



# FIX RESTAURANT & WINE BAR

## STARTERS

freshly baked sour dough & pumpkin bread served w/ extra virgin olive oil	\$ 6
shucked natural oysters sourced locally, served w/ a red wine vinaigrette	\$ 15 / \$ 25
kilpatrick oysters w/ a traditional bacon & worcestershire sauce	\$ 16 / \$ 28
house made paté w/ balsamic onions, rocket & pistachio salad w/ orange syrup	\$ 14

## ENTREE

crispy pork belly & pan seared scallops served w/ a cauliflower saffron puree & watercress dressing	\$18 / \$32
truffle infused beef carpaccio served w/ shaved parmesan, horseradish mascarpone & grissini, drizzled w/ lemon & olive oil	\$15
marinated beef salad served w/ crispy rice noodles, coriander & mint and served w/ house made chilli jam dressing	\$ 16 / \$ 26
goulbourn river smoked trout, served w/apple, celeriac & hazelnut and a frisce & tarragon dressing	\$ 16
salted chilli baby squid served w/ an avocado & vine ripened tomato salad	\$ 16 / \$ 26
roasted butternut pumpkin, thyme and meredith soft curd risotto	\$15 / \$ 25

## WOODFIRED PIZZA

chorizo, roasted pumpkin, kervella goats cheese & red peppers	\$ 22
vine ripened tomatoes, basil and buffalo milk mozzarella	\$ 18
chilli prawns, rocket, freshly squeezed lemon and mozzarella	\$ 22

## MAIN

your choice of fresh market fish served w/ seasonal accompaniments	\$ 29
local black tiger prawn risotto w/ chilli, lemon and roasted prawn butter	\$ 29
twice cooked lamb shoulder served w/ caramelised witlof & fondant potatoes	\$ 28
organic chicken breast served w/ creamed parsnips, dutch carrots and red wine jus	\$ 28
coiled pork sausage w/ white truffle, panzanella salad and creamy mash potato	\$ 24



*fix steak fix seafood fix*

# FIX RESTAURANT & WINE BAR

## CHAR GRILL

### prime fix cut - house specialty

cape grