



Banquet Hall Menu

Freshly baked bread rolls with butter

Cold Entrees

Tapas selection consisting of hummus, marinated Great Southern Groves olives, semi-dried tomatoes, grilled eggplant salad, chorizo and crumbed mushrooms
Prawn, snapper and smoked salmon with French bean and olive salad and tartare sauce
Orange, prosciutto, mozzarella, mint and Great Southern Groves EVOO salad

Hot Entrees

Creamy mushroom soup with chives
Yellow curried pumpkin soup with coconut milk
Spinach and ricotta raviolini with olive, caper, chili and basil pomodoro cream sauce
Grilled snapper, prawn and scallop with lemon and caper risotto
Roasted Linley Valley pork belly and grilled chorizo with fennel and orange salad

Entrée Tasting Plate (add \$5.00pp)

Tapas selection consisting of hummus, marinated Great Southern Groves olives, semi-dried tomatoes, grilled eggplant salad, chorizo and crumbed mushrooms
Orange, prosciutto, mozzarella, mint and Great Southern Groves EVOO salad
Grilled prawn and scallop with lemon and caper risotto

Main Courses

Grilled beef fillet steak with porcini mushroom cap and jus
Roasted lamb rump with ratatouille and jus
Paprika roasted chicken roule with French pea ragout, crisp prosciutto shard and jus
Baked cauliflower and mushroom wellington
Grilled Norwest barramundi fillet with sautéed spinach and lemon butter sauce
Grilled Tasmanian salmon fillet with sautéed spinach and lemon butter sauce

*All main courses accompanied by gratinated potato,
pumpkin puree and a seasonal vegetable bundle*

Desserts

Mango pannacotta with gulab jamun and passionfruit syrup
Bourbon and orange crème brulee with biscotti
Chocolate cake with raspberry gel and fresh berries
Rum, pineapple and toffee cake with vanilla ice cream
Mango, lime and pandan cheesecake with melon salad



Banquet Hall Menu

Dessert Tasting Plate (add \$5.00pp)

Bourbon and orange crème brulee with biscotti
Chocolate cake with raspberry gel and fresh berries
Fresh fruit tartlet

Shared Petite Sweets

(please select three)

Fresh fruit tartlets
Chocolate tartlets
Fresh fruit pavlovas
Lemon curd pavlovas
Macarons
Marbled profiteroles
Mango ice cream cornettes
Gingerbread and coconut cheesecake
Pecan fudge brownies

Freshly brewed coffee and tea
Chocolates

Pricing

Two Course Set Menu

\$60.00 per person | \$55.00 per person (members)

Three Course Set Menu

\$70.00 per person | \$65.00 per person (members)

Menu Upgrades

Alternate drop: 2 x entrees - \$5.00 per person
Alternate drop: 2 x main courses - \$5.00 per person
Alternate drop: 2 x desserts - \$5.00 per person
Entrée tasting plate = \$5.00 per person
Choice of 2 x main courses (max 150) - \$10.00 per person
Dessert tasting plate = \$5.00 per person