

Ultimate Menu

Platters

Choice of 1 platter below

- ❖ Italian – Roasted marinated vegetables, continental meats, sun-dried toms, olives, marinated bocconcini, dip & crackers
- ❖ Chinese – Spring rolls, wontons, prawn crackers, BBQ octopus, sesame chicken drumettes
- ❖ Japanese – Assorted house-made sushi, tempura vegetables with wasabi, pickled ginger & soy sauce
- ❖ Mediterranean – Dolmades (rice-filled vine leaves), hummus, fried cauliflower, babaganoush, marinated chicken skewers, crispy flat bread wafers

Savouries

Choice of 2 hot & 2 cold - Selection can be from any of the menus

Cold

- ❖ Butternut Pumpkin, pine nut & cream cheese wraps
- ❖ Corn & Coriander cakes with smoked salmon, topped with dill crème fraiche
- ❖ Caviar, egg cream and dill bilinis
- ❖ Smoked salmon, spanish onion and caper melba toast bites
- ❖ Chicken liver and port wine pate in filo cups
- ❖ Rare roast beef, horseradish cream, en croute
- ❖ Assorted prawn, smoked salmon and vegetable sushi
- ❖ Vietnamese rice paper roll salads with sesame chicken (or vegetarian)
- ❖ Thai beef salad in a wonton cup
- ❖ Asparagus, brie and wild thyme fillos

Hot

- ❖ Chicken tenderloins wrapped in pancetta & sage with a cider aioli
- ❖ Tempura vegetables, ponzu dipping sauce
- ❖ Thai shrimp balls with lime & ginger sauce
- ❖ House made wontons served with a spicy plum sauce
- ❖ Lamb Kofta balls with yoghurt & cucumber dip
- ❖ Mini seafood & bacon pies
- ❖ Slow-braised Italian baby octopus
- ❖ Prawn and pork large spring rolls
- ❖ Mini beef and basil skewers, spicy tomato sauce
- ❖ Eggplant fritter with yogurt and dukkah crust

Entrées

Choice of 2, Alternate Drop

Soups

- ❖ Bouillabaisse – traditional French seafood broth
- ❖ Cream of gourmet mushroom, white truffle oil & oregano foam
- ❖ Saffron, Green-lip mussel volute
- ❖ Traditional Thai laksa soup – seafood, chicken or vegetable
- ❖ Chicken consommé with herb dumplings
- ❖ Seafood Bisque – lobster with prawn & crab ravioli

Salads

- ❖ Individual Greek salads with rosemary infused lamb rumps
- ❖ King prawn & braised seafood with lime mayonnaise
- ❖ Baby spinach with pears, blue cheese, walnuts and champagne vinaigrette
- ❖ Beef tenderloin carpaccio, baby rocket, parmesan chards, pine nuts with 10yr old balsamic vinaigrette
- ❖ Tempura prawns, asian greens, wasabi emulsion
- ❖ Chilli beef in spring roll wrapper basket

Other Entrées

- ❖ Chicken, avocado and brie melts, spring salad, honey pepper dressing
- ❖ Teriyaki chicken kebabs on rocket & noodle salad with a ponzu dressing

- ❖ Chicken breast with wild mushroom risotto & sage pan-gravy
- ❖ Middle-Eastern chicken skewers on a warm couscous salad with a tzatziki sauce
- ❖ Braised Asian-style pork belly on a crispy noodle salad
- ❖ Laurels' smoked beef tenderloin, duxelles, sweet potato wafers with a hollandaise sauce
- ❖ Honey and rosemary glazed lamb rump with warm five-spiced pumpkin, baby spinach, macadamia nut pesto dressing
- ❖ Char-grilled lamb cutlets with seeded mustard pesto on a bed of baby roquette salad
- ❖ Swiss brown mushroom and beef kebabs on stir-fried rice
- ❖ Oxtail ravioli, sour cream, chive and beef reduction sauce
- ❖ Mille feuille with salmon, avocado, roma tomato salsa with caviar cream
- ❖ House-cured Atlantic salmon, sautéed kipfler potato salad, lemon-infused wafers
- ❖ Seafood and white wine cream crepes, dill and cucumber sambal
- ❖ Seared scallops, beetroot beurre blanc, yam sticks & baby leaves
- ❖ Kangaroo & emu sausages served with a bush-tomato relish on a bed of polenta
- ❖ Mediterranean char-grilled vegetable stack, red and yellow pepper coulis
- ❖ Butternut pumpkin, spinach and ricotta lasagne
- ❖ Laurels' chive gnocchi, served with watercress, grilled cherry tomatoes and a sauvignon-blanc cream sauce

