
TOWN CENTRE RESTAURANT

FUNCTION PACKAGES

FUNCTION MENU PACKAGES

Coffee Breaks

menu 1

basic (morning or afternoon tea only)

Minimum 12 persons

Tea and Coffee served with :

A choice of one from below \$6.80 per person

A choice of two from below \$9.80 per person

- Banana, Carrot or Chocolate Cake
- Mini Muffins
- Homemade baked scones with jam and cream
- Fresh baked Danish pastries
- Caramel or Rocky Road Slice

menu 2

savoury

Minimum 12 persons \$8.50 per person

Tea and Coffee served with:

Assorted sandwiches (1 pp)

- Choose from White, Wholemeal Bread or a combination
- Individually plated add \$0.30 pp

menu 3

savoury upgrade

Minimum 12 persons \$12.80 per person

Tea and Coffee served with:

Assorted sandwiches (1 pp) and assorted hot finger foods

Lite Workers Lunch

menu 1

\$13.50 pp

Minimum of 12 persons

- Selection of assorted Open Gourmet Sandwiches (2 pp)
 - Tea and Coffee
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menu 2

\$14.95 pp

- Salad plates with Ham, Chicken, Beef or Turkey (choice of two)
 - Tea and Coffee
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menu 3

bushtucker lunch \$18.50

Minimum of 20 persons – self serve Sandwich and Roll buffet

The following fresh baked breads:

- Torpedoes
- Damper Cob
- Turkish Bread
- Whole Grain sliced

The following sandwich fills:

- Salami, Ham, Chicken and Beef
- Chef's selection of Sandwich Cut Salad
- Selection of Sandwich Antipasto
- Condiments
- Tea and Coffee

Cocktail Menu Buffet

Self serve and can choose a variety and add prices together for package. Minimum of 40 persons for these menus.

menu 1

snack platter

\$4.95 per person

- Cubed Tasty Cheese
 - Cabanossi
 - Nuts, Chips and Crackers
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menu 2

dips and cheese

\$6.95 per person

- Selection of Australian Cheese and Crackers
 - Crispy Corn Chips
 - Crisp Carrot and Celery Sticks
 - Homemade Dips
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menu 3

gourmet cheese and fruit platter

\$11.90 per person

- Slices of Fresh Seasonal and Dried Fruits
 - Selection of King Island Soft and Hard Cheese
 - Variety of Crackers and Antipasto
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menu 4

hot finger food platter

\$8.50 per person includes 1 piece each of the following per person

- Petit Sausage Roll
- Petit Beef Pie
- Cocktail Spring Roll
- Mini Pizza

menu 5

gourmet hot finger food platter

\$9.50 per person

Includes 1 piece each of the following per person

- Savoury filled Vol-Au-Vent
- Petit Lamb and Rosemary Pie
- Cocktail Mini Quiche
- Savoury Puff Parcel

menu 6

grand finger food platter

\$13.50 per person

Includes 1 piece of the following per person

- Tempura Prawn Cutlets
- Salt and Pepper Squid
- Petit Savoury Pies
- Cocktail Mini Quiche
- Savoury Puff Parcel

menu 7

sandwich platter

\$5.00 per person

Includes 1 Sandwich Per Person

- Chef's Selection of Closed Sandwiches on your choice of White or Wholemeal Bread.

Cocktail Menus

Minimum number of 40 guests apply – Served To Guests

menu 1

basic cocktail party

\$13.50 per person

40 mins of food service

- Chef's selection of Hot Canape platters
 - Nuts and Crisps placed around the room
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menu 2

general cocktail party

\$18.90 per person

40 mins of food service

- Crudites and Dip platters
 - Chef's selection of Hot Canape platters
 - Chef's selection of Cold Canape platters
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menu 3

gourmet cocktail party

\$23.50 per person

1 hour of food service

- Crudites and Dip platters
- Chef's selection of Hors D'ourves platters
- Chef's selection of Hot Canape platters
- Assorted Cheese and Cracker platters placed around the room

Our Hot Canapes and Hors D'ourves are made on site and change with seasonal produce.

Buffet Menus

menu 1

buffet

\$24.50 per person

- Fresh variety of Bread Rolls
Selection of 3 of the following cold meats
 - Pork
 - Chicken
 - Beef
 - Ham
 - Lamb
 - Selection of Salami
 - Chef's selection of Salads and Dressings
 - Chef's selection of Desserts
 - Tea and Coffee with After Dinner Mints
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menu 2

buffet

\$28.50 per person

- Fresh variety of Bread Rolls
- Choice of 2 Hot Fork dishes :
 - Beef Stroganoff
 - Butter Chicken
 - Thai Chicken
 - Cajun Beef
 - Chicken and Asparagus in White Wine sauce
 - Satay Chicken*All served with Basmati rice*
- Platters of 2 Cold Cuts (as per menu 1) with accompanying condiments
- Chef's selection of Salads and Dressings
- Chef's selection of Desserts
- Offering of Australian Cheeses and Crackers
- Tea and Coffee with after Dinner Mints

menu 3

buffet

\$32.50 per person

- Fresh selection of Bread Rolls
- Choice of 2 Hot Carvery Roasts (carved by chef)
 - Pork
 - Chicken
 - Beef
 - Leg of Honey Ham
 - Lamb

