95
15 Portions per Guest	\$16.50	\$15.50	\$14.50

## Waiter/Waitress

To present your finger food feast, we recommend you utilise the services of professionally trained personnel who can attend your function, prepare and serve the food, and clean up. The number of staff required will vary according to the number of guests.

\$198 (4 hours) / \$179 (3.5 hours)

# Gourmet Finger Food Menu

Our delicious finger food menus offer both hot and cold selections, prepared and served by your Waiter/Waitress on garnished platters. Also included are napkins and all dipping sauces to compliment the finger food.

**(V)** Vegetarian

We offer a choice of 6, 9, 12 or 15 portions per guest

**Japanese Delicacies:** California Rolls; Nori Rolls and Sushi served with wasabi and soy sauce

**Chicken Satay Skewers:** Mildly Spiced Chicken Skewers served with Thai style satay sauce

**Mini Mignons:** Lamb & Bush Tomato, Peppered Beef and Cajun Chicken Mignons wrapped in Bacon

**Thai Chicken & Bok Choy Tallys**

Dumplings flavoured with Tom Yum & Coriander served with a sweet chilli sauce

**Petite Pies:** Curried Chicken and Vegetable, Lamb and Rosemary and Peppered Steak

**King Prawn Tails:** Fresh from the sea and served with a duo of dipping sauce

**Fresh Oysters:** Freshly shucked and served with Wasabi mayonaise

**Chicken Breast Goujons:** Fingers of tender Chicken breast served with a Chilli Plum dipping sauce

**Tiny Tarts:** Goats Cheese and Caramelised Onion, Green Curry Chicken and Coriander,

Olive and Bocconcini and Ratatouille tarts served in individual foil cups

**Smoked Salmon:** Smoked Salmon portions topped with Ricotta Cheese and served on Melba Toast

**Melon & Prosciutto Slices:** Sweet slices of rockmelon wrapped in dry cured, classic italian ham

(subject to availability)

**Price List** please speak to our sales consultant about our public holiday rates

Number of Guests

	20 -39	40 - 79	80+
6 Portions per Guest	\$16.95	\$14.95	\$13.95
9 Portions per Guest	\$20.95	\$18.95	\$17.95
12 Portions per Guest	\$24.95	\$22.95	\$21.95
15 Portions per Guest	\$28.95	\$26.95	\$25.95

**Waiter/Waitress**

To present your finger food feast, we recommend you utilise the services of professionally trained personnel who can attend your function, prepare and serve the food, and clean up. The number of staff required will vary according to the number of guests.

\$198 (4 hours) / \$179 (3.5 hours)



# FINGER FOOD VALUE PACKS

## **8 VARIETY PACK- over 300 pieces \$258.65**

Italian Meatballs  
Blackbean & Vegetable Spring Roll (V)  
Pumpkin & Feta Risotto Bite (V)  
Spinach & Cheese Pastizzi (V)  
Italian Bruschetta (V)  
Deville Chicken Wing Dings  
Caesar Salad Fingers  
Crumbed Squid Rings

## **10 VARIETY PACK- over 400 pieces \$412.75**

Thai Fishcake  
Chicken & Cheese Ball  
Quiche  
Satay Chicken Ball  
Savoury Pastry Rolls  
Smoked Bacon & Jalapeno Potato Ball  
Tuscan Risotto Bite (V)  
Shitake & Water Chestnut Puff (V)  
Greek Salad Skewer (V)  
Spinach & Cheese Triangle (V)

## **12 VARIETY PACK- over 500 pieces \$348.00**

Oriental Curry Puff (V)  
Japanese Panko Prawn  
Italian Meatball  
Spinach & Cheese Pastizzi (V)  
Samosa, Spring Roll & Thai Moneybags (V)  
Potato & Cheese Ball (V)  
Gourmet Sausage Roll  
Pumpkin & Feta Risotto Bite (V)  
Italian Bruschetta (V)  
Caesar Salad Fingers  
Sri Lankan Pan Roll (V)  
Deville Chicken Wing Dings