Main Courses

- ❖ French-trimmed chicken breast with prosciutto chips, white truffle oil risotto with wild thyme jus
- ❖ Chicken roulade filled with pancetta, spinach & camembert, peppered kipfler potatoes & wok-seared greens
- ❖ Tandoori chicken breast, vegetable biryani spring roll basket, butter sauce
- ❖ Chicken breast with prawn mousse, sweet potato discs, grilled vegetable stack and a tropical fruit salsa
- ❖ Kangaroo loin, tam mash, bush greens with wattle-seed jus
- ❖ Char-grilled beef tenderloin topped with tiger prawns & béarnaise sauce with potato & thyme rosti and confit of roma tomato & pea mash
- ❖ Roasted lamb rump, garlic & rosemary new potatoes, middle-eastern warm egg plant salad with a cab-sav jus
- ❖ Grilled pork loin chops, celeriac mash potato, three-bean confit, preserved apple cider jus
- ❖ Traditional beef wellington with chat potatoes, garlic buttered vegetables
- ❖ Roast rack of lamb, potato gratin, green beans with fine ratatouille
- ❖ Veal fillet mignons with wild mushroom ragout, sage polenta and a veal reduction
- ❖ Char-grilled eye fillet, sour cream mash, ratatouille mille feuille, marsala jus
- ❖ Emu medallions, macadamia nut pesto gnocchi, roasted root vegetables with a pepper berry sauce
- ❖ Blackened salmon fillet, lime beurre blanc, fish veloute risotto
- ❖ Grilled fillet of snapper, butternut pumpkin gnocchi, wilted greens and a champagne sauce
- ❖ Seafood broth – prawns, mussels, baby octopus, fish in a creole-style broth with saffron steamed rice
- ❖ Roasted fresh market fish with a green peppercorn crust, sautéed kipfler potatoes and leek emulsion
- ❖ Soy-glazed snapper with Vietnamese rice noodle salad and hot tamarind dressing
- ❖ Atlantic Salmon, caper and dill mash, anchovy mayo with a citrus salsa
- ❖ Portobello mushrooms filled with balsamic marinated fine vegetables, eggplant caviar with a red pepper sauce
- ❖ Indian curried vegetables, pakoras, pappadums with red dahl
- ❖ Roasted mediterranean vegetable lasagne
- ❖ Ratatouille crepes, chive cream sauce with a roquette salad

Desserts

- ❖ Mascarpone and red wine with tiramisu
- ❖ Campari jellies with vanilla bean ice cream and hazelnut tuiles
- ❖ Chocolate and espresso mousse
- ❖ Layered pistachio, chocolate and cherry slice
- ❖ Irish cream and chocolate mousse cake
- ❖ Laurels' chocolate Kahlua parfaits
- ❖ Tropical fruit plate with lime sorbet
- ❖ Steamed ginger pudding with hot butterscotch sauce
- ❖ Cinnamon poached pear with crème anglaise, orange mascarpone
- ❖ Warm liquid-centred chocolate cakes
- ❖ Sorbet tasting plate
- ❖ Pear and ginger cake
- ❖ Ricotta white chocolate mousse
- ❖ Chocolate espresso brulee
- ❖ Baked white chocolate cheese cake

Sunset Menu

Savouries

Cold

- ❖ Chicken yakitori skewers
- ❖ Cherry tomato, bocconcini & basil skewers
- ❖ Antipasto platter
- ❖ Mini basil, feta & sun dried tomato quiches
- ❖ Thai chicken cups
- ❖ House-made dips with crusty baguettes
- ❖ Grilled chicken and vegetable wraps
- ❖ Bruschetta Traditional - Roma tomatoes, basil, spanish onion and lightly sprinkled with balsamic olive oil
- ❖ Bruschetta Laurels' – avocado, sun dried tomatoes and grilled parmesan
- ❖ Open faced gourmet foccacia fingers
- ❖ Assorted vegetable sushi

Hot

- ❖ Ricotta fritters with sweet chilli dressing
- ❖ Thai-style fish cakes
- ❖ Chicken satay sticks
- ❖ Honey, soy and sesame chicken drumettes
- ❖ Grilled chorizo, caramelised onion bites
- ❖ Olive, artichoke, roquette mini pizzas
- ❖ Miniature tortillas – beef mince, salsa, sour cream
- ❖ Corn crepes, red pepper cream cheese filling
- ❖ Vegetable spring rolls
- ❖ Assorted dim sum
- ❖ Spinach and parmesan filo triangles

Entrées

Soups

- ❖ Thai sweet potato & coconut
- ❖ Pea and smoked ham
- ❖ Carrot, orange and ginger
- ❖ Roasted tomato, bacon & basil
- ❖ Sweet corn and chicken

