



THE SPACE MENU





HOT CANAPÉ



- Mini burgundy pie
- Mini sausage roll
- Mini quiche lorraine
- Crispy fried flatbread
- Mini pizza supreme
- Mexican chicken drumstick
- Vegetarian spring roll
- Teriyaki chicken skewer
- Salt & pepper calamari
- Pork & prawn dumpling
- Vegetarian samosa
- Mini jacket potato

COLD CANAPÉ



- Assorted finger sandwiches & wraps
Choice of 3 the following:
 - leg ham, cheese, tomato
 - chicken, lettuce, mayo
 - pull pork, coleslaw, seeded mustard
 - curry eggs, lettuce, mayo
 - cooked prawn, lettuce, mayo
 - Mixed tomato with melted Camembert & basil
- Celery, lemon, & parsley spoon salad
- Sweet corn fritters with avocado salsa
- Cucumber rounds
- Goats cheese, beetroot & walnut tartlet
- Honeydew melon with prosciutto & bocconcini
- Rockmelon bruschetta with cream cheese & smoked salmon
- Shrimp with cocktail sauce
- Watermelon & goat cheese
- Shrimp & mango salsa
- Cucumber rolls with avocado

SUBSTANTIAL CANAPÉ



- Sticky caramel chicken, pineapple rice & greens
- Ricotta gnocchi, cherry tomato topped with Parmesan & basil
- Bao bun with sticky smokey pork, spicy kimchi & sriracha sauce
- Pulled beef brisket, beetroot relish, guacamole slider
- Buffalo chicken, spicy avocado, celery stalk skewer, smoky chilli bbq sauce
- Grilled chicken, cauliflower, spinach, almonds & lemon dressing
- Mexican pulled pork, black beans, nachos, tomato salsa
- Garlic chilli prawn, mango, buttered herbed rice

DESSERT CANAPÉ



- Chocolate & mint brownie bites
- Mini caramel & custard pot
- Mini sweet pie
- Mini passionfruit cheesecake
- Mini chocolate mud cake with peanut butter
- Rhubarb & berry pavlova bites
- Vanilla petit four bites
- Fresh fruit & lemon custard tartlet

Breakfast includes full room setup & food service. Room Hire is extra.
15% surcharge on Sundays and Public Holidays.

Plated Menu

ENTRÉE



- Penne pasta, char grilled asparagus, shaved Parmesan, Napoli sauce
- Salt & pepper calamari, baby cos lettuce, alfalfa & lemon
- Duck spring roll, mesclun lettuce, bbq duck sauce
- Butterfly prawn, kale, cherry tomato, garlic lime sauce
- Prawn dumpling, baby spinach, seaweed, caviar & sriracha

MAIN



- Char-grilled chicken supreme, garlic roast cherry tomato, fondant potato, steamed broccolini, tomato & basil sauce
- Char-grilled pork neck, caramelised apple, sautéed green beans, seeded mustard sauce
- Vegetables stack, eggplant, sweet potato, portobello mushroom, red capsicum, enokitake, napoli sauce
- Salmon fillet, mashed potato, honey carrot, steamed asparagus, charred lemon & bearnaise sauce
- Roasted medium sirloin steak, herbed chats potato, pumpkin purée, steamed broccolini, mushroom red wine jus
- Roasted pork short ribs, rosemary, salt baked cherry tomato, mashed potato, smokey bbq sauce
- Steamed Australian barramundi fillet, ginger, balsamic onion
- Panko crumbed beef medallions, mashed potato, coconut honey carrot, Parmesan cheese, mushroom & onion gravy

DESSERT



- Chocolate passionfruit tower, mixed berries, whipped cream
- Dark & white chocolate Charlotte, chocolate chips, whipped cream
- Baked berry cheese cake, mixed berries & whipped cream
- Cream caramel, strawberry & whipped cream
- Apple walnut crumble, cream cheese frosting & whipped cream

Premium Plated Menu

ENTRÉE



- Smoked salmon, cream cheese, baby cos lettuce, bread sticks, capers & dill dressing
- Char-grilled duck breast, salted cherries, baby spinach, rosemary orange sauce
- Char-grilled scallop, caviar, rocket salad, lemon & extra virgin olive oil
- Cooked king prawn, avocado salad, baby cos lettuce & Tabasco mayo
- Cherry tomato, bocconcini, fresh basil, kale, quinoa, olive oil & balsamic glaze

