



# **FUNCTION MENU**

# Menu A

*\$48 per person*

*Set menu – to be served as alternate drop*

## Entrée

### **CLASSIC CAESAR SALAD**

Cos lettuce, prosciutto, shaved parmesan, egg & croutons

### **LEMON PEPPER CALAMARI**

Served on fresh greens

## Main

### **CHICKEN BREAST**

Oven baked & served on ginger infused sweet potato mash with green beans & creamy tomato sauce

### **NOLANS PRIVATE SELECTION MSA RUMP STEAK**

with caramelised onion mash, buttered greens & red wine jus

## Dessert

### **CHOCOLATE MUD CAKE**

with chantilly cream

### **SMASHED HONEYCOMBE CHEESECAKE**

with raspberry coulis

## Tea and Coffee Station

# Menu B

*\$59 per person*

*Set menu – Please choose 2 from each course to be served as alternate drop*

## Entrée

### **OVEN ROASTED DUCK SHANKS**

With plum sauce and coriander bean sprout salad

### **CLASSIC CAESAR SALAD**

Cos lettuce, prosciutto, shaved parmesan, egg & croutons

### **SEARED CALAMARI**

with char-grilled purple onion and warm basil vinaigrette

### **PRAWN CIGARS**

Queensland prawns with jasmine rice, wakame and ginger-lime essence, wrapped and snap-fried

## Main

### **NOLANS PRIVATE SELECTION MSA RUMP STEAK**

with caramelised onion mash, buttered greens & red wine jus

### **CHICKEN BREAST**

Oven baked & served on ginger infused sweet potato mash with green beans & creamy tomato sauce

### **TWICE COOKED PORK BELLY**

rolled & stuffed with green peppercorns served with wholegrain mustard mash, buttered spinach & fig tapenade

### **TASMANIAN SALMON FILLET**

with roast vegetable and Persian fetta salad

## Dessert

### **CHEESE PLATE**

with one portion of cheese, lavosh bread, mixed fruits, and quince paste

### **CHOCOLATE MUD CAKE**

with chantilly cream

### **SMASHED HONEYCOMB CHEESE CAKE**

with raspberry coulis and cream

### **STICKY DATE PUDDING**

with warm butterscotch sauce

## Tea and Coffee Station

# Menu C

*\$80 per person*

*Set menu – Please choose 2 from each course to be served as alternate drop*

## Canapés

### CHEF'S SELECTION OF CANAPES

## Entrée

### NATURAL OYSTERS (6)

with ponzu ginger dipping sauce

### RARE PEPPERED SALMON

with polenta crisp, vine ripened tomatoes, avocado, and opal basil mayo

### OVEN ROASTED DUCK SHANKS

with plum sauce and coriander bean sprout salad

### CLASSIC CAESAR SALAD

Cos lettuce, prosciutto, shaved parmesan, egg & crostini

## Main

### CHICKEN BREAST

wrapped in prosciutto & oven baked with kipfler potatoes & seasonal vegetables

### NOLANS PRIVATE SELECTION MSA RUMP STEAK

with caramelised onion mash, buttered greens & red wine jus

### SEARED LAMB CUTLETS

with crisp pita bread, tabouli, rocket lettuce & spiced yoghurt

### SEAFOOD RISOTTO

with Queensland scallops, prawns, salmon, reef fish, and lemon butter sauce

## Dessert

### CHEESE PLATE

with one portion of cheese, lavosh bread, mixed fruits, and quince paste

### CITRUS LIME TART

with chantilly cream

### INDIVIDUAL PAVLOVAS

with seasonal fruits and cream

### CHEESE CAKE

with crunchy toffee top

## Tea and Coffee Station

## 2 Course Set Menu

*\$39 per person*

*Minimum of 20 guests*

*Available for lunch or dinner*

Please choose 2 Courses from the following:

### Entrée

#### **CLASSIC CAESAR SALAD**

Cos lettuce, prosciutto, shaved parmesan, egg & croutons

#### **LEMON PEPPER CALAMARI**

Served on a basil vinaigrette

### Main

#### **CHICKEN BREAST**

Oven baked & served on a ginger infused sweet potato mash with green beans & creamy tomato sauce

#### **200g CAPE GRIM RUMP**

with perfect mash, seasonal vegetables and red wine jus

### Dessert

#### **CHOCOLATE MUD CAKE**

with whipped cream

#### **SMASHED HONEYCOMBE CHEESECAKE**

with raspberry coulis

### Optional

Chef's selection of pre-dinner canapes \$9.90 per person

# Buffet One

*\$49 per person*

Bread Basket

Choose **one** from the following:

- Mild Green Chicken Curry & Jasmine Rice
- Spinach & Ricotta Tortellini with Napolitana Sauce
- Asian Vegetable Stir Fry

Choose **two** from the following:

