

Room Hire

Macs Cocktail Bar:	Monday - Thursday	\$150
	Friday and Saturday	\$200
Macquarie Room Exclusively:	Monday - Thursday	\$350
	Friday and Saturday	\$500

Room Hire is waived when a food and beverage package is ordered.
Minimum spend requirements apply to exclusively use each room

Beverage Packages

Standard Package

2 Hour Package	\$25 per person
	Add \$7.00 for every additional hour required
	Add \$7.00 per hour for basic spirits

Beverage Package includes:

- Boags Draught Heavy and Light Tap Beer
- Deakin Estate NV Champagne
- Deakin Estate Cabernet Sauvignon
- Deakin Estate Sauvignon Blanc
- Soft Drink

Premium Package

2 Hour Package	\$29 per person
	Add \$9.00 for every additional hour required
	Add \$7.00 per hour for basic spirits

Beverage Package includes:

- Boags Draught Heavy and Light Tap Beer
- Bennett's Lane NV Champagne
- Four Sisters Merlot
- Four Sisters Chardonnay
- Cool Woods Pinot Gris
- Soft Drink





Menu Packages

Cocktail and Tapas Menus

Our cocktail and tapas Menus are designed to allow you the flexibility to create your own function specifically to you and your guest's requirements. We offer a wide range of choices but if for any reason you have a request not listed please feel free to discuss your requests with us.

Starter Cocktail Menu: \$19.95 per person
Choice of 2 cold and 2 hot dishes from our extensive list
Food Service Duration 1 - 1 1/2 hours
8-10 pieces per person

Deluxe Cocktail Menu: \$24.95 per person
Choice of 3 cold and 4 hot dishes from our extensive list
Food Service Duration 1 1/2 - 2 hours
10-12 pieces per person

Premium Cocktail Menu: \$29.95 per person
Choice of 4 cold and 6 hot dishes from our extensive list
Food Service Duration 2 - 2 1/2 hours
12-14 pieces per person

Cold Cocktail Selection Suggestions

- Plum Prawn vol au vents
- Salmon Nori Rolls
- Tuna Nori Rolls
- Avocado and pickled Ginger Nori Rolls
- Bocconchini, Olive and Cherry tomato Sticks
- Smoked Chicken Frittata with citrus yogurt
- Goats Cheese and Olive Tarts
- Mini Prawn Cocktail Cups
- Smoked Salmon and Cucumber Cups
- Salmon and Camembert Croustades
- Duck pancakes with pickled ginger
- Roast Beef and Mustard Croustades
- Chicken, feta and Balsamic crepes

Hot Cocktail Selections Suggestions

- Homemade Malaysian Spring Rolls
- Vegetarian Mini Quiches with Moroccan salsa
- Bacon and Cheese Mini Quiches with pepper berry chutney
- BBQ Beef Skewers with Bourbon Sauce
- Homemade Mediterranean Sausage Rolls
- Pancetta, Mushroom and Olive Frittata with spicy salsa
- Smoked Salmon, lime and dill pancakes
- Malay Satay BBQ skewers with laksa sauce
- Mongolian BBQ Prawn Skewers
- Char Sui Pork Buns
- Chilli Prawn Spring Rolls
- Chicken and Ginger Wontons
- Thai Chicken Wings with Mango and Coriander salsa



Set Menus

Our set menus can be tailored to suit your guest's dietary needs upon booking, below is our Set Menu structure for your selection; please feel free to speak with our chef if you have any special requirements.

Alternate drop choices are particularly useful when time constraints are in place or when a no fuss relaxed atmosphere of having pre dinner drinks followed immediately by dinner when seated with no orders having to be taken.

2 Course Alternate Drop: \$28.00 per person

- Choice of 2 Mains and 2 Desserts or
- Choice of 1 Soup, 1 Entrée and 2 Mains

No Orders Taken Dishes alternately dropped to guest

3 Course Alternate Drop: \$33.00 per person

- Choice of 1 Soup, 1 Entrée, 2 Mains and 2 Desserts

No Orders Taken Dishes alternately dropped to guest

2 Choice Set Menu: \$37.50 per person

- Choice of 2 Entrées, 2 Mains and 2 Desserts

Orders taken at the table once all guests seated

3 Choice Set Menu: \$42.00 per person

- Choice of 3 Entrées, 3 Mains and 3 Desserts

Orders taken at the table once all guests seated

Premium Seafood Set Menu: \$49.00 per person

- Choice of 2 Entrées, 3 Mains and 2 Desserts

Chefs special seafood menu changes seasonally.
Orders taken at the table once all guests seated

We have included a page of selections that guests have chosen in the past for your reference, you may choose from these otherwise our chef will design your own menu to fully suit your own needs upon confirmation.





