



## Formal Catering Menu

Starters: Antipasto Platter - Cured Meats, Cheese, Bocconcini, Olives

Entrée: Pasta Dish: Fusilli, Cavatelli, Gnocchi

Main Course: Fillet Mignon or Chicken Mignon cooked on Charcoal  
Served with Broccolini & sweet potato mash or Carrots & Roast Potato's  
Tossed or Greek Salad  
Bread Rolls & Butter

Dessert: Your cake served with Coulis & Ice Cream.

**Pricing starting from \$70.00 + Gst will include:**

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

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

**Menus can be changed to suit event.**

**Minimum 40 people**



### **Other Menu Options - Price on Enquiry**

Starters: Seafood Platter - SA King Prawns, Salt & Pepper Calamari, Oysters  
Finger Food Appetisers

Entrée: Pasta Dish: Ravioli – Spinach & Ricotta or Meat  
Lasagne  
Cannelloni – Spinach & Ricotta or Meat  
Shells - Spinach & Ricotta or Meat

Main Course: Rib Eye  
Scotch Fillet  
Fish Option : Salmon or Barramundi

Dessert: Panacotta,  
Chocolate Mousse,  
Continental Cakes  
Individual Dessert Cups