

Seabreeze menu

Cocktail Platters

All Platters serve 10 People.

(4-5 pieces per person)

Trio of dips

\$25 per platter

Chef's Selection of gourmet dips served with an assortment of crackers and crusty bread.

Antipasto

\$45 per platter

Grilled eggplant, semi dried tomatoes, olives, prosciutto, mild salami, Bocconcini and crusty bread.

Sushi

\$45 per platter

Assorted sushi and Sashimi with seaweed salad and pickled ginger.

Deluxe mixed platter

\$55 per platter

Cold Wagyu, roasted pepper & mascarpone on Turkish finger; Smoked Salmon, capers & mayonnaise on crackers. Oysters-Natural, Kilpatrick and Asian Style.

Vegetarian

\$45 per platter

Spinach and Feta Triangles, Vegetable Spring rolls & Crumbed Camembert.

Asian Style

\$45 per platter

Won Tons, Panko crumbed prawns, Samosas, Duck spring rolls served with plum dipping sauce.

Aussie Style

\$45 per platter

Assorted Mini Pies, Mini gourmet sausage rolls & Mini quiches.

Hot Seafood

\$50 per platter

Tempura prawns, salt and pepper calamari, crumbed Whiting served with Fries, fresh lemon and Tartare Sauce.

Skewers

\$45 per platter

Sweet Chilli Chicken, Tandoori Beef, Vegetable with dipping sauce.

Mini Burgers

\$45 per Platter

Pulled Pork, Shredded Chicken & Mini Beef Patties

Please notify the Functions co-ordinator if there are any dietary requirements.

Food left over cannot be removed from the premises.



Seabreeze menu

Cocktail Platters

All Platters serve 10 People.
(4-5 pieces per person)

These platter selections are designed as a finishing platter to round off your function menu.

Cheese Platter

\$45 Per Platter

Selection of fresh gourmet cheese with dried fruits and quince paste.

Fruit Platter

\$30 Per Platter

Selection of fresh cut Seasonal fruit.

Dessert Platter

\$50 Per platter

Assortment of bite size petit fours including, coconut and raspberry ovals, Pistachio rounds, chocolate ganache, apricot friands, white mud cake, chocolate chip, and vanilla madeleines.

Please notify the Functions co-ordinator if there are any dietary requirements.
Platter sizes can be adjusted, please discuss your requirements with the function co-ordinator.

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Buffet Menu

Standard Buffet

\$30.00 Per Person

Please Choose:

2 Salads,
2 Main,
1 side dish and
1 Vegetable option.

Premium Buffet

\$40.00 Per Person

Please Choose:

2 Starters,
2 Salads,
3 Mains,
2 Side dishes and
2 Vegetable options.

Deluxe Buffet

\$45.00 Per Person

Please Choose:

2 Starters,
2 Salads,
3 Mains,
2 Side dishes,
2 Vegetables and
2 Dessert options.

The Buffet menu is available for 30+ guests.
Children under 12years of age eat free from the buffet
menu.

Children's Meals are available to order from the Bistro
Menu and will be charged at Bistro prices.

Please see the function co-ordinator for more details.

Cake cutting fees may apply for all buffet options.
Some items may vary pending our suppliers and seasonal availability, we
will endeavour to replace unavailable items with a similar alternative.



Buffet Menu

The Buffet is available for 30+ guests.

STARTERS.

Pumpkin and Sage Crème Soup. (V)

Potato and Leek Soup with Chives. (V)

Traditional Shrimp cocktail with lemon & Mary rose sauce.

Tiger Prawn and spring onion dumplings.

Selected cold cuts with gherkins and pickled onions.

Zucchini dumplings with Garlic yoghurt. (V)

Spring Rolls with Seasonal Vegetables & dipping sauce.

Chinese barbeques Chicken wings with ginger and sesame.

SALADS.

Potato and hardboiled egg salad with mayonnaise dressing.

Baked vegetable salad with olive oil and herbs.

