

# KITCHEN

## - SET MENU -

PLEASE SELECT 2 FROM EACH COURSE  
FOR AN ALTERNATE SERVE

2 COURSES \$55 | 3 COURSES \$65

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### ON ARRIVAL

CONTINENTAL LOAF TOASTED with garlic butter and mozzarella cheese **V**

### ENTRÉE (PLEASE CHOOSE 2 ITEMS)

GRILLED HALOUMI blistered tomatoes, kalamata olives, labneh, pomegranate and  
toasted pita bread **V, GFO**

SALT & PEPPER SQUID with garlic mayonnaise and fresh lemon

PORTUGUESE PORK BELLY spiced marinated grilled pork belly with mojo picon, rocket  
and grilled pineapple salsa **GF**

SEARED SCALLOPS cauliflower and pea purée, lumpfish roe and salmoriglio sauce **GF**

### MAIN (PLEASE CHOOSE 2 ITEMS)

BARRAMUNDI FILLET served with a mild spicy coconut curry, green beans,  
sugar snap peas, baby corn and steamed aromatic rice

CRISPY PORK BELLY served with smoked paprika infused roasted chats, grilled dutch  
carrot, sugar snap peas, apple purée and creamy mustard sauce **GF**

CHICKEN ROULADE filled with fetta, spinach and mushrooms, wrapped in prosciutto served  
with crispy fried potatoes, sautéed spinach, sugar snap peas and creamy porcini sauce **GF**

MARINATED LAMB SOUVLAKI served with greek salad, chips, tzatziki and pita bread **GFO**

### DESSERT

CHOCOLATE FONDANT PUDDING soft centred served with king island double cream

INDIVIDUAL STICKY DATE PUDDING served with warm butterscotch sauce and vanilla bean ice cream

**V - VEGETARIAN**

**GF - GLUTEN FREE**

**\* EXTRA CHARGES MAY APPLY FOR GFO**



# KITCHEN

## - SHARED MENU -

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### MENU 1 - \$50PP

**MARGHERITA PIZZA** napoli base, cherry tomato, bocconcini, mozzarella, fresh basil **V**

**PRAWN AND CHORIZO LINGUINE** tiger prawns, spanish chorizo, baby spinach, cherry tomatoes, garlic, chilli, virgin olive oil and shaved grana padano **GFO**

**CHICKEN ALFREDO PAPPARDELLE** pan fried chicken breast and shitake mushrooms in a creamy alfredo sauce topped with shaved aged parmesan **GFO**

**CORN AND LENTIL SALAD** yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za'atar, dijon and lemon dressing **V, GF**

### MENU 2 - \$55PP

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese **V**

**GRILLED HALOUMI** blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread **V, GFO**

**CHILLI LIME FISH TACO** grilled pineapple, tomato and red onion salsa, shredded cabbage, cos lettuce, avocado and lemon aioli

#### CHOICE OF PIZZAS

**CORN AND LENTIL SALAD** yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za'atar, dijon and lemon dressing **V, GF**

### MENU 3 - \$70PP

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese **V**

**GRILLED HALOUMI** blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread **V, GFO**

**CHILLI LIME FISH TACO** grilled pineapple, tomato and red onion salsa, shredded cabbage, cos lettuce, avocado and lemon aioli

**PRAWN AND CHORIZO LINGUINE** tiger prawns, spanish chorizo, baby spinach, cherry tomatoes, garlic, chilli, virgin olive oil and shaved grana padano **GFO**

**CHICKEN ALFREDO PAPPARDELLE** pan fried chicken breast and shitake mushrooms in a creamy alfredo sauce topped with shaved aged parmesan **GFO**

**MARINATED LAMB SOUVLAKI** served with greek salad, chips, tzatziki and pita bread **GFO**

#### CHOICE OF PIZZAS

**CORN AND LENTIL SALAD** yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za'atar, dijon and lemon dressing **V, GF**

**V - VEGETARIAN**

**GF - GLUTEN FREE**

**\* EXTRA CHARGES MAY APPLY FOR GFO**

# KITCHEN TERMS & CONDITIONS

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Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of the event.

Minimum 20 guests, Maximum 38 guests.

For lunch and dinner bookings, a choice of a shared or set menu must be selected. Choices for set menus are Entrée and Main, Main and Dessert or Entrée, Main and Dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than four (4) days prior to the event date, final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers, a final invoice will be issued to the Event Organiser.

The final invoice payment is required (4) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date - post final payment - will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 4 days prior to the event date. If the balance of the total estimated amount is not paid 4 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The client agrees that beverages will be charged according to the venue's records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via Credit Card on the day of the event.

Booking fee of \$400 is required to secure your booking.

The client must provide Catering HQ the final menu choices and numbers of guests attending the event in writing no later than four (4) days prior to the event date.