MAIN



- Australian barramundi fillet, herbed rice, steamed broccolini, charred lemon, lemon pepper butter
- Char-grilled pork loin chop, honey glaze carrot, steamed asparagus & creamy mustard sauce
- Cauliflower supreme, char- grilled cauliflower, bacon, olives, Spanish onion, mushroom, capsicum & mozzarella cheese
- Rack of lamb, mashed potato, charred cauliflower, roasted capsicum & honey mint glaze
- Rotisserie roast spatchcock, herbed chats potato, salted honeydew & lemon herb pan sauce
- Rotisserie roast medium rib eye fillet, fried edamame, cherry tomato & rice, mushroom & red wine jus
- Char-grilled chicken supreme, apricot nectar, steamed broccolini, mashed potato, thyme & masala sauce
- Traditional lamb shank, mashed potato, steamed broccolini, baby carrot & rich red wine jus

DESSERT



- Tiramisu Charlotte, hazelnut praline, coffee syrup
- Chocolate shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust
- Chocolate & passionfruit lover, passionfruit cream, passionfruit jelly, chocolate mousse on a brownie base, served in a chocolate cup
- Crème brûlée, mixed berries
- Mango delight, fresh mango topped with fluffy whipped cream, then wrapped with a thin crepe, mix berries, mango coulis

*Option for alternate serve available

Deluxe Buffet Menu

Hot Dishes Choice of 3

- Char-grilled chicken cutlet, garlic & mushroom sauce
- Tender beef, herbs, capers, mustard, tomato, sour cream & red wine jus
- Char-grilled pork chop, diced apple, seeded mustard sauce
- Grilled Australian barramundi fillet, cherry tomato & garlic lemon butter
- Rotisserie roast chicken, olives, mushroom, tomato & Parmesan cheese
- BBQ lamb ribs, rosemary, mint, honey smokey bbq sauce
- Penne pasta, eggplant, sweet potato, mushroom & Neapolitana sauce
- Beef medallions, garlic, onion, Worcestershire sauce & creamy red wine jus
- Roasted chat potato
- Honey glazed carrot
- Steamed jasmine rice
- Steamed broccolini garlic butter
- Char-grilled corn cob
- Stir-fry seasonal vegetables with ginger & oyster sauce
- Mashed potato
- Crispy batter hot chips

Salads Choice of 3

- Garden salad
- Tomato, Spanish onion, fresh basil, balsamic olive oil dressing
- Coleslaw
- Kale, cherry tomato, quinoa, capsicum, lime & sweet chilli dressing
- Baby spinach, capsicum, spanish onion, avocado, Italian vinaigrette
- Spanish onion, cherry tomato, capers, chats potato, rocket lettuce, sour cream & truffle olive oil

Desserts Choice of 2

- Warm apple & walnuts crumble
- Bread & butter pudding
- Black Forest gateau
- Vanilla slice
- Pavlova with fresh fruit & whipped cream
- Caramel baked cheesecake

Includes full room set & food service. Room hire not included.
15% Surcharge on Sundays and Public holiday



Premium Buffet Menu

Hot Dishes Choice of 3

- Char-grilled chicken – apricot, Spanish onion, chilli & coconut cream sauce
- BBQ pork short ribs – rosemary, Mexican spicy, apple cider, tomato, smokey bbq sauce
- Salmon fillet – cherry tomato, thyme, garlic butter, creamy peppercorn sauce
- Pork belly – char-grilled green apple, rosemary, Asian spice & black pepper sauce
- Slow cooked beef brisket – star anise, rosemary, fennel, caramelised onion glaze
- Seafood mornay – king prawn, squid, mussel, barramundi fillet, cherry tomato, rich creamy cheese sauce
- Lamb shank – carrot, tomato, rosemary, mint, garlic red wine jus
- Chicken with garlic prawn parmi – Panko crumbed chicken breast fillet, tomato & garlic king prawn, mozzarella cheese

Hot rotisserie Choice of 1

- Leg of lamb
- Leg of pork
- Whole chicken
- Tendered beef

Hot sides Choice of 3

- Boulangere potato
- Steamed jasmine rice
- Steamed broccoli garlic butter
- Stir-fry seasonal vegetables with ginger & oyster sauce
- Char-grilled corn cob
- Duck egg & bacon fried rice
- Crispy batter hot chips
- Honey glazed carrot

Salads Choice of 3

- Garden salad
- Caesar salad
- Tomato, Spanish onion, fresh basil, bocconcini, balsamic olive oil
- Baby spinach, capsicum, Spanish onion, avocado, Italian vinaigrette
- Kale, cherry tomato, quinoa, capsicum, lime & sweet chilli dressing
- Spanish onion, cherry tomato, capers, chat potato, rocket lettuce, sour cream & truffle olive oil

Desserts Choice of 2

- Black Forest gâteau
- Pavlova with fresh fruit & whipped cream
- Tiramisu
- Baked berry cheesecake
- Triple chocolate mousse cake
- Cream brûlée

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