

FINGER FOOD

PLATTERS

| | |
|----------------------------------|-------------------|
| Cake Platter | \$90 per Platter |
| Mixed Finger Food Platter | \$100 per Platter |
| Mixed Sandwich Platter | \$100 per Platter |
| Fresh Fruit Platter | \$100 per Platter |
| Cheese/ Salami & Cracker Platter | \$130 per Platter |
| Bowl of Chips (Large) | \$18 per Bowl |

MIXED FINGER FOOD PLATTER

Choose 5 Selection per Platter

SELECTIONS:

| | |
|------------------|--------------------------|
| Mini Spring Roll | Nuggets |
| Mini Dim Sim | Chips |
| Prawn Toast | Garlic Bread |
| Wontons | Calamari Rings |
| Crab Sticks | Party Pies |
| Chicken Wings | Sausage Rolls |
| Fish Cocktails | Spinach & Feta Triangles |

EXTRA'S:

Table Cloth ——— \$10 per Cloth

* Please advise of any special dietary requirement such as Allergic, Gluten Free, Vegetarian or Vegan.

* Prices are valid for function booked up till 21st December 2022.

CHINESE BUFFET #1

Minimum of 50 People

ALL YOU CAN EAT

Adult \$32

Children 0-3 Free / 4-10Yrs \$12 / 11-17Yrs \$22

ENTREE: (choose 3 selections)

Spring Roll

Dim Sim

Crab Stick

Prawn Toast

Hot Chips

Party Pie

Sausage Roll

Fish Cocktail

MAIN: (choose 5 selections) **Fried Rice** INCLUDED

Honey Chicken

Sweet & Sour Pork

Chicken Vegetable

Beef Black Bean

Singapore Noodles

Lemon Chicken

Sweet & Sour Fish

Garlic Combination

Mixed Garlic Vegetable

Mongolian Beef

DESSERT: (choose 1 selection)

Ice Cream

Jelly

Fruit Salad

EXTRA'S:

Table Cloth ————— \$10 per Cloth

Bread Roll & Butter ——— \$2 per Serve

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CHINESE BUFFET #2

Minimum of 80 People

ALL YOU CAN EAT

Adult \$36

Children 0-3 Free / 4-10Yrs \$14 / 11-17Yrs \$28

ENTREE: (choose 5 selections)

Spring Roll

Dim Sim

Crab Stick

Prawn Toast

Chicken Wings

Hot Chips

Party Pie

Sausage Roll

Fish Cocktail

Calamari Rings

MAIN: (choose 5 selections) **Special Fried Rice** INCLUDED

Honey Chicken

Sweet & Sour Pork

Beef Black Bean

Singapore Noodles

Sweet & Sour Fish

Salt & Pepper Squid

Mongolian Lamb

Combination Hokkien Noodles

Lemon Chicken

Mongolian beef

Black Pepper Lamb

Curry Mini Prawn

Peking Pork Ribs

Mixed Garlic Vegetable

Chicken Vegetable

Garlic Combination

DESSERT: (choose 2 selections)

Ice Cream

Jelly

Fruit Salad

Pavlova

Cream

Chocolate Cake

EXTRA'S:

Table Cloth ————— \$10 per Cloth

Bread Roll & Butter ——— \$2 per Serve

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COMBINATION BUFFET

Minimum of 80 People

ALL YOU CAN EAT

Adult \$42

Children 0-3 Free / 4-10Yrs \$18 / 11-17Yrs \$35

ENTREE: (choose 5 selections)

Spring Roll

Dim Sim

Crab Stick

Prawn Toast

Chicken Wings

Hot Chips

Party Pie

Sausage Roll

Fish Cocktail

Calamari Rings

MAIN: (choose 5 selections) **Special Fried Rice** INCLUDED

Honey Chicken

Sweet & Sour Pork

Beef Black Bean

Singapore Noodles

Salt & Pepper Squid

Sweet & Sour Fish

Mongolian Lamb

Combination Hokkien Noodles

Lemon Chicken

Mongolian Beef

Black Pepper Lamb

Curry Mini Prawn

Peking Pork Ribs

Mixed Garlic Vegetable

Chicken Vegetable

Garlic Combination

AUSTRALIAN SELECTIONS (Inclusive of Buffet)

Roast Pork, Beef & Chicken (choose one meat selection)

Baked Potato, Pumpkin, Pea, Carrot, Gravy

DESSERT: (choose 2 selections)

Ice Cream

Jelly

Fruit Salad

Pavlova

Cream

Chocolate Cake

EXTRA'S:

Table Cloth ————— \$10 per Cloth

Bread Roll & Butter ——— \$2 per Serve

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FUNCTION MENU #1

Minimum of 50 People

1 Course \$33pp / 2 Course \$36pp / 3 Course \$41pp

ENTREE — Served Alternate

Chicken Skewers with Satay Sauce

Salt & Pepper Calamari

MAIN — Served Alternate

Chicken Schnitzel

Lightly crumbed chicken breast cooked to golden brown with garden salad

Roast Beef

Roast black pepper beef blade served with gravy, fresh bean, baked potato and pumpkin

DESSERT — Served Alternate

Chocolate Mousse with Fresh Strawberry

Apple Crumble with Custard

EXTRA'S:

Table Cloth ————— \$10 per Cloth

Bread Roll & Butter ——— \$2 per Serve

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FUNCTION MENU #2

Minimum of 80 people

1 Course \$45pp / 2 Course \$48pp / 3 Course \$53pp

ENTREE — Served Alternate

King Prawn Cutlet

Homemade Crumbed Calamari Rings

MAIN — Served Alternate (Choose 2 Selections)

Rack of Lamb

3 Cutlet racks served with red wine jus, baked potato, baked pumpkin and carrot

Mango Chicken

Chicken breast glazed with mango chutney sauce, carrot, bean, broccoli & cauliflower

Atlantic Salmon Mornay

Lightly grilled salmon fillet with mornay sauce, asparagus, lemon & fresh garden salad

Pork Fillet Steak

2 Grilled pork fillet steak with apple sauce & fresh garden salad

DESSERT — Served Alternate (Choose 2 Selections)

Cheese Cake with Cream

Bread Pudding with Custard

Chocolate Cake with Cream

Apple Crumble with custard

EXTRA'S:

Table Cloth ————— \$10 per Cloth

Bread Roll & Butter ——— \$2 per Serve

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