- Roast Leg of Lamb with Garlic and Rosemary
- Honey Glazed Leg of Ham
- Tender Roast Turkey with Cranberry
- Slow Roasted Beef
- Roast Pork

All served with Roast Vegetables & Condiments

Choose **three** from the following Salad Selection:

- Coleslaw
- Potato Salad
- Pasta with Sundried Tomatoes,
- Caesar Salad
- Vegetable Salad with Rice Noodles & Asian Dressing

Dessert (Alternate Drop) Choose **two** from the following:

- Pavlova
- Cheesecakes
- Chocolate Mousse Cake

Tea and Coffee Station

# Buffet Two

*\$58 per person*

Bread Basket

Choose **two** from the following:

- Zegatos Famous Calamari
- Mild Green Chicken Curry with Jasmine Rice
- Spaghetti Matriciana with Chorizo, Bacon & Chilli Tomato Sauce
- Homemade Beef or Vegetable Lasagne

Choose **two** from the following:

- Roast Leg of Lamb with Garlic and Rosemary
- Honey Glazed Leg of Ham
- Tender Roast Turkey with Cranberry
- Peppered Rib Fillet
- Roast Pork

All served with Roast Vegetables & Condiments

Choose **three** from the following Salad Selection:

- Potato Salad
- Coleslaw
- Pasta with Sundried Tomatoes
- Caesar Salad,
- Vegetable Salad with Rice Noodles & Asian Dressing

Choose **two** from the following Dessert Selection:

- Pavlova
- Cheesecakes
- Assorted Slices
- Fresh Fruit Platter

Tea and Coffee Station

# Roast Menu

*(Minimum of 20 guests)  
Available for lunch or dinner*

*\$27 per person*

1 Roast of the Day

*\$35 per person*

2 Roast of the Day

Bread Basket

Roasts are served with:

- Roast Potatoes & Pumpkin
- Seasonal Steamed Vegetables
- Salads

Dessert:

- Pavlova

Tea and Coffee Station



# BBQ Menu

*(Minimum of 20 guests)  
Available for lunch or dinner*

## BBQ A

*\$24 per person*

200gm MSA Rump Steak

Served with Mushroom Sauce, Potato Salad, Garden Salad & Bread Roll

## BBQ B

*\$35 per person*

Continental BBQ sausages

MSA Rump Steak

BBQ Chicken Tenderloins

Served with Garden Salad, Potato Salad, Pesto Pine Nut Pasta Salad, Selection of Breads and Condiments.

## BBQ C

*\$46 per person*

BBQ King Prawns

Petite MSA Eye Fillet

BBQ Chicken Tenderloins.

Served with Garden Salad, Potato Salad, Pesto Pine Nut Pasta Salad, Selection of Breads and Condiments.

## CHEESE PLATTER

Price dependent on selection and quantity

# Christmas 2 Course Set Menu

*\$38 per person*

*Minimum of 30 guests*

## Main

### **HAM AND TURKEY**

Served with seasonal vegetables and roasted root vegetables, dinner roll and condiments

## Dessert

*Served as alternate drop*

### **PLUM PUDDING**

Served with brandy custard

### **CITRUS LIME TART**

with chantilly cream

### **PAVLOVA**

with seasonal fruits and cream

## Tea and Coffee Station

# Noodle Boxes

*\$9.00 per noodle box*

*20 guests – choices of two boxes*

*30 or more guests – choice of three boxes*

*40 or more – choice of four boxes*

## **SALT AND PEPPER CALAMARI & CHIPS**

with fresh lemon and tartare sauce

## **VEGETARIAN SINGAPORE NOODLES**

with bok choy, ginger, vegetables & green shallots

## **BEEF STIR FRY**

with fresh vegetables and hokkien noodles

## **THAI BEEF SALAD**

with crispy rice noodles

## **CHICKEN TENDERLOINS**

with black pepper aioli & smashed chats

## **CRUMBED REEF FISH GOUJONS**

with fresh lemon

## **PETITE CAESAR SALAD**

with light anchovy dressing & shaved parmesan

## **YUM CHAR**

with mixed selection of Asian fried yum char pieces

# \$65 Hot Canape Platter

*Each platter serves approximately 10 people:*

## Aussie

Party pies, sausage rolls, assorted mini quiches, meatballs & dipping sauces

## Asian

Mini dim sims, spring rolls, samosas, satay chicken skewer & dipping sauces

## Vegetarian

Vegetarian spring rolls, vegetable frittata, vegetarian samosas, spinach & ricotta rolls & dipping sauces

## Seafood

Prawn cutlets, lemon pepper calamari, fish pieces, crumbed scallops & dipping sauces

# \$85 Canape Platter

*Each Platter serves approximately 10 people*

Please select 4 freshly hand-made menu items:

