



# Menu Options



Let's get social.

# Catering Packages

Please note minimum spend on food applies on Saturday nights if you require the whole function room.

## Canapés

- 4 Items**      **\$12pp**
- 6 Items**      **\$18pp**
- 8 Items**      **\$24pp**

- Petite Beef Pies
- Buffalo Cauliflower Bites (vegan)
- Crumbed Fish Pieces
- Vegetable Mini Spring Rolls (veg)
- Crispy Popcorn Chicken
- Indian Vegetable Samosa (veg)
- Mini Sausage Rolls
- Mini Quiches
- Arancini Balls (veg/vegan)
- Duck and Plum Spring Rolls
- Pork and Shitake Gyoza
- Steamed Dumplings (pork or vegetable)
- Rare Roast Beef and Horseradish Ribbon Sandwiches
- Chicken, Walnut and Watercress Ribbon Sandwiches
- Chefs Own Hand Rolled Meat Balls
- Chicken Satays with Peanut sauce
- Chicken Buffalo Wings with Texan hot Sauce

### Add a substantial Item \$6 per person choose 1

- Beef Slider, Cheese, Grilled Onions, Tomato Chutney
- Bao Buns Crispy Pork and Pickled Vege, Coriander
- Southern Fried Chicken Slider, Lettuce, Cheese and Mayo
- Crispy fried Fish Taco, Pico De Gallo, Kewpie Mayo

## Corporate Packages

### Morning or Afternoon Tea | \$15pp | All served on Platters

- Mixed Sandwiches (2 points per person)
- 3 Varieties of Hot Finger Food
- 2 Varieties of Slices/Cakes
- Tea and Coffee Station

#### Optional Extras

- Assorted Biscuits: \$4.50pp
- Tea and Coffee: \$3pp
- Tea/Coffee supplied all day: \$8.95pp
- Mixed Sandwich/Wrap Platters: \$8pp  
(Platter includes vegetarian and meat varieties)
- Gourmet Sandwich Platters: \$10pp
- Scones Jam & Cream: \$6pp
- Fruit & Custard Danishes: \$7pp
- Assorted Muffins: \$7pp
- Gluten Free Cakes: \$7pp

# Catering Packages

## Plated Menu Options

### Selection 1 | 2 course \$25pp | 3 course \$32pp

#### Starter

Crusty Garlic Butter Sourdough (To Share)

#### Mains

Please Choose Any 2 Mains to Be Served Alternately

- Chicken Breast with Honey Mustard Sauce, Crispy Chips and Salad
- Traditional Roast of the Day (Beef, Pork or Lamb) with Garden Vegetables, Gravy and condiments (available gluten free)
- Classic New Zealand Battered Cod and Chips, Salad and Tartare Sauce
- Butchers Own Thick Pork Sausages, Mashed Potato and Vegetables

#### Dessert

- Raspberry Cheesecake, Chantilly Cream and Seasonal Berries
- Warm Sticky Date Pudding, Ice Cream and Salted Caramel drizzle

\*Gluten Free Dessert Option Available on Request.

### Selection 2 | 2 course \$40pp | 3 course \$50pp

#### Entrée

- Wagyu Brisket Spring Rolls, Pickled Ginger and Soy Sauce
- Salt and Pepper Squid Strips (gf)
- Caesar Salad, Baby Cos, Bacon, Egg, Croutons and Caesar dressing

#### Mains

Please Choose Any 2 Mains to Be Served Alternately

Includes Bread Roll with Butter

- Chicken Supreme, Steamed Asian Vegetables, Jasmine Rice, Red Curry Sauce and Poppadum (gf)
- Twice Cooked Pork Belly, Apple Puree and Pan Gravy
- Aged 200g Char Grilled Eye Fillet Steak, Creamy Mash Seasonal Vegetables and Red Wine Reduction (gf)
- Mushroom and Quinoa Salad with Field Tomatoes, Tofu and a Burnt Orange Vinaigrette (vegan, vegetarian)
- Eggplant Parmigiana with Watercress Salad and Sweet Potato Crisps

#### Dessert

- Chocolate Raspberry Tart, Berry Coulis and Chantilly Cream
- Warm Sticky Date Pudding, Ice Cream and Salted Caramel drizzle

\*Gluten Free Dessert Option Available on Request.



# Catering Packages

## Plated Menu Options (Cont)

**Selection 3 | 2 course \$50pp | 3 course \$60pp**

### Entrée

- Fresh Mooloolabah King Prawns, Avocado Tartine and Cocktail sauce
- Crusted Pork Belly, Thai Salad, Peanuts Vermicelli Puffs, Chilli Caramel
- Eggplant Parmigiana, Salad Leaves, Balsamic Glaze

### Mains

Please Choose Any 2 Mains to Be Served Alternately

Includes Bread Roll with Butter

- Char grilled Pork Cutlet, Creamy Mash, Cajun Maple Butter, house Chutney and smokey Asparagus. (available gf)
- Crispy Skin Humpty Doo Barramundi, Tropical Salsa, tossed Greens and Chips
- Aged 200g Char grilled Eye Fillet Steak, creamy Mash, seasonal Vegetables and Garlic and Parsley Butter (available gf)
- Mushroom and Quinoa Salad with Field Tomatoes, Tofu and a Burnt Orange Vinaigrette. (vegan and vegetarian)
- Eggplant Parmigiana with Watercress Salad and Sweet Potato Crisps

### Dessert

- Blueberry Brulee Cheesecake, Chantilly Cream and Seasonal Berries.
- Vanilla Bean Panna Cotta, Charred Mango, Macadamia Crunch

\*Gluten Free Dessert Option Available on Request.



# Catering Packages

## American BBQ Box

Prepared by our Double Barrel BBQ Team | \$45pp

- House Smoked Meats:  
Wagyu Brisket, Carolina Pulled Pork,  
House made Cheese and Jalapeno Sausage,  
Fries and Battered Onion Rings
- Bread Roll
- Buttermilk Slaw
- Marinated Onions
- Sliced Pickled Jalapenos
- Bread Roll with Butter

### Add Canapés

To be served on arrival - for an additional \$15pp

Crumbed Mac and Cheese Bites,  
Cream Cheese Stuffed Jalapeno Peppers fried until crisp,  
Chicken Buffalo Wings and dipping sauces

### Add Dessert

Available for an additional \$7pp

- American Brownie and Chantilly Cream
- Pecan Pie with a Caramel Pecan sauce

