

A la Carte Lunch & Dinner Options

2 Courses = \$62.00 per person (Can be entree & main or main & dessert)

3 Courses = \$ 75.00 per person (Entree, main & dessert)

Neither price points include labour costs; individual quotes will be tailored for each event depending on their varying needs and will be added to the above quoted price.

Entree Options - pick two to be served alternatively

Prawn salad with red capsicum, white beans, celery & aioli (GF)

Salt & pepper tempura octopus with tomato & coriander salsa and coriander aioli (GF option available)

Slow cooked Bangalow sweet pork belly with udon noodles & green papaya

Roast pumpkin salad with cos lettuce, pecans, goat's feta & Dijon mustard dressing (GF, V)

Chinese style crisp skin duck breast with orange & sesame salad (GF option available)

Main Options - pick two to be served alternatively

Grilled Bangalow sweet pork scotch fillet with sautéed apple, potato and parmesan gratin finished with grain mustard cream (GF)

Roast salmon fillet with sweet potato puree, Asian greens & ginger hollandaise (GF)

Pan fried fillet of local fish with semi-dried tomatoes, green beans, olives & basil butter sauce (GF)

Grilled local grass fed Angus beef sirloin with bacon & potato rosti, black olive butter & black pepper sauce (GF)

Roast chicken breast with spinach & macadamia stuffing, crushed kipfler potatoes & roast onion sauce

Herb crusted rack of lamb with garlic mash & cherry tomatoes

Dessert Options - pick two to be served alternatively

Sticky Date Pudding

Chocolate mousse with ginger glass biscuits

Coconut bavaroise with pineapple gelato

Strawberry, macadamia and vanilla bean cheesecake

Orange brulee with pistachio biscotti

Canapé Options

\$4.50 per piece, minimum of 40 pieces per option:

Oysters - Natural, Kilpatrick or Japanese (all GF)

Roulade of eggplant, goat's cheese & roasted capsicum with Pesto (GF, V)

Prosciutto & Rockmelon with olive oil & chives (GF)

Beer battered local fish with tartar sauce

Coconut Prawns with Mango & coriander dressing

Smoked chicken, avocado & red capsicum flat bread roll

Caramelised onion, pine nut & blue cheese mini quiches (V)

Chorizo & corn Arancini with aioli (V option available)

Smoked Salmon Roulade with lime aioli

Spinach, pine nut & feta frittata (GF, V)

California Rolls (Avocado, Cucumber & Carrot) with wasabi, soy & ginger (GF, V)

Buffet Options

\$60.00 per guest with a minimum of 40 guests

Moroccan

- Chemoula spiced local fish with black olives and cherry tomatoes
- Lemon and green olive Alstonville chicken Tagine
- Slow cooked lamb shoulder with cumin and sweet potato
- Cous cous with pine nuts and currants
- Tomato and mint salad
- Carrot and orange salad

French

- Salmon baked with lemon and vermouth
- Beef with mushrooms and bacon
- Chicken in red wine and onion
- Baked potato with caramelised onion
- Nicoise salad - tuna, kipfler potato, tomato, olive & green beans
- Lentil and leaf salad

Comfort Food

- Slow roast chicken with onions & pumpkin
- Roast local grass fed Black Angus sirloin with béarnaise sauce
- Slow braised beef with mushrooms and black pepper
- Creamed spinach
- Baked potato with cream, parmesan and bacon
- Garden salad
- Caesar salad

Chef's selection of Desserts can be added to any of the buffet options for the revised price of \$70.00 per person.