

# Function Menu

## 🌀 Entrée 🌀

### **Roasted Butternut Pumpkin Soup**

Served with a swirl of Sour Cream  
& Fresh Chives

### **Classic Italian Minestrone Soup**

Served with Parmesan Shavings

### **Country Chicken & Vegetable Soup**

Hearty country style soup

### **Antipasto Selection**

A serving of selected Continental Meats,  
Roasted & Marinated Vegetables  
With Olives & Cheese

### **Smoked Salmon Roulade**

Tasmanian Salmon filled with Cream Cheese  
Spanish onion & Capers

### **The Retro Prawn Cocktail**

Freshly cooked Prawns  
Served with the Chef's Seafood Dressing

### **Baked Three Cheese Tart**

3 Cheeses cooked in a Shortcrust Pastry Case  
Served with a Tomato & Herb Coulis

### **Chicken Caesar Salad**

Baked Chicken pieces on Cos Leaves with Crispy Bacon,  
Parmesan shavings, Crunchy Crotons  
& a Creamy Caesar Dressing

### **Greek Salad with Lamb**

Shavings of Roasted Lamb top the classic Greek Salad  
Of Cucumber, Tomato, Onions & Olives  
With Feta Cheese & Dressing

### **Spinach & Ricotta Cannelloni**

Served with a Rosa Sauce, Shavings of Italian cheese  
& Cracked Pepper



# Function Menu

## ❧ Main Course ❧

### **Baked Barramundi Fillet**

Served with a Rich Lemon Buerre Blanc Sauce

### **Roast Porterhouse of Beef**

Served with Demi Glaze

### **Char Grilled Chicken**

Served with a light Chicken Jus

### **Seeded Mustard and Rosemary Lamb**

Tender Lamb Pieces with a Merlot Sauce

### **Baked Chicken Breast**

Stuffed with Semi Dried Tomatoes & Herbs  
Served with a Tomato Coulis or Light Chicken Jus

### **Sirloin Steak**

Served with a Burgundy Jus

### **Traditional Turkey Roast**

With Home style Herb Stuffing  
& Country style Gravy

### **Spinach & Ricotta Cannelloni**

Served with a Rosa Sauce  
Shavings of Italian cheese  
& Cracked Pepper

## ❧ Kid's Menu ❧

(Aged 2 – 14)

Chicken Nuggets served with chips or wedges

or

Chicken/Beef Schnitzel served with chips or wedges

or

Penne Pasta served with Tomato & Basil Sauce



# Function Menu

## 🌀 **Main Course** 🌀

### **Starch Selection (Select 1)**

Roasted Potatoes  
Chive & Garlic Mashed Potatoes  
Long Grain & Wild Rice Combo

### **Vegetable Selection (Select 2)**

Green Beans  
Glazed Carrots  
Steamed Broccoli  
Baked Onions  
Baby Peas

### **Salad Selection**

#### **Tossed Salad**

Mixed Greens, Tomato Wedges  
Spanish Onions, Diced Cucumber  
& Balsamic Vinaigrette

#### **Greek Salad**

Diced Cucumber, Tomato Wedges  
Spanish Onions, Olives  
& Fetta Cheese

#### **Chef's Salad**

Mixed Greens, Semi-Dried Tomatoes  
Olives, Onions, Roasted Capsicum  
With a Tangy French dressing

Additional items –

Garlic and Herb Breads



# Function Menu

## 🌀 Dessert 🌀

### **Cheesecake**

Creamy Cheesecake served with  
Citrus & Passionfruit Coulis or Berry Coulis  
& Chantilly Cream

### **Vintage Hall Cheese selection**

Served with Dried Fruit & Crackers  
Additional \$3.00 per person

### **Sticky Date Pudding**

Served with a Rich Butterscotch Sauce  
& Chantilly Cream

### **Double Chocolate Pudding**

Served with a Rich Chocolate Sauce  
& Vanilla Ice Cream

### **Old Fashioned Bread and Butter Pudding**

Served with Vanilla Ice Cream  
& Baileys infused Custard

### **Fruit Salad**

Seasonal Fruits served with  
Vanilla Ice Cream & Berry Coulis

### **Homestyle Apple Crumble**

Served with Vanilla Ice Cream & Berry Coulis

### **Berry Parfait**

Zesty Berries layered in a Creamy Berry Mousse

### **Tiramisu Cake**

Served with Espresso Sauce

### **Cake, Cut and Serve**

Your own special cake cut & served  
With fresh cream & Berry Coulis

### **Filtered Coffee and Tea Included**

