

SEATED *grazing* MENUS

SEAFOOD

\$105pp

ENTRÉE

Fresh Prawns
 Oysters
 Smoked Salmon
 Bocconchini Cherry Tomato
 Seafood Salad
 Blue Swimmer Crabs
 Seafood Dip

MAINS

Calamari
 Mussel Pot
 BBQ Prawns
 Baked Scampi
 Prawn Cutlets
 Baked Balmain Bugs
 Bean & Corn Salad
 Potato Salad
 Garden Salad

DESSERTS

Pavlova
 Apple Crumble
 Crème Brûlée

ITALIAN

\$79pp

ENTRÉE

Sambuca Olives
 Pesto Dip
 Calamari
 Arancini
 Zucchini Flowers
 Capsicum Dip
 White Bait
 Cold Meats
 Cheeses

MAINS

Beef Lasagne
 Meat Balls in Sauce
 Roast Chicken
 Oven Baked Sword Fish
 Italian Salad
 Baked Veggies
 Roast Potato
 Pasta Salad

DESSERTS

Tiramisu
 Ricotta Cannoli
 Frangelico Pannacotta

AUSTRALIAN

\$75pp

ENTRÉE

Oysters
 Prawns
 Fried School Prawns
 Sliced Ham
 Vegemite Cheese Pizza
 Ham & Pineapple Pizza
 Bread Rolls

MAINS

Meat Pies
 BBQ Banana Prawns
 Lamb Sausages
 Roast Lamb / Gravy
 Potato Bake
 Roast Veggies
 Garden Salad
 Potato Salad

DESSERTS

Golden Gaytime Pannacotta
 Pavlova
 Lamington Mousse

Minimum 30 people • 10% non-refundable deposit required to secure booking
 Final numbers confirmed 10 days prior to function is what you will be charged for