



# Functions



ROBERT OATLEY

# Function Menu

## Breakfast

### Continental

Fresh seasonal fruit platters

Assortment of Danish pastries muffins toast and condiments

Tea coffee and Milo

\$16.00

### The big breakfast

Fresh seasonal fruit platters

Danish pastries muffins and toast

Grilled bacon scrambled eggs chipolatas and grilled tomato

Tea coffee and Milo

\$24.00

### Light snacks and morning teas

Tea coffee and biscuits \$9.00

Tea coffee and hot scones with jam and cream \$11.00

Tea coffee Danish pastries and muffins \$13.00

Tea coffee and a selection of four point sandwiches with meat and vegetarian fillings \$13.00



# Cocktail Menu

**Chef's selection of the following**

Gourmet mini pies

Party sausage rolls

Tempura battered baby whiting

Mini spring rolls

Mini pizzas

Satay chicken skewers

Mini quiche

Spinach and cheese triangles

Baby bbq meat balls

Crumbed calamari rings

Crumbed crab claws

Spicy chicken dim sim

Tempura battered prawn skewers

Salt and pepper squid

Mini toasts with smoked salmon

**8 choices \$20.00 pp**

**10 choices \$22.00 pp**

**12 choices \$24.00 pp**



# BBQ Package

\$24.00

Sirloin Steak / Chicken breast alternate drop

Foil wrapped potato

Choice of two salads (Potato, Garden, Pasta, Caesar, Mediterranean)

Crusty Bread roll and butter

# Cold Buffet

\$29.00

## **Deli cuts**

Seasoned roast chicken

Sliced ham

Sliced salami

Sliced roast beef

Sliced roast loin of pork

## **Salads**

Potato salad

Caesar salad

Mediterranean salad

Pasta salad

Crusty bed rolls

**Selection of cakes and gateaux**

# Hot Carvery

\$34.00

**Choose three of the following meats to be carved at the buffet by the chef**

Roast pork

Roast leg of lamb

Roast beef

Honey roasted ham

Roast seasoned chicken

**Served with baked potatoes and winter vegetables and gravy**

## **Salads**

Potato salad

Caesar salad

Mediterranean salad

Pasta salad

Crusty bread rolls and butter

Selection of cakes and gateaux

# Chefs' own table

\$47.00

## Seafood

Cooked whole prawns

Oysters natural

## Deli cuts

Seasoned roast chicken

Sliced ham

Sliced salami

## Carvery

**Choose two of the following meats to be carved by the chef**

Roast leg of lamb

Roast beef

Roast pork

Served with baked potatoes pumpkin and gravy

## Hot dishes

**Choose two of the following**

Beef bourguignon

Lamb curry

Beef lasagna

Penne napolitana/boscaiola

Chicken and corn

Pork goulash

## Crusty bread rolls

## Sweets

Selection of cakes and gateaux

# Sit down dinner

2 course meal \$26.00

3 course meal \$30.00

Bread roll and butter

## Entrees

### Choice of two

Prawn cocktail with seafood sauce

Fettuccine boscaiola

Pumpkin soup with sour cream and sweet chilli

Chicken Caesar salad

## Mains

### Choice of two

Baked ocean perch with lemon bur Blanc

Grilled chicken supreme with cacciatore

Slow roasted sirloin steak with a red wine jus

Roast loin of pork with apple sauce

## Desserts

### Choice of two

Apple pie with Chantilly cream

Strawberry crepe with Chantilly cream

Steamed butter pudding with golden syrup and Chantilly cream

Chocolate mousse with Chantilly cream

**All mains served with seasonal vegetables and potatoes**



ROBERT OATLEY

2 course meal \$28.00

3 course meal \$33.00

Bread roll and butter

**Entrees**

**Choice of two**

Prawn and avocado salad with vinaigrette

Cajun crumbed chicken tender with balsamic glaze

Smoked salmon with toast sliced onion and fresh ground black pepper

Ravioli with a basil Provencal and shaved grana padano cheese

**Mains**

**Choice of two**

Chicken supreme wrapped in bacon with a seeded mustard cream sauce  
served on a bed of garlic crush potatoes

Baked wild caught barramundi fillet with an Asian style garlic soy glaze on a bed of saffron rice

Slow roasted grain fed sirloin steak with a mushroom ragout on a tomato and potato bake

Roast beef and Yorkshire pudding with gravy and baked potato

**Dessert**

**Choice of two**

Profiteroles with chocolate sauce and Chantilly cream

Sticky date pudding with butterscotch and Chantilly cream

Apricot fool with mango glaze and Chantilly cream

Apple clafouti with cream anglaise and berry coulis

All mains served with fresh seasonal vegetables





2 course meal \$32.00

3 course meal \$39.00

Bread roll and butter

**Entrees**

**Choice of two**

Antipasto plate

Seafood plate

Beef lasagna

Mixed mushroom risotto

**Mains**

**Choice of two**

Surf and turf

Sirloin steak with prawns and brown butter hollandaise served on a potato rosti

Grilled salmon

With teriyaki sauce on saffron wild rice

Chicken spatchcock

Half roast chicken with baked potato and bread sauce

Rack of lamb

Served on a roasted garlic sweet potato mash and a mint and seeded mustard jus

**Desserts**

**Choice of two**

Crème caramel with Chantilly cream

Strawberries Romanoff

New York cheese cake with Chantilly cream and mixed berry compote

A mixture of Australian and imported cheese with dried fruit and water crackers

**All mains served with fresh seasonal vegetables**



ROBERT OATLEY

2 course meal \$32.00

3 course meal \$39.00

Bread roll and butter

**Entrees**

**Choice of two**

Chicken tikka on a bed of fragrant basmati rice with a mint yoghurt sambol

Asian style garlic and sweet chilli prawns on a bed of angel hair pasta

Chemoula marinated lamb cutlet on a bed of cous cous  
with a date and mango salsa

Spaghetti marinara

**Mains**

**Choice of two**

Grilled barramundi

With asparagus, smoked salmon and hollandaise sauce served on a mushroom risotto cake

Scotch fillet

With black pepper sauce on potato hongroise

Chicken supreme

Stuffed with sage and onion on a potato and shallot rosti and a red capsicum coulis

Roasted pork scotch fillet

Served with a sticky plum sauce and baked Hassel back potatoes

**Desserts**

**Choice of two**

Crème Brule served with fresh Chantilly cream

Strawberry and cream patisserie tartlet with choc gnash and Chantilly cream

Double choc pudding with cointreau flavoured gnash and Chantilly cream

Belgium waffle with cinnamon apple walnuts and Chantilly cream

All mains served with fresh seasonal vegetables