- Rare peppered beef on croute
- Oyster shots
- Char grilled vegetables on croute
- Battered reef fish goujons
- Duck spring rolls
- Prawn wraps
- Mini vegetarian quiche
- Hoisin basted duck shanks
- Peeled fresh king prawns
- Cajun fired chicken tenderloin
- Smoked salmon and baby capers on croute
- Prosciutto and semidried tomatoes on croute
- Half-shell QLD scallops with truffle mash and garlic butter

## \$90 Antipasto Platter

A selection of:

- Cheese
- Olives
- Semi dried tomatoes
- Roasted eggplant
- Capsicum
- Marinated red onion
- Mushrooms
- Chorizo sausage
- Fresh dips

With crackers and lavosh bread

## \$100 Handmade Sushi platter

Selection of freshly prepared sushi including:

- Vegetarian
- Seafood
- Meat

With wasabi, soy & pickled ginger

# Seminars

## Room Hire:

Room Hire:	Zegatos Restaurant:	\$330		
	Deck Area Only:	\$150		
	Ellis Room:	Mon-Fri: \$198	Sat: \$220	Sun: \$275
	<i>Members 50% discount</i>			

## Delegates Lunch Packages:

1)	Arrival:	Coffee & Tea	\$2.50
	Morning Tea:	Coffee, Tea & Muffins or Scones	\$5.50
	Lunch:	Sandwiches 6 x ¼	\$7.50
		Fruit Platter	\$2.50
		Juice	\$2.50
		Coffee & Tea	\$2.50
	Afternoon Tea	Coffee, Tea & Biscuits	\$4.50
			<b>\$27.50 per person</b>

2)	Arrival:	Coffee & Tea	\$2.50
	Morning Tea:	Coffee, Tea & Muffins or Scones	\$5.50
	Lunch:	Gourmet Rolls, Bagels, French Sticks & Focaccia	\$9.50
		Fruit Platter	\$2.50
		Juice	\$2.50
		Coffee & Tea	\$2.50
	Afternoon Tea	Coffee, Tea & Biscuits	\$4.50
			<b>\$29.50 per person</b>

3)	Arrival:	Coffee & Tea	\$2.50
	Morning Tea:	Coffee, Tea & Muffins or Scones	\$5.50
	Lunch:	Fork Dish & Rice, 2 Salads & Bread Basket	\$15.00
		Fruit Platter	\$2.50
		Juice	\$2.50
		Coffee & Tea	\$2.50
	Afternoon Tea	Coffee, Tea & Biscuits	\$4.50
			<b>\$35.00 per person</b>

# Children's Food

*Kids party food is now on the menu!*

You can choose from a large variety of kid's party food including:

- Mini Hot Dogs
- Mini Hamburgers
- Mini Pizzas
- Nacho Boats
- Chicken Wings
- Hot Chips
- Nuggets

And much more...

We can customise your menu with your preferences and cater for gluten free and allergies.

We can arrange your birthday cake and sweets too!

Ellis Room Functions and Private Bookings available.

# Golf Day

## Catering

<b>Sausage on Hot Dog Bun</b>	\$6.00
Gourmet Beef Sausage & Onion served on Hot Dog Bun	
<b>Bacon &amp; Egg Roll</b>	\$7.00
Bacon & Egg on a Roll	
<b>Hamburger &amp; Chips</b>	\$16.50
Homemade Burger Pattie & Salad served on a Bun with Hot Chips	
<b>Lunch on the Go</b>	\$9.90
Roll with filling, Chocolate Bar & Piece of Fruit	
<b>Cold Meat Buffet</b>	\$28.50
Plated Cold Ham, Beef & Chicken with a Buffet Selection of 2 Salads, Bread Basket & Condiments	
<b>Roast Meat Buffet</b>	\$28.50
2 x Roasts, Vegetables & Salads served with Bread Basket & Condiments	
<b>BBQ Buffet</b>	\$35.00
Steak, Sausages, Chicken & Salads served with Bread Basket & Condiments	

## Team of 4 Platter Options

<b>Hot One</b>	\$28.00
Assortment of 4 x Spring Rolls, 4 x Meatballs, 4 x Samosas, 4 x Dim Sims 4 x Pies, 4 x Sausage Rolls, 4 x Chicken Nuggets, Hot Chips & condiments to share with your team mates.	
<b>Hot Two</b>	\$40.00
Assortment of 4 x Spring Rolls, 4 x Meatballs, 4 x Samosas, 4 x Dim Sims 4 x Crumbed Prawns, 4 x Fish Cocktail, Hot Chips & condiments to share with your team mates	
<b>Cold Sandwich One</b>	\$20.00
2 Varieties of filling (1 round per person)	
<b>Cold Sandwich Two</b>	\$30.00
3 Varieties of filling (1 <sup>1</sup> / <sub>2</sub> rounds per person)	