Soups:

- Potato, leek and bacon soup with herb croutons
- Pumpkin and ginger soup with lemon yogurt
- Tomato, basil and mussel soup with smoked paprika Mussels
- Cream of Broccoli soup with a hint of chilli
- Creamy mushroom and thyme soup with gruyere croustade

Entrées:

- Rich Seafood Chowder
Rich and creamy seafood chowder full of local seafood topped with steamed mussels
- Salt and Pepper Squid Salad
Tender salt and pepper seasoned squid served in a crisp, lightly pickled julienne vegetable salad with a yuzu and sumac dressing
- Peking Duck Pancake
Roasted duck breast in a coriander and five spice crepe drizzled with a Peking glaze with an orange and ruby grapefruit salad
- Pumpkin and Walnut Pasta
Fresh homemade spinach and basil fettuccine tossed in a rich pumpkin and walnut sauce finished with cream, fresh herbs and parmesan
- Chicken, Mushroom and Pumpkin Fettuccine
Tender marinated chicken pieces tossed with Spanish onions, Huon mushrooms, pumpkin, fresh basil and pine nuts finished with cream
- Thai Style Fish Cakes
Homemade Thai style fish cakes served with crispy sweet potato chips, coriander and a tangy coconut and palm sugar dressing
- Chilli and Lime Squid Salad
Tender squid in a chilli and lime marinade pan fried and served in a crisp julienne vegetable salad.
- Seafood Ravioli
Crab and prawn filled ravioli with a ginger, saffron, kaffir lime and lemongrass sauce
- Sweet Potato and Spinach Gnocchi
Tender sweet potato gnocchi in a rich sauce of onion, bacon, chorizo, olives, oregano and chilli
- BBQ Lamb Salad
Char grilled lamb in Manhattan BBQ sauce on a crisp Greek salad with olives and fetta





Mains

- **Slow Roasted Moroccan Lamb Shoulder**
Marinated lamb shoulder slow cooked atop spiced sweet potato, grilled Moroccan mushrooms and zucchini drizzled with a Moroccan dressing
- **Tasmanian Salmon Fillet**
Baked Tasmanian salmon fillet topped with a fresh herb crust atop a goats cheese risotto with a lemon and lime cream
- **Peppered Pork Fillet**
Pork fillet rolled in pepper and sesame crumbs, baked and served with roasted rosti potato, roasted baby onions and a creamy pepper sauce
- **Grilled Tasmanian Trevalla**
Grilled Tasmanian Trevalla topped with a chilli and cumquat glaze served on a traditional Greek salad with marinated olives and feta
- **Roasted Chicken Roulade**
Filled with a sage, onion and gruyere stuffing, served with creamy mash and a caramelised onion and thyme jus
- **Teriyaki Eye Fillet Medallions**
Medallions cooked medium rare atop lemongrass and ginger scented rice with tempura oyster mushrooms, drizzled with a teriyaki, mirin and sweet soy glaze
- **Tasmanian Fish Goujons**
Macadamia crusted fish goujons with house made wedges and duo of dipping sauces
- **Grilled Scotch Fillet**
Scotch fillet steak served with crisp Spanish fries, garden salad and Béarnaise Sauce
- **Chicken and Asparagus Vol-au vent**
Tender chicken bound in a light Dijon cream in a butter puff pastry case topped with spinach and crisp blanched asparagus

Desserts

- Homemade Apple Pie
- Homemade Apple and Rhubarb Pie
- Chocolate and Raspberry Pudding with Amaretto sauce
- Citrus lemon tart with King Island cream and berry coulis
- Warm Nut tart and cream Chantilly
- Rich Vanilla Bean Ice cream with Cointrau Sauce
- Crème Brulee with almond biscuit a raspberry coulis
- Chocolate and Ginger Tart with Caramel Sauce
- Sticky Date Pudding with Butterscotch Sauce





Buffets

Standard – Carvery

\$34.95 per person

- Choice of 3 meats, all of which are seasoned and marinated with the chef special seasoning
 - Chicken, Lamb, Beef or Pork
 - Roasted pumpkin, parsnip, and baked potato
 - Honey carrots and buttered beans
 - Cauliflower and cheese sauce
 - Yorkshire Puddings
 - Rich beef gravy
 - A selection of three chef salads
 - A selection of condiments and accompaniments
- Chefs selection of 2 desserts served alternately at the table add \$5.00 per person

Deluxe - Carvery

\$44.95 per person

- All meats, all of which are seasoned and marinated with the chef special seasoning
 - Chicken, Lamb, Beef and Pork
 - Roasted pumpkin, parsnip, and baked potato
 - Honey carrots and buttered beans
 - Cauliflower and cheese sauce
 - Asian style curry and pilaf rice
 - Herb crusted Tasmanian salmon with citrus butter sauce
 - Selection of three Gourmet chef salads
 - Marinated Antipasto vegetables
 - Cured cold meat platter i.e. pastrami, salami, leg ham, prosciutto
 - Assortment of homemade breads
- Chefs selection of 2 desserts served alternately at the table add \$5.00 per person

