

Banquet Menu

Banquet Menu # 1

\$45.50 per person Minimum 30 guests

Please note that those menus prices are not inclusive of crockery, cutlery, linen and wait staff .Please contact us for a detailed quote

Breads and dips # choose 3

Guacamole-avocado, blue cheese, Hummus Roast pumpkin-cinnamon, Almonds & Rocket pistou Bush tomato relish, Smoked capsicum cream cheese

Main course

Grilled steak garlic thyme rubbed, onion marmalade
Reef fish Parisienne capers, lemon, parsley
Paprika & Parsley Chicken breast with verjuice Mushroom
cream sauce
Sweet potato, spinach and pine nut salad

Roast chat potatoes sweet mustard cream sauce

French buttered beans & broccoli

Dessert buffet

Tropical fruit platter
Mini selection of tarts
Satin chocolate slice
Passion fruit yoghurt slice

Prices are valid until the 31st December 2018 – All prices include GST Ph 61 (07) 40352523 Mbl 0422465081 P.O Box 1643 Cairns QLD 4870



Tea and coffee

Banquet Menu # 2

\$55.50 per person Minimum 30 guests

Gourmet bread selection

Antipasti platter

Marinated field mushrooms, Prosciutto, sliced salami and Ceviche. Kalamata olives and grilled vegetables, slow roast tomatoes topped with Persian feta. Roast tomato relish, rocket pesto. Ciabatta, Pide.

Main course

Portuguese roast chicken

Mediterranean reef fish, capers, roma tomato, fresh herbs

Veal Osso Bucco with tomato & olive

Twice cooked lamb fetta, garlic, rosemary

Parmesan Soft Polenta

Beans & almond broccoli

Dessert Buffet

Tropical fruit platter

Mini selection of tarts

Chocolate mousse slice

Tropical cheesecake slice

Wattle seed Caramel shots

Tea and coffee

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Banquet Menu

Banquet Menu #3

\$65.50 per person Minimum 30 guests

To start with # pre dinner canapé

Gazpacio oysters shooters

Thai barramundi sugar cane sticks
baby beetroot and goat cheese tartlets
barbeque beef satay/Malay coconut sauce

Main course

Twice cooked lamb fetta, garlic, rosemary
Reef fish Mushroom duxelle, semi dry tomato
Gnocchi with asparagus and shaved parmesan
Mixed baby greens with feta, pecans and raspberry
vinaigrette
Gratin potato

Dessert buffet

Bowls of fresh berries
Passion fruit yoghurt slice
Cherry cheesecake
Double chocolate shots
Caramel tartlets
Tea and coffee

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Banquet Menu

Banquet Menu #4

\$75.50 per person Minimum 30 guests

To start with # pre dinner canapé

Coconut chicken in crispy Gyozza

Gulf prawn dippers with lime aioli

Roast Peking duck/chili jam and cucumber

Slow roasted tomato tartlets, goat cheese and pesto herb oil

Mezze Board

Lamb Kofta with minted yoghurt,

Roast beetroot & spiced labne dip, Hummus, Baba Ganouj.

Turkish bread & Pitta bread Mushroom Dolmades, Air dried beef. Marinated olives. Grilled vegetables.

Main course

Grilled beef fillet Panzanella with roast peppers, Spanish onions and garlic croutons

Tasmanian salmon with lemon grass and lime

Twice cooked pork sweet chili tamari

Chad potato with bacon, garlic and rosemary

Globe artichoke, asparagus and watercress salad

Dessert buffet

Bowls of fresh seasonal berries

Chocolate pistachio profiteroles

Lime meringue pie

Selection of Australian cheeses with crackers and grissini

Tea & coffee

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