Served with accompanying sauce
- Roast Potato and Pumpkin
- Selection of fresh steamed vegetables
- Chef's selection of salads and vegetables
- Platter of Australian Cheeses and Crackers
- Fresh seasonal cut fruit display
- Chef's selection of Desserts
- Tea and Coffee with After Dinner Mints

menu 4

buffet

\$39.50 per head

- Fresh selection of Bread Rolls
- Choice of 2 Hot Carvery Roasts as per menu 3 with condiments and sauces
- Roast Potato and Pumpkin
- Selection of fresh steamed Vegetables
- Platter of carved Leg Ham
- Platter of King Prawns
- Chef's selection of Salads and Dressings
- King Island Cheeses and Crackers
- Fresh seasonal cut Fruit
- Chef's selection of Desserts
- Tea and Coffee with after Dinner Mints

menu 1

Banquet Menus

Pre dinner appetisers can be added to banquet menus for \$6.50

2 Course – \$24.00

2 course can be entree and main or main and dessert

3 Course – \$29.00

Choice of two of the following served alternately

Entree

- Lemon Pepper Chicken pieces crumbed and Coriander Yoghurt dip
- Traditional Pumpkin Soup served with homestyle Croutons
- Seeded Mustard Lamb Salad seasoned with a Pesto Vinaigrette
- Pettit Satay Chicken skewers on a Pilaf of Basmati Rice
- Rocket and Pancetta salad with Italian Chive Dressing

Main

- Grilled Barramundi Fillet on Potato and Baby Leek Rosti, Baby Spinach leaves and a Chardonnay sauce.
- Pan Fried Chicken Breast on a Mushroom Risotto with Green Peppercorn Brandy sauce and Snow Pea Sprouts.
- Pan Fried Veal Scallopini, sautéed in a Wild Mushroom and Brandy Cream sauce served upon a Herb Pilaf.
- Slow roasted Thyme Lamb Rack with Sweet Potato Mash and napped with a creamy demi glaze.
- Chicken Breast Fillet with Mango, Avocado and Cheese. Roasted, served with seasonal Vegetables and finished with a Plum Cream sauce.

Dessert

- See dessert menu choices on page 10

Includes Bread Roll, Tea and Coffee with After Dinner Mints.

menu 2

2 Course – \$24.00

2 course can be entree and main or main and dessert

3 Course – \$29.00

Choice of two of the following served alternately

Entree

- Prawn Caesar salad with Crispy Bacon, Baby cos, shaved Parmesan topped with Plump Prawns, drizzled with Caesar dressing and Garlic croutons.
- Lamb Brochette with a spicy Thai sauce, set on Jasmine rice.
- Cajun Beef Slivers with roasted Eggplant, capsicum on a Pilaf of Basmati rice.
- Potato Gnocchi with Mescaline salad and shaved Parmesan.
- Pesto spiced Chicken with Potato and Mushroom salad and Sesame dressing

Main

- Oven baked Chicken Fillet wrapped in Puff Pastry and filled with King Island Brie, Atlantic Salmon and topped with a Native Plum sauce, served with seasonal steamed Vegetables and creamy Potato Bake.
- Slow Roasted Lamb Rump topped with Mustard and Herbs with Beans, Mashed Potato and Port Wine sauce.
- Baked Salmon Fillet with roasted Pine Nuts served with Green Beans and White Asparagus Spears, Mash with a Bernaise sauce.
- Baked Yearling Beef with roasted Potatoes and seasoned Vegetables with Mustard sauce.
- Golden Veal Strudel in Sesame Filo Pastry surrounded by Gratin Potatoes and seasonal steamed Vegetables.

Dessert

- See desert menu choices on page 10

Includes Bread Roll, Tea and Coffee with After Dinner Mint.

dessert selection

For Banquet Menu

Your choice of two desserts, served alternately.

Dessert

- Lemon Meringue Pie with Raspberry sauce
- Baked Cheese Cake with Strawberry coulis
- Warm Sticky Date Pudding with Butter Scotch sauce
- Warm Apple Strudel dusted with Icing Sugar
- Berry Tart with Contreau coulis
- Strawberry Mousse topped with fresh Strawberries and Chocolate shards
- Cookies and Cream Chocolate Mousse
- Lemon Tart topped with Berry compote
- Mango Cheese Cake and Marinated Strawberries
- Warm Chocolate Pudding with shredded White Chocolate and Strawberries