Baby beetroot with Rocket and Feta.

Rockets with shaved parmesan, black pepper & extra virgin olive oil.

Feta with Tomato, cucumber, black olives with Lemon Herb dressing.

Cos lettuce, parmesan, bacon, croutons with Caesar dressing.

Mixed leaves dressed with extra virgin olive oil, fresh herbs and lemon.

Cabbage coleslaw with cumin & egg mayonnaise.

Tabouli with cracked wheat, spring onions and Roma tomatoes.



Buffet Menu

MAINS.

Roast Beef with Rich Gravy.

Beef Burgundy with Button mushroom & onions.

Chicken portions with mushrooms and thyme scented Jus.

Mild chicken curry with a tomato and butter sauce.

Oven Roasted Lamb shoulder with minted apple Jelly.

Curried Lamb with coconut and mild chillies.

Rolled Pork shoulder with Apricot stuffing.

Sticky pork in honey citrus glaze.

Salmon Fillet in puff pastry with lemon butter.

Steamed fillet of Perch with Caper butter.

Pumpkin and Red Lentil Coconut curry.

Penne Pasta baked with Béchamel and cheese sauce.

SIDE DISHES.

Garlic Cream Potato with Cheddar cheese.

Roasted potato with Rosemary and Garlic.

Steamed Jasmine Rice with Coconut Water.

Soft Polenta with garlic and sage butter.

Baby potatoes with Parsley butter and sea salt.

VEGETABLES.

Oven Roasted Root Vegetables with Honey.

Steamed Mixed vegetables with herb butter.

Baby garden peas tossed with minted butter.

Steamed seasonal greens with parsley.

Roasted butternut pumpkin with Thyme.

Country style Ratatouille with Basil.

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Buffet Menu

DESSERT.

Double Cream Panna Cotta with Citrus compote.

Apple crumble served warm with double cream.

Sticky Date pudding with caramel sauce.

Chocolate puddings with whipped cream.

Raspberry cheese cake with coulis.

Black Forest cake with Cream.

Classic Pavlova with seasonal Fruits and cream.

Freshly sliced Seasonal Fruits.

Chefs selection of Mini Desserts.

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Alternate drop menu.

The Alternate Drop Menu is available as either a 2 course or 3 course meal.

2 Course: Main & Dessert \$35.00 Per Person.
Entrée & Main \$40.00 Per Person.

3 Course: Entrée, Main & Dessert \$48.00 Per Person

Please Choose 2 dishes from each relevant section:

Entrée.

Pumpkin soup with herbs, soured cream & croutons.

Marinated chicken resting on a Caesar Salad.

Grilled Fish fillet on a peperonata salad with lemon vinaigrette.

Tiger Prawn tails tossed with sweet chilli dressing on Asian salad.

Rare Sirloin of Beef with rocket salad & mustard dressing.

Teriyaki Salmon with cucumber and sesame salad.

Country braised lamb in butter pastry with tomato relish.

MAINS.

All Main courses served with seasonal vegetables and potato dish to compliment.

Sirloin of beef with thyme, rosemary & seeded mustard Jus.

Beef Wellington with Mushroom Pate & Tarragon butter.

Pork Loin with Apricot herb stuffing and Apple ginger glaze.

Lamb Rump with rosemary and red wine sauce.

Chicken breast stuffed with spinach, feta, & dried tomatoes, served with herb cream.

Chicken breast wrapped in Bacon with, basil & garlic pesto.

Tasman Salmon fillet with caper, lemon & dill cream.



Alternate drop menu.

DESSERT.

Chocolate Pudding with Vanilla ice cream and a dark chocolate sauce.

Classic Tiramisu with double cream and cocoa dust.

Dark chocolate and Kahlua mousse with fresh berries and cream.

Sticky date pudding with walnuts and vanilla ice cream & caramel sauce.

Pavlova with fresh double cream and fresh seasonal fruit.

Mango cheese cake with mango coulis & cream.

Citrus tart with fresh cream,

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