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# FUNCTION MENUS

## COCKTAIL PARTY MENU

### FINGER FOOD

**6 SELECTIONS - \$24 PER HEAD\* // 9 SELECTIONS - \$29 PER HEAD\***

*\*EXTRA ITEMS - \$3 PER HEAD EACH*

- MordyHQ Beef Sliders w / Cheese and BBQ Sauce
- Lamb and Rosemary Party Pie
- Vegetable Samosa w/ Mint Yoghurt
- Prawn Cigar Spring Rolls w/ Chilli Plum Sauce
- Crumbed Mac and Cheese Balls
- Coconut Chicken Skewers and Peanut Sauce
- Japanese Chicken w/ Confit Garlic Mayo
- Pumpkin and Spinach Arancini
- Crumbed Whiting Goujons w/ Tartare Sauce
- Chicken and Prawn Siu Mai w/ Sweet Chilli Sauce
- House Made Sausage Rolls
- Pulled Pork Sliders w/ BBQ Sauce
- Assorted Californian Rolls
- Asian teriyaki Beef Skewers

### SWEET TREATS

A MIXTURE OF PETIT FOURS - **\$3 PER HEAD**

### ADDITIONAL ITEMS\*

FRUIT PLATTER WITH SEASONAL FRUIT - **\$65 PER PLATTER**

CHEESE PLATTER WITH DRIED FRUITS AND CRACKERS - **\$75 PER PLATTER**

ANTI-PASTO PLATTER INC. CHORIZO SALAMI, PROSCIUTTO, KALAMATA OLIVES, SEMI DRIED TOMATOES, FETA CHEESE AND TOASTED CIABATTA - **\$65 PER PLATTER**

SANDWICH PLATTER WITH MIXED FRESH SANDWICHES ON WHOLEMEAL & WHITE BREAD  
- **\$60 PER PLATTER**

*\*Platters can be added to any catering package but cannot be used as substitutes for the cocktail menu items. Mixed dips with pita bread and crudités*

## SET MENUS

### MENU 1

2 course \$55.00 per person (Entrée and Main or Main and Dessert)

3 course \$60.00 per person

Select 2 choices to be served alternate (50/50)

#### ENTREE

Salt and pepper calamari with mixed leaves and aioli

Cajun fish with mango salsa and greens

Chicken tandoori with jasmine rice and tzatziki

Beef satay on Asian slaw and peanut sauce

Piedmontese pepper – red capsicum roasted with basil, garlic and roma tomato, topped with buffalo mozzarella, rocket, balsamic glaze and olive oil

#### MAIN COURSE

Porterhouse steak grilled to medium and served with field mushroom jus

Moroccan chicken breast served with cucumber raita

Barramundi fillet served with a lemon and dill buerre blanc

Roasted sirloin served with horseradish crème and red wine jus

Marinated chicken breast with a creamy garlic, bacon, mushroom and white wine sauce

Chargrilled Vegetable stack served with a tomato and basil salsa

Each main course served with seasonal vegetable medley

# MENU 1

## DESSERTS

Apple and rhubarb crumble with vanilla bean ice cream

Sticky date pudding served with double cream

Chocolate mud cake served with coulis and cream

Bailey's cheesecake served with pure cream

Black forest mousse with berry coulis

Brandy snap filled with berries and cream

Pavlova served with cream and berries

## MENU 2

2 course \$60.00 per person (entrée and Main or Main and Dessert)

3 course \$65.00 per person

Select 2 choices to be served alternate (50/50)

### ENTRÉE

Char grilled chicken fillet served with Greek salad and tzatziki

Smoked salmon on a crispy wonton, bocconcini and salad with lemon dressing

Chicken breast wrapped in pancetta, oven roasted with a roasted tomato basil sauce

Tempura prawns served with preserved lemon cous cous

Marinated Thai prawns served with rice noodles and Nam Jim dressing

### MAIN COURSE

Fillet of beef with roasted chat potatoes, roma tomato, green beans, red wine jus

Atlantic salmon fillet served on piedmontese pepper, with olive tapenade and lemon buerre blanc

Char grilled spatchcock marinated in smoked paprika and thyme, served on potato tortilla and spicy tomato sauce

Veal medallions with mash potato, garlic prawns and hollandaise sauce

Confit chicken supreme served with pan juices, pepperonata and roesti potato

Each Table is served with bowls of seasonal green vegetables (asparagus, beans, snow peas, snap peas, bok choy drizzled with lemon infused olive oil, cracked pepper and sea salt)

## MENU 2

### DESSERT

Lemon tart with honeyed mascarpone

Chocolate pudding double cream

Baked blueberry cheesecake served with coulis and cream

Apple financier tart with honey ice cream

Chocolate indulgence – chocolate tart, chocolate and roasted almond ganache, Spanish donuts in chocolate sauce.

Pear and ginger pudding with caramel sauce

## BBQ MENU

(BEER GARDEN)

\$45.00 per person

Bread Rolls

### FROM THE BBQ

Sirloin Steak

Gourmet Sausages

Burgers

Marinated Chicken

### COLD PLATTER

Leg ham, chorizo, olives and rocket

### SALADS

Tossed Green Salad, Mediterranean pasta salad, baby chats with mayo and shallots

## ADDITIONAL MENUS

Kids – 3-12yrs \$10.00

Choice of Chicken nuggets, linguini bolognaise, fish and chips, mini chicken parma, grilled fish and chips

## SPECIAL DIETARY NEEDS AND ALLERGIES

Please be aware that our food may contain traces of nuts, soy, flour, mushrooms, garlic plus other.

We have a range of dishes available to Vegetarians, Coeliacs and customers who suffer from allergies - please contact us for more details.