

Banquet Menu - Hot Selection

- Spinach and ricotta agnolotti pasta with roasted pumpkin
In a creamy white wine sauce (V)
- Singapore chicken noodles (egg of rice noodles)
- Chicken pad Thai noodles with fresh limes
- Italian meatballs in a rich roasted tomato sauce
- Tandoori lamb with rice and pappadums
- Spinach, pumpkin and ricotta lasagne (V)
- Thai green curry chicken
- BBQ beef noodles with seasonal Asian vegies
- Slow cooked beef in a roasted tomato ragu
- Moroccan chicken and lemon tagine curry
- Mango chicken curry
- Warm salad of roasted pumpkin, green bean, pea, chickpea and
baby spinach with a herbed aioli dressing (V)
- Lamb, rosemary and ricotta lasagne
- Tuscan chicken penne with fresh ricotta and fetta
- Thai coconut chicken curry
- Smoked chorizo and roasted pumpkin penne with shallot and basil pesto
- Slow cooked osso bucco in roasted tomato sauce
- Sticky chicken breast with hokkien noodles and fresh vegies
- Warm salad of Moroccan chicken, green bean and lentils with spiced aioli
- Butter chicken curry
- Lamb rogan josh curry
- Baked lamb shanks with a rich tomato sauce ** (individual market price)

\$65 per tray – serves 10-15

\$95 per tray – serves 15-20

***Rice, cous cou& mashed potato (S) \$25 or (L)\$48

***Curries, Tagine & Casseroles 1ltr @ \$24.50



Banquet Menu - Cold Selection

- Thai basil beef noodles with seasonal vegies
- Moroccan cous cous with roasted vegies and minted yoghurt (V)
- Chicken breast, avocado and bacon with rustic croutons and garlic aioli
- Tandoori chicken with mango chutney yoghurt
- Seared cajun tuna with green beans, roasted potato and mesclun with citrus dressing ** (market price)
- King prawn and salmon with greens and cherry tomato with lemon, lime and coriander vinaigrette ** (market price)
- Thai roasted pumpkin, green pea, chickpea and baby spinach salad sweet chilli dressing (V)
- Moroccan chicken, sweet potato and almond salad with spiced yoghurt
- Tuscan bread salad with rustic croutons, semi-dried tomato fresh prosciutto and ricotta and garlic aioli
- Green bean, roasted lamb and baby potato with seeded mustard
- Greek bean salad with haloumi and fetta (V)
- Thai beef salad with or without noodles
- Minted roasted lamb salad with seasonal vegies
- Moroccan silver beet and lemon wild rice salad (V)
- Asian beef wild rice salad
- Sweet chilli and coriander chicken with or without noodles
- Vietnamese lamb salad with minted Asian dressing
- Parmesan chicken and macadamia nut salad with yoghurt aioli
- Baby beets, fresh asparagus and green bean with a walnut dressing (V)
- Caramelised sweet potato, pumpkin and green pea and snow pea salad with minted yoghurt dressing
- Baked whole salmon stuffed with fennel and served with lemon-lime dill aioli ** (market price)

\$65 per tray – serves 10-15

\$95 per tray – serves 15-20

