



COCKTAIL SELECTION

Complimentary appetisers placed on tables upon arrival (This includes Cheese, Kabana, Carrot Sticks, Assorted Dips, Corn Chips and Crackers).

Coffee and Tea available for the duration of the function

Please select a minimum of 6 items from the following menu

Note: For 40-59 guests in attendance please select a minimum of 7 items

Assorted Mini Quiches (Vegetable, Spinach, Egg & Bacon)

Mini Pizzarette

Party Pies

^Mini Spring rolls ^

Sausage Rolls

Crumbed Chicken Goujons with sweet dipping sauce

Spicy Meat Balls

^Mini Pasties^

Chicken Satay

Beef Satay

Assorted Mini Point Sandwiches

Mini Dim Sim

^Tempura Vegetables^

^Tomato & Pesto Bruschetta^

Mini Noodle Box with Calamari & Chips

Mini Noodle Box with Fish & Chips

Gourmet Pies – Beef & Cheese, Beef & Curry, Sheppard's Pie

Pizza Fingers - Pesto & Olive, Mediterranean, Thai Chicken, Grilled vegetable

Gourmet Quiches – Lorraine, Mediterranean, Pumpkin & Parmesan

Ham & Risotto Ball

Spinach & Ricotta Pastizzi

Mini Noodle Box: Penne with Chicken, Bacon & Napoli Sauce

Mini Noodle Box: Hokkien Noodles with either Vegetable

Or Chicken in a Sweet Chilli and Soy Sauce

Mini Hamburgers with Cheese and Tomato

Mini Hotdogs with a tomato relish

Mini Noodle Box with Crumbed Fried Prawns & Chips
Peppered Beef – Mini Mignon's
Cajun Chicken – Mini Mignon's
Lamb & Bush Tomato – Mini Mignon's
Assorted Sushi

Key:

^Vegetarian^

Gluten Free

SIT DOWN MEALS – SET MENU

Our combinations of set menus are sure to please any business function or social gathering.

Your choice of two served alternatively to your guests

Two Course

Soup & Main

60 or more people in attendance

40 to 59 people in attendance

Two course

Main & Dessert OR Entrée' & Main

60 or more people in attendance

40 to 59 people in attendance

Three Course

Soup / Main / Dessert

60 or more people in attendance

40 to 59 people in attendance

Three Course

Entrée/Main/Dessert

60 or more people in attendance

40 to 59 people in attendance

Children

Main/Dessert

See Children's Menu

APPETIZERS

Option Number One – Price: As items selected

Hot appetizers prior to a sit down function can be offered from our cocktail selection

Option Number One –

Tasty Cheese, Black Olives, Gherkins, Kabana, Carrot Sticks, Tomato Wedges,
Corn Chips and Crackers

SOUP

Potato & Leek

Creamy Pumpkin with Leek

Pea & Smoked Ham

Chicken & Sweet Corn

Vegetable Minestrone

Cream of Tomato with Cheese Croutons

Creamy Seafood Chowder with Garlic Croutons

ENTRÉE

Chicken Satay Strips with Peanut Sauce and Fried Rice

Ricotta & Spinach Ravioli in a light tomato sauce

Tortellini with Mushrooms and Cream served in a Whit Wine Sauce

Mushroom & Chicken Vol au Vent

Mushroom Cups filled with bacon and Worcestershire sauce
Baked and served with a small salad

Cold, Poached Atlantic salmon with Dill Mayonnaise
And small salad of watercress marinated mushrooms & capsicum

Smoked Salmon with red Onion Rings, Capers and creamed horseradish

Seafood Cocktail, served with a small bed of Salad
Seafood Sauce and Lemon

Warm Chicken Salad with Avocado and Crispy Bacon

Large Antipasto Platters per table
Platters include Prawns, Oysters, Smoked Salmon, Goats Cheese,
Olives, Sun dried tomatoes, Salami and Ham

MAIN

Beef

Rump Steak with Sauteed onions on a sweet potato mash

Rump Steak with Sauteed red Capsicum served with a Garlic Cream Sauce

Chargrilled Porterhouse steak with Bacon and Mushroom sauce

*Beef Rib Eye with Bernaise Sauce
surcharge applies per serving

Lamb

Chargrilled lamb fillets marinated in Windy Hill's special marinade
Served on a creamed parsnip mash

Oven roasted lamb rack with a herb & mustard crust
Served on a honey mint glaze

Roast Leg of Lamb with Mint Jelly

Chicken

Chicken Mignon – Chicken Fillet filled with Mushroom stuffing
and wrapped in Bacon served with Hollandaise

Baked Breast of chicken layered with
avocado, Mushrooms, tomato and bacon.

