



Formal Catering Menu

- Starters:** Antipasto Platter – Cured Meats, Cheese, Bocconcini, Olives
Seafood Platter - SA King Prawns, Salt & Pepper Calamari, Oysters
Finger Food Appetisers
- Entrée:** Pasta Dish: Ravioli, Lasagne, Spinach & Ricotta or Meat Shells, Fusilli, Cannelloni
- Main Course:** Fillet Mignon or Chicken Mignon cooked on Charcoal
Rib Eye, Scotch Fillet, or Fish option Salmon, Barramundi
Or any other meat choice
Served with Broccolini, & Sweet Potato Mash or Carrots and Roast Potatoes
Or choice of vegetables
Tossed or Greek Salad
Bread Rolls & Butter
- Dessert:** Choice of Pannacotta, Chocolate Mousse, Continental Cakes
Or your cake of choice served with Coulis and Ice-cream.

Prices starting from \$60.00 + GST p/p will include:

Choice of 1 Starter, 1 Entrée, 1 Main Course Dish.

Dessert extra charge.

Please call or email us for a quote to discuss different options and pricing.

Menus can be changed to suit event.

Minimum 40 people