
Function Menu A

— 55.00 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 Honeycomb Cheesecake

With Raspberry Coulis

Tea & Coffee Station



Function Menu B

— 65.00 per person —

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

Entrée

Oven Roasted Duck Shanks

With Plum Sauce & Coriander Bean Sprout Salad

Classic Caesar Salad

Cos Lettuce, Prosciutto, Shaved Parmesan,
Egg & Croutons

Seared Calamari

With Char-Grilled Purple Onion &
Warm Basil Vinaigrette

Prawn Cigars

Queensland Prawns With Jasmine Rice,
Wakame & Ginger-Lime Essence, Wrapped
& 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 & Persian Fetta Salad

Dessert

Cheese Plate

With One Portion Of Cheese, Lavosh Bread,
Mixed Fruits, & Quince Paste

Chocolate Mud Cake

With Chantilly Cream

Smashed Honeycomb Cheese Cake

With Raspberry Coulis & Cream

Sticky Date Pudding

With Warm Butterscotch Sauce

Tea & Coffee Station



V - Vegetarian

GFA - Gluten Free Available

GF - Gluten Free

Z - Zegatos Speciality

Function Menu C

— 88.00 per person —

Set Menu – Please Choose 2 From Each Course To Be Served As Alternate Drop

Canapés

Chef's Selection Of Canapés

Entrée

Natural Oysters (6)

With Ponzu Ginger Dipping Sauce

Rare Peppered Salmon

With Polenta Crisp, Vine Ripened Tomatoes,
Avocado, & Opal Basil Mayo

Oven Roasted Duck Shanks

With Plum Sauce & 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, & Lemon Butter Sauce

Dessert

Cheese Plate

With One Portion Of Cheese, Lavosh Bread,
Mixed Fruits, & Quince Paste

Citrus Lime Tart

With Chantilly Cream

Individual Pavlovas

With Seasonal Fruits & Cream

Cheese Cake

With Crunchy Toffee Top

Tea & Coffee Station



V - Vegetarian

GFA - Gluten Free Available

GF - Gluten Free

Z - Zegatos Speciality

2 Course Set Menu

— 45.00 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 & Red Wine Jus

Dessert

Chocolate Mud Cake

With Whipped Cream

Smashed Honeycomb Cheesecake

With Raspberry Coulis

Optional

Chef's Selection Of Pre-Dinner Canapés

— 10.00 per person —



Buffet One

— 55.00 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 & 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 & Coffee Station



Buffet Two

— 65.00 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 & 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 & Coffee Station



Roast Menu

Minimum Of 20 Guests.
Available For Lunch Or Dinner.

Bread Basket

1 Roast of the Day

— 30.00 per person —

2 Roast of the Day

— 39.00 per person —

Roasts Are Served With:
Roast Potatoes & Pumpkin
Seasonal Steamed Vegetables
Salads

Dessert:

Pavlova

Tea & Coffee Station



BBQ Menu

Minimum Of 20 Guests.
Available For Lunch Or Dinner.

BBQ A

— 27.00 per person —

200Gm MSA Rump Steak

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

BBQ B

— 39.00 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 & Condiments.

BBQ C

— 50.00 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 & Condiments.

Cheese Platter

— Price Dependent On Selection & Quantity —



Christmas Set Menu

— 42.00 per person —

2 Courses.

Minimum Of 30 Guests.

Main

Ham & Turkey

Served With Seasonal Vegetables & Roasted Root Vegetables,
Dinner Roll & Condiments

Dessert

Served As Alternate Drop

Plum Pudding

Served With Brandy Custard

Citrus Lime Tart

With Chantilly Cream

Pavlova

With Seasonal Fruits & Cream

Tea & Coffee Station



Noodle Boxes

— 12.00 per Noodle Box —

20 Guests – Choices Of Two Boxes
30 Or More Guests – Choice Of Three Boxes
40 Or More Guests – Choice Of Four Boxes

Salt & Pepper Calamari & Chips

With Fresh Lemon & Tartare Sauce

Vegetarian Singapore Noodles

With Bok Choy, Ginger, Vegetables & Green Shallots

Beef Stir Fry

With Fresh Vegetables & 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



Platters

Hot Canapé Platter

— 75.00 —

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

Antipasto Platter

— 99.00 —

Served With Crackers & Lavosh Bread

A Selection Of:

Cheese

Olives

Semi Dried Tomatoes

Roasted Eggplant

Capsicum

Marinated Red Onion

Mushrooms

Chorizo Sausage

Fresh Dips

Canapé Platter

— 95.00 —

Each Platter Serves Approximately 10 People:

Please Select Four 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 & Baby Capers On Croute

Prosciutto & Semidried Tomatoes On Croute

Half-Shell Qld Scallops With Truffle Mash & Garlic
Butter

Sushi Platter

— 110.00 —

Served With Wasabi, Soy & Pickled Ginger

Selection Of Freshly Prepared Sushi Including:

Vegetarian

Seafood

Meat



Kids Party Food

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

& Much More...

We Can Customise Your Menu With Your Preferences & Cater For Gluten Free & Allergies.

We Can Arrange Your Birthday Cake & Sweets Too!

Ellis Room Functions & Private Bookings Available.



Golf Day

Catering

Sausage On Hot Dog Bun

Gourmet Beef Sausage & Onion
Served On Hot Dog Bun

— 7.00—

Bacon & Egg Roll

Bacon & Egg On A Roll

— 8.00—

Hamburger & Chips

Homemade Burger Pattie & Salad
Served On A Bun With Hot Chips

— 19.00—

Lunch On The Go

Roll With Filling, Chocolate Bar &
Piece Of Fruit

— 12.00—

Cold Meat Buffet

Plated Cold Ham, Beef & Chicken With A
Buffet Selection Of 2 Salads, Bread Basket
& Condiments

— 35.00 —

Roast Meat Buffet

2 x Roasts, Vegetables & Salads Served
With Bread Basket
& Condiments

— 35.00 —

BBQ Buffet

Steak, Sausages, Chicken &
Salads Served With Bread Basket
& Condiments

— 40.00—

Team of 4 Platter Options

Hot One

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

— 35.00—

Hot Two

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

— 45.00—

Cold Sandwich One

2 Varieties Of Filling (1 Round Per Person)

— 22.00—

Cold Sandwich Two

3 Varieties Of Filling (1½ Rounds Per Person)

— 33.00—



Seminars

Delegates Lunch Packages:

Package One

— 35.00 per person—

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

Package Two

— 35.00 per person—

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

Package Three

— 40.00 per person—

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