Salads

- ❖ Char grilled chicken supreme tossed through classic caesar salad
- ❖ Waldorf salad
- ❖ Middle-eastern couscous salad, grilled lemon chicken
- ❖ Asian noodle salad

Other Entrées

- ❖ Tarragon chicken and brie filo with red pepper moulis
- ❖ Spicy chicken kebabs with nasi goerang
- ❖ Citrus-infused chicken loins, new potato stack with an olive mignonette
- ❖ Sauté supreme of chicken and mushroom crêpe
- ❖ Pork tenderloin salad, orange segments, pine nuts and caramelised onion ragout
- ❖ Spicy lamb kebabs, chilli and mint couscous and yogurt sauce
- ❖ Beef and button mushroom kebabs, tomato, flat leaf parsley and onion salad
- ❖ Medallions of beef, wild mushroom & marsala sauce and parpadelle noodles
- ❖ Wonton layered fish stack, baby spinach, roma tomato salsa and lemon aioli
- ❖ Vietnamese marinated fish, sautéed greens and crispy egg noodles
- ❖ Salt and pepper squid on an asian green salad with a peanut mirrin dressing
- ❖ Smoked salmon and leek tart
- ❖ Roasted butternut pumpkin and rosemary lasagne
- ❖ Spinach, fetta and basil cannelloni with a rich tomato sauce

- ❖ Carrot risotto, baby spinach, pine nuts and honeyed sweet potato
- ❖ Filo baskets with mushroom and leek reduced balsamic stock

Main Courses

- ❖ Cajun chicken breast, soft polenta, charred vegetables and spicy red pepper coulis
- ❖ Tandoori chicken breast, turmeric jasmine rice, curried greens, minted yogurt sauce
- ❖ Mediterranean chicken breast filled with sun-dried tomato mousse, portobello risotto and a roma tomato salsa
- ❖ Char-grilled strip loin of prime beef, potato galette, glazed vegetables, champignons cabernet jus
- ❖ Middle-eastern veal schnitzel, moroccan style couscous, tabouleh salad
- ❖ Rosemary roasted baby lamb rumps, roasted root vegetables with a minted jus
- ❖ Pork cutlets, roasted kipflers, glazed apples and stewed greens
- ❖ Apple, crackling and thyme topped pork loin
- ❖ Char-grilled beef strip loin/rump, individual yorkshire puddings, vegetable medley with a rich port-wine jus
- ❖ Grilled lamb cutlets, with Greek style mash potato, tomato confit and honey mustard jus
- ❖ Mediterranean vegetable lasagne
- ❖ Pumpkin curry with saffron rice
- ❖ Spinach and ricotta ravioli with provencale sauce
- ❖ Spicy vegetable kebabs, couscous risotto and a yogurt dressing

Desserts

- ❖ Classic lime tart with a raspberry coulis
- ❖ Crème caramel
- ❖ Baked apple tartans
- ❖ Sticky date pudding, crème anglaise
- ❖ Butterscotch tarts with chocolate chards
- ❖ Orange liqueur scented truffles
- ❖ Passionfruit parfait
- ❖ Chocolate coated profiteroles with brandy alexander sauce
- ❖ Trio of sorbet plate
- ❖ Individual tropical pavlova
- ❖ Chocolate mousse cake with chocolate cream berry coulis

Cocktail Menu

Choices of 12

- ❖ Smoked Tasmanian farmed salmon on buckwheat bilinis with crème cheese, dill and capers.
- ❖ Goujons of fresh reef fish in beer batter with lime mayonnaise
- ❖ Coconut King prawn brochette with sweet chilli and coriander sauce
- ❖ Butter chicken kebabs with raita
- ❖ Spiced fish meat balls with coriander and galangal sauce
- ❖ Vietnamese BBQ mixed seafood wonton cups
- ❖ Mini crab and corn quiche
- ❖ Mini fish cakes with satay dipping sauce
- ❖ Mixed grill skewers with tomato chutney
- ❖ BBQ mini chicken drumsticks in honey, sesame and soy
- ❖ Spicy Kofta lamb kebabs with yogurt dressing
- ❖ Indonesian chicken satay Sticks
- ❖ Turkish lamb rosemary skewers with lemon and garlic sauce
- ❖ BBQ baby lamb cutlets with mint and yoghurt dressing
- ❖ Vegetable spring rolls with sweet chilli sauce
- ❖ Chicken yakitori with ponzu dipping sauce
- ❖ Chive pancakes with chorizo and caramelised onion
- ❖ Thai green chicken curry in crispy wonton cups
- ❖ Bocconcini, olive and cherry tomato skewers with pesto
- ❖ Char-grilled vegetable parmesan stacks
- ❖ Mushroom caps filled with blue cheese and chives
- ❖ Aubergine fritters with a coriander cream
- ❖ Vegetable pakoras with mint and coriander
- ❖ Potato and cashew samosas with mint and cucumber yoghurt
- ❖ Spinach parmesan and pesto fillos
- ❖ Assorted steamed and fried dim sum
- ❖ Bruschetta - traditional
- ❖ Open-faced gourmet foccacia fingers
- ❖ Vietnamese rice paper rolls with vegetable salad
- ❖ Chinese pork spare ribs in plum sauce
- ❖ Jumbo chicken and prawn spring rolls