Oven Baked Chicken Breast topped with prawns and Tarragon flavour Hollandaise

Half a roast chicken with rich brown gravy & slices of bacon

Pan fried Chicken Breast with Olives, Red Capsicum and Sun dried Tomatoes

Fish

Atlantic salmon steak Oven baked with a tomato & red capsicum salsa

Poached Ocean Trout with a Dill cream sauce

Catch of the Day – Pan fried or Grilled
Served with: Lemon Butter Sauce Or
Dill & Pink Peppercorn Sauce
Or Tartare Sauce

Vegetarian

Stir Fry Vegetables with Hokkien Noodles
And Plum sauce.

Vol-au-vent filled with Vegetables
oven baked with Mornay Sauce

Layers of Eggplant, Zucchini, Mushrooms and Capsicum
Baked with Cheese and Tomato

Spinach & Ricotta Ravioli in a light tomato sauce

Vegetarian Risotto with a
Light tomato Sauce

DESSERT

Warm Chocolate Pudding with Choc Sauce and Dollop of cream

Brandy Snap Basket
Filled with white chocolate mousse & Berries in season

Strawberry & Passionfruit Millefeuille
Layers of Pastry filled with Custard, Strawberries & Passionfruit

Sticky Date Pudding with Butterscotch Sauce and vanilla Ice-Cream

Pavlova with fresh cream, strawberries and Passionfruit

Raspberry Pavlova roulade served with Berry coulis

Lemon & Lime Tart with Red Coloured fruit Salad

Hot Butterscotch Pudding with Caramel Sauce and Vanilla Ice-Cream

CHILDRENS MENU

Main

Chicken Nuggets & Chips

Fish & Chips

Chicken Schnitzel & Chips

Parmigiana & Chips

Spaghetti Bolognese

Dessert

Ice Cream & Violet Crumble
with a variety of toppings

Frog in the Pond

Chocolate Mousse

SPECIAL DESSERT CAKES

**Compliment your function, with one or more of our dessert cakes,
served with your Coffee and Tea**

Pavlova

Home made Pavlova with whipped cream
Topped with strawberries and passionfruit

Traditional Cheesecake

Home baked cheesecake served with
freshly whipped cream topped with
Strawberries and Kiwifruit

Chocolate Supreme Gateaux

Layers of Rich Chocolate sponge filled
with cream, topped with chocolate ganache

Apple Crumble

Traditional Apple Crumble served
with Fresh whipped cream.

Chocolate Ripple Cream Dome

Dome cake with Chocolate Ripple Biscuits
and Cream a chocolate lovers dream.

Mars Bar Cake

Choc coated cake layered with caramel
And almond flavouring with choc swirls

The above cakes can be sliced into a maximum of 20 slices

BUSINESS SEMINARS

MORNING TEA / AFTERNOON TEA

Option Number One –

Freshly made Scones with Jam & Cream
Coffee and Tea

Option Number Two

Freshly made Homemade Muffins
Coffee and Tea

Option Number Three

Selection of home baked muffins, old favourites including Apple and Cinnamon,
Blueberry and Choc Chip.
Drop Scones with sweet jam and fresh whipped cream
Platter of sweet cream biscuits
Coffee and Tea

Option Number Four

Cheese Platter with Seasonal Fruits
Selection of Continental Cakes and Slices
Coffee and Tea

Option Number Five

Finger Point Sandwiches
Coffee and Tea

Option Number Six

Platter of sweet cream biscuits
Coffee and Tea

LUNCH

Option Number One

Gourmet Sandwiches - Fresh Continental Bread filled with a selection of gourmet fillings

Cheese Platter with Seasonal Fruits
Coffee and Tea

Option Number Two

Mega Feast Rolls - Continental French Stick filled with cold meat and salad

Cheese Platter with Seasonal Fruits
Coffee and Tea

Option Number Three

Focaccia - With gourmet fillings (served warm)

Cheese Platter with Seasonal Fruits
Coffee and Tea

BUFFET LUNCHEON

3 Dishes

4 Dishes

5 Dishes

Please select from the following served with your choice of Steamed Rice or Pasta and fresh Bread Rolls

Beef Stroganoff

Hungarian Goulash

Chicken A-la-King

Beef with Bacon, Mushroom and Onion Casserole

Chicken with Stir Fry Vegetables

Stir Fry Vegetables with Egg Noodles & Sweet Soy

Lamb Curry Casserole

BREAKFAST MENU

Suitable for a Business Seminar or Breakfast Function

Option Number One

Cereal OR Oats

Plate of fluffy scrambled Eggs, Crispy Bacon,
Chipolata breakfast sausages,
grilled tomato and toast

Freshly Brewed Tea & Coffee

Orange Juice

Option Number Two

Cereal OR Oats

Plate of fluffy scrambled Eggs, Crispy Bacon,
Chipolata breakfast sausages,
grilled tomato and toast

Mini Crossiants with assorted preserves

Platter of Fresh Seasonal Fruit
(Per Table)

Freshly Brewed Tea & Coffee

Orange Juice