

cocktail breakfast menu

(perfect for christenings, casual weddings or engagement brunches in replacement of a seated meal)

english muffins

(mini muffins with bacon and egg)

fresh fruit skewers

(seasonal fruit pieces drizzled with yoghurt)

mini tartlets

(scrambled egg and smoked salmon , sautéed mushroom and shaved ham, tomato and ricotta)

muffins and croissants

(mini muffins and mini croissants served with jam)

french toast

(bite size pieces drizzled with maple syrup)

chipolatas

(small beef sausages served with smokey bbq sauce)

sourdough toasts

(topped with avocado, lemon and pepper)

banana bread

(served with cinnamon butter)

selection of juices - orange, apple and pineapple

freshly brewed coffee and specialty tea

\$21.00 per person (1 hour service)

party cocktail menu

(designed as a meal replacement menu and recommended with consumption of alcohol)

arrival platters

(assorted cheeses, breads and crackers, olives and dips)

nori rolls

(fresh salmon, cucumber and wasabi and california roll)

caramelised onion and blue cheese tartlet (v)

(blue cheese mousse topped with caramelised onion served in a herb tartlet)

salt and pepper squid

(lightly floured in a salt and szechuan pepper mix and fried)

gourmet bite sized pies

(chicken curry, braised lamb and rosemary, beef and black pepper)

english spinach, spring onion and marinated fetta triangles(v)

(wrapped in filo pasty and served hot with yoghurt and cucumber)

tempura seafood and vegetables

(fish pieces, prawns and seasonal vegetables in a light tempura batter)

arrancini balls (v)

(mushroom risotto shaped into balls and crumbed and lightly fried)

mini gourmet burgers

(beef pattie, lettuce, cheese and caramelised onions served with barbeque sauce)

\$33.50 per person (2 hours service)

*please be advised this menu is for monday to saturday only
oysters and prawns are available at market price
dessert items can be added for an additional \$3.00 per person*

bbq cocktail menu

(designed as a meal replacement menu and recommended with consumption of alcohol guests can interact with the chef cooking the bbq on the hunter and harbourview room balconies)

from the grill

mini gourmet burgers

(beef pattie, lettuce, cheese and caramelised onions served with barbeque sauce)

marinated prawns

(chilli, lime and coriander and thai curry)

lamb kofta skewers with tzatziki

(greek lamb balls with cucumber and mint yoghurt)

stuffed mushroom caps (v)

(olive and fetta stuffing)

standing entree

your choice of one of the following boxes:

chicken nasi goreng

(indonesian fried rice, vegetarian option available)

or

tempura whiting pieces with chips

(tempura vegetables also available)

from the kitchen

gourmet bite sized pies

(chicken curry, braised lamb and rosemary, beef and black pepper)

thai chicken cakes with kaffir lime and coriander sauce

(finely minced thai spiced chicken balls)

english spinach, spring onion and marinated fetta triangles(v)

(wrapped in filo pasty and served hot with yoghurt and cucumber)

crispy skin pork belly with plum and chilli sauce

(pork belly braised in asian master stock)

\$42.00 per person (2 hours service)

*bbq available in hunter and harbourview room balconies only (weather permitting)
for functions in the seaview and harbour lights rooms, the grill portion will be served from the kitchen*

*please be advised this menu is for monday to saturday only
dessert items can be added for an additional \$3.00 per person
fresh prawns and oysters can be added at market price*

platinum cocktail menu

(designed for an extra special event as a meal replacement menu and recommended with consumption of alcohol)

sydney rock oysters

(served natural with lemon wedges and gazpacho shooters)

fresh prawns

(served tails on with lemon wedges and tartare and seafood dipping sauces)

smoked salmon crepes flavoured with dill and horseradish

(smoked salmon wrapped in a herb crepe and cut into bite sized pieces served cold)

corn cakes topped with tomato and avocado salsa (v)

(warm sweet corn fritters topped with salsa)

tempura seafood and vegetables

(fish pieces, prawns and seasonal vegetables in a light tempura batter)

english spinach, spring onion and marinated fetta triangles(v)

(wrapped in filo pasty and served hot with yoghurt and cucumber)

thai chicken cakes with kaffir lime and coriander sauce

(finely minced thai spiced chicken balls)

salt and pepper squid

(lightly floured in a salt and szechuan pepper mix and fried)

crispy skin pork belly with plum and chilli sauce

(pork belly braised in asian master stock)

crispy duck and bamboo shoot wontons

(fried and served with kaffir lime dipping sauce)

arrancini balls (v)

(mushroom risotto shaped into balls and crumbed and lightly fried)

a selection of sweets

(lemon tartlet, chocolate truffles, profiteroles and berry trifle shooters)

(variations are available)

\$47.50 per person

(served for a three hour duration)