



# BANQUET MENU 2025

## Starters & Main for 15 people or more Lunch \$50pp / Dinner \$55pp\*

*Alternate Service \$3 extra per person per course  
Add Dessert \$14*

*\* Dinner open for Private Room Bookings Only*

### Garlic Bread On Arrival

### Starters - Choice of 3 served on platters;

- Karaage Chicken with Aioli
- Salt & Pepper Squid
- Tomato and Basil Bruschetta
- Fish Tacos
- Buffalo Wings and Spicy Sauce
- Prawn Gyoza
- Chicken Tikka Pieces with Mint Yogurt

### Main Course – Choose from 1 of the below to serve your guests; Served with bowls of Chips and Garden Salad

- Chilli Chicken Tomato and Prawn Fettuccine with Red Onion, Basil, Parsley and Parmesan Cheese
- Grilled Marinated Salmon with Hollandaise Sauce
- Chargrilled 280g Grain Fed MSA Scotch Fillet Steak with Red Wine Jus
- Chicken Florence - Grilled Chicken Breast Topped with Creamy Sauce with Blistered Cherry Tomatoes and Avocado
- Mezza Plate with Grilled Halloumi Cheese, Falafel, Marinated Mushrooms, Chilli Olives, Hummus Dip, Dukkha and Turkish Bread

### Optional Dessert - Choose one of the below to serve your guests; \$14 per person

- Plum Pudding with Ice Cream and Berry Coulis
- Baked Cheesecake with Berries and Cream
- Warm Chocolate Brownies with Vanilla Ice Cream and Salted Caramel Sauce

### Private Room Hire

*(Min. Spend of \$1000 Catering & \$1000 Bar)*

#### 12am – 4pm

Chorley Room \$150 for 2 Hours  
Main Hall \$250 for 2 Hours

#### 6pm – 11pm

Chorley Room \$280 for 4 Hours  
Main Hall \$400 for 4 Hours

### Sunday/Public Holiday Surcharge

Chorley Room \$150  
Main Hall \$250