**Pricing :** please speak to our sales consultant about our public holiday rates

Please note that

# SANDWICH PLATTERS

**Basic Sandwich Platter - 40 Points \$67.60**

A variety of sandwich point in Brown, White & Multigrain bread.

may include Curried Egg & Alfalfa, Ham & Tomato, Salad, Cheese & Coleslaw, Tuna Mayonaise

**Gourmet Sandwich Platter - 40 Points \$78.00**

A Variety of gourmet sandwich points in Lawson Style Wholemeal & White bread.

may include Gourmet Tuna Mayonaise, Roast Beef & Seeded Mustard Mayonaise, Ploughmans

**Mixed Roll Platter - 30 Pieces \$88.50**

A Mixed Variety of Foccacia, Turkish and Baguette

may include Tuna Salad, Sweet Chilli Chicken, Chicken Caesar, Roast Beef Salad

# CLASSIC BBQ MENU

## From the BBQ:-

Homestyle Beef Burgers flavoured with Onion, Carrot and Mixed Herbs

A Selection of Gourmet Sausages - English Pork, Chicken Satay, Lamb & Rosemary, Chicken & Chive, Beef Steak & Onion and Beef & Tomato

Vegetarian Burgers - Totally Vegetarian served with a Spicy Fruit Chutney

White & Wholemeal Bread Rolls with Butter

Condiments

## Salads

New York Coleslaw

Stockman's Potato Salad

Mixed Bean Salad

Italian Pasta Salad

Oriental Rice Salad

Tuna Penne

Baby Beetroot Salad

German Potato Salad

Creamy Pasta Salad

Curried Pasta Salad

Greek Salad

Garden Salad

Caesar Salad

For less than 35 Guests Choose 4, for 35+ guests choose 5

Includes High Quality Disposable Dinnerware and Serviettes

Number of Guests	Price Per Guest	Number of Guests	Price Per Guest
30-39	\$20.25	80-89	\$17.25
40-49	\$20.00	90-99	\$16.15
50-59	\$19.45	100-149	\$15.30
60-69	\$18.90	150-199	\$15.05
70-79	\$18.35	200+	\$14.75

Please speak to a member of our sales team for staffing costs

# GOURMET BBQ MENU

**From the BBQ:-**

Succulent Scotch Fillet Steak  
 Tender Honey Soy Marinated Chicken Fillet  
 A Selection of

Vegetarian

White & Wholemeal Bread Rolls with Butter  
 Condiments

**Salads**

New York Coleslaw  
 Stockman's Potato Salad  
 Mixed Bean Salad  
 Italian Pasta Salad  
 Oriental Rice Salad  
 Tuna Penne  
 Baby Beetroot Salad

German Potato Salad  
 Creamy Pasta Salad  
 Curried Pasta Salad  
 Greek Salad  
 Garden Salad  
 Caesar Salad

For less than 35 Guests Choose 4, for 35+ guests choose 5

Includes High Quality Disposable Dinnerware and Serviettes

Number of Guests	Price Per Guest	Number of Guests	Price Per Guest
30-39	\$26.05	80-89	\$23.55
40-49	\$25.75	90-99	\$23.00
50-59	\$25.50	100-149	\$22.45
60-69	\$25.20	150-199	\$21.90
70-79	\$24.65	200+	\$21.35

Please speak to a member of our sales team for staffing costs

# BREAKFAST MENU

Bacon cooked right, delicious scrambled eggs perched on a half English muffin with a breakfast sausage and grilled tomato to accompany it.

The perfect start to the day!!! Add in our hot coffee and your staff will be raring to go!

## **Our Breakfast Comprises:-**

Scrambled Eggs

Bacon

Sausage

Hash Brown

English Muffin

Tomato

## **Pricing**

\$12.90 per guest (Min 20 Guests) - if more than 1 sitting each sitting min 20 guests

Coffee Available @ \$1.10 per cup inc GST

Juice Available @ \$1.10 per glass inc GST

**Staff will be required for Breakfast service From \$179**