Buffet Menu

Off the Carvery (choose 1)

- ❖ Roasted sirloin of beef with seeded mustard crust and rich jus
- ❖ Roasted rump of beef, yorkshire puddings and stout ale jus
- ❖ Leg of pork with crackling & apple sauce
- ❖ Honey cured, studded whole leg of ham and assorted mustards
- ❖ Whole roasted fish with tropical fruit salsa
- ❖ Buffet turkey with apricot walnut stuffing and cranberry glaze
- ❖ Rosemary studded leg of lamb, mint sauce and a port reduction

Buffet Selection

Meat (choose 1):

- ❖ Moroccan lamb tagine with chick peas and fruit medley, served with aromatic rice
- ❖ Sweet and sour pork, asian vegetables and crispy noodles
- ❖ Massaman mild beef curry, chat potatoes and coconut sauce
- ❖ Irish lamb stew, slow cooked in black ale
- ❖ Moroccan chicken wrapped in filo with duo of spicy pepper sauces
- ❖ Chicken cacciatore (Italian hot-pot)
- ❖ Stir-fried chicken in plum sauce with cashews
- ❖ Breast of chicken filled with prawn mousse and mango dressing and chiffonnade of greens
- ❖ Sauté chicken chasseur in a rich white wine sauce with tomatoes, olives, mushrooms & panchetta
- ❖ Thai chicken and coconut curry, pappadum wafers
- ❖ Tandoori chicken/beef/lamb kebabs, mango chutney
- ❖ Spinach & ricotta ravioli with a provencale sauce
- ❖ Portuguese seafood hot pot
- ❖ Perch fillets in beer or tempura batter
- ❖ Indonesian seafood curry
- ❖ Pan-fried snapper fillets topped with avocado and tomato salsa
- ❖ Grilled salmon fillets, lemon beurre blanc sauce

Vegetables: (choose 1)

- ❖ Vegetarian layered vegetables
- ❖ Indian vegetable ragout
- ❖ Italian stuffed portobello mushrooms
- ❖ Char-grilled marinated mediterranean vegetables
- ❖ Honey-roasted root vegetables
- ❖ Stir-fried asian vegetables in a sesame glaze
- ❖ Buttered greens with roasted walnuts
- ❖ Roast baby pumpkin pieces with roquette pesto
- ❖ Wok-seared asian greens, rice noodles
- ❖ Steamed vegetable medley

Starches: (choose 1)

- ❖ Potato and thyme gratin
- ❖ Sautéed kipfler potatoes with bacon
- ❖ Potato and chive creamy mash
- ❖ Sweet potato fondants
- ❖ Roasted new potatoes
- ❖ Potato rostis
- ❖ Traditional roast potato, pumpkin, sweet potato
- ❖ Stir-fried rice
- ❖ Nasi goreng
- ❖ Saffron rice
- ❖ Roast garlic risotto
- ❖ Steamed jasmine rice
- ❖ Indian vegetable biryani
- ❖ Spinach fettuccini in cream and white wine

- ❖ Pappardelle spirals with basil pesto sauce
- ❖ Asian wok seared egg noodles
- ❖ Soft moroccan style polenta
- ❖ Middle eastern couscous, yogurt sauce
- ❖ Indian red lentil dahl
- ❖ Assorted roti and naan breads

Salads (choose 2)

- ❖ Tomato, bocconcini basil platter
- ❖ Potato and crumbly bacon
- ❖ German style potato salad with gherkins
- ❖ Polynesian style sweet potato and coconut salad
- ❖ Greek salad
- ❖ Caesar salad
- ❖ Asian rice salad
- ❖ Mixed green salad, honey mustard dressing
- ❖ Roquette, walnut, apple and crouton salad
- ❖ Baby spinach, balsamic, julienne vegetables, crumbly blue cheese salad
- ❖ Waldorf salad
- ❖ Middle-eastern couscous salad