

JIM COBURN MENU

1 Course \$29.90 | 2 Course \$34.90 | 3 Course \$39.90

Entrée - To be served upon arrival

Chef's selection of canapes: (Choose One)

- | Spring Rolls, mini dim sims, meat balls, seasoned wedges
- | Twice cooked chat potatoes served with sour cream, fresh shallots & crispy bacon

Main: Choice of two for alternate drop

(Price TBC if Broccoli and Almond Salad chosen)

- | Chicken Parmigiana with perfect chips and fresh salad
- | Slow Cooked Lamb Shank on a bed of creamy mash
- | Beef and Guinness Pie with mushy peas, house gravy, mashed potatoes and seasonal vegetables
- | Kilkenny Fried Chicken with slaw and perfect chips
- | Broccoli and Almond Salad | Grilled broccoli, chopped almond, fresh leaves, fetta, lemon oil dressing

Dessert: Choice of two for alternate drop

- | Pecan Pie with whipped cream
- | Sticky date pudding with butterscotch sauce and fresh cream
- | Apple Crumble with custard and fresh strawberries

TOM COLLINS MENU

1 Course \$39.90 | 2 Course \$44.90 | 3 Course \$49.90

Entrée - To be served on arrival

Chef's Selection of Canapes:

Pork Spring Rolls, 4 cheese arancini, mac and cheese croquettes,
Lemon pepper calamari, panko crumbed barramundi fillets.

Mains – Choose two for Alternate drop

(price TBC if lasagna chosen)

| 300g Sirloin (cooked med/rare - med)

with fresh salad, roast sea salt potatoes & dienne sauce

| Stuffed Chicken Breast - Fetta, lemon & herb stuffed breast
with creamy garlic sauce, broccolini & white mash

| Barramundi – Oven baked or flash fried (must choose one),
with seasonal veges, perfect chips & lemon butter.

| Pork Cutlet – Char grilled pork cutlet

with roast potatoes, broccolini & plum sauce

| Roasted vegetable & lentil Lasagna

Homemade & served with a fresh salad

Dessert – Choose two options for alternate drop

| Selection of gourmet cheeses (one plate/4 guests)

with paste, crackers & seasonal fruit

| Mini pavlova with fresh cream & seasonal fruits

| Sticky date pudding with butterscotch sauce & fresh cream

| Apple & Rhubarb Crumble with custard & fresh strawberries

IRISH PLATTER MENU

We recommend approximately 1 platter / 10-12 guests

STANDARD PLATTER | \$90

Deep fried selection of Mini Dim Sims, Seasoned Wedges, Meat Balls, Spring Rolls

MINI PIES AND SAUSAGE ROLLS | \$90

Always a crowd favourite. Served with tomato relish and bbq sauce

TWICE COOKED CHAT POTATOES | \$80

Served with crispy bacon bits, chopped shallots and sour cream

CHICKEN TENDERS | \$100

Housemade panko crumbed tenders served with sriracha aioli, hickory bbq & pesto mayo

GOURMET PLATTER #1 | \$130

Mac & Cheese Croquettes, Pork Spring Rolls, 4 Cheese Arancini, Honey Chicken Tenders

GOURMET PLATTER #2 | \$125

Satay Chicken Skewers, Spiced Lamb Meatballs, Mozzarella Sticks, Hand-cut Chips

SEAFOOD PLATTER | \$140

Lemon peppered Calamari, Panko Crumbed Prawns and Barramundi, Kentucky Fish Fingers

SLIDERS | Fried chicken | Mini Cheeseburgers | Pulled Pork

- Mini Cheeseburgers
- Pulled Pork, slaw, bbq glaze
- Fried chicken, slaw, aioli

1 selection \$125 | 2 selections \$140 (max 2 per platter)

SANDWICH PLATTER | \$70

A selection of housemade sandiwches (roast beef, ham, curried egg, tuna, chicken) served with fresh salad and condiments.

Please notify staff of selection of fillings.

TRIO OF DIPS | \$80

A selection of three dips with GF crackers and vegetables

CHEESE BOARD | \$80

A selection of soft and hard cheese with fresh fruit, crackers and honey.

FRESH FRUIT PLATTER | \$80

A selection of seasonal fruit prepared fresh.

All platters are required to be ordered and paid one week in advance.

BUFFET MENU

1 Course \$29.90 | 2 Course \$34.90 | 3 Course \$39.90

**Entrée - To be served upon arrival
Chef's selection of canapes: (Choose One)**

**| Spring Rolls, mini dim sims, meat balls, seasoned wedges
| Twice cooked chat potatoes served with sour cream,
fresh shallots & crispy bacon**

**Main - Roast Buffet
Choice of two meats:**

**| Succulent Roast Beef |
| Lemon & Herb Roasted Chicken |
| Glazed Leg of Ham |
| Roast Turkey |**

**All served with:
Roast potatoes, pumpkin and seasonal vegetables.**

Dessert: Choice of two for alternate drop

**| Pecan Pie with whipped cream
| Sticky date pudding with butterscotch sauce and fresh cream
| Apple Crumble with custard and fresh strawberries**