



Canapes

Hot Selection

- Beef cheek spring rolls w/ sweet chilli
- Boneless chilli salt wings w/ phrik nam pla
- House minced beef sliders with swiss cheese and bacon jam
- **Steam Bun** w/ crisp pork belly, siracha, pickled ginger and coriander w/ tempura prawn, miso emulsion, kim chi & coriander
 - Spicy BBQ chicken empanada w/ tequila mayo
- Mini pizza of house smoked salmon, onion jam and goats cheese
- Smoked pork corn dog w/ pickles, our mustard, smoky tomato sauce
 - thrice cooked chips w/ truffle mayo

Cold Selection

- Cured salmon, pickled fennel and blood orange dressing
- Spanish mackerel sashimi, coconut dressing and Thai basil
- Green tea & ginger tempura chicken on betel leaf w/ chilli jam
- Mini soft taco with BBQ beef brisket saurkraute, siracha & aioli
- duck rilletes on kim chi pancake w/ Korean gochujang mayo
 - fresh oyster w/ choice of toppings

BRUSCETTA Selection

- Fresh tomato, basil & confit garlic
- Baba Ganouj, truffle & fried shallots
- Goats curd, roast tomato, basil & lemon olive oil
 - Salsa verde' & aioli

Substantial Canape (Additional \$5p/p)

Crispy pork belly tossed in masterstock caramel w/ green paw paw salad
 Laksa Cappuccino w/ prawn, rice noodle dumpling, coconut foam & fish floss

\$15p/h – Choice of 4 canapes

\$20p/h – Choice of 6 canapes

\$28p/h – Choice of 9 canapes

BBQ Feast \$45 p/p

Your choice of three (3) of the following options:

- Teriyaki glazed Beef medallions
- Lemon and herb fish filets
- Pork and herb sausages with onion jam
- Marinated butterfly chicken with a romesco salsa
- Low & Slow BBQ lamb shoulder with warm grilled eggplant salad

Served with all of the following accompaniments

- Grilled corn cob with paprika and parsley butter
 - rosemary and confit garlic potatoes OR potato gratin
- W/ Chef's selection of salads, bread rolls seasonal fruits & condiments



American BBQ \$48 p/p

Your choice of three (3) of the following options:

- 16hr BBQ beef brisket
- Pulled BBQ pork shoulder
- Low & slow lamb shoulder
- Jerk BBQ chicken maryland
- Smoked bratwurst sausage

Served with all of the following accompaniments

- Spiced pumpkin
- Corn cob with spiced butter

W/ potato salad, crisp slaw, green salad corn bread & condiments



Roast Carvery 45 p/p

Your choice of two (3) of the following meat options:

- Herb crusted lamb leg
 - Slow roasted beef with rosemary jus
 - Roast chicken w/ stuffing
- Served with all of the following accompaniments
- Rich red wine gravy
 - Roasted Mixed Vegetables
 - Steamed Seasonal Vegetables

W/ Chef's selection of salads, bread rolls seasonal fruits & condiments



Seafood Buffet 80 p/p

Your choice of two (3) of the following meat options:

- Reef fish w/ coconut lime sauce
- Mini beef medallions w/ truffle mushroom gratin
- BBQ lamb ribs w/ rosemary & fig BBQ sauce
- Gourmet Duck sausages

Served with all of the following accompaniments

- Mixed seafood bouillabaisse
- Fresh Prawns
- Fresh Crab
- Fresh Oysters
- Roasted mixed vegetables
- Steamed seasonal greens

W/ Chef's selection of salads, bread rolls seasonal fruits & condiments

Add dessert buffet to any menu for \$9p/p

Set Menu Options available on consultation



Standard Beverage Package

Rothbury Estate House Wine

- Sparkling Brut
- Chardonnay
- Sauvignon Blanc
- Cab Merlot

Great Northern, Toohey's Extra Dry, XXXX Gold, Carlton Mid, Carlton draught
Soft Drinks & Juices

1hr \$24
2hr \$34
3hr \$42
4hr \$49



Deluxe Beverage Package

- Sepelt "The Drives" Sparkling
- District Release Robe Chardonnay
- Pepperjack Shiraz
- Squealing Pig Sauvignon Blanc
- Rothbury Estate Range

Cricketers Arms Range; IPA, Spearhead Pale Ale, Scorcher & Journeyman
Great Northern, Pure blonde, XXXX Gold
Soft Drinks & Juices

1hr \$29
2hr \$39
3hr \$47
4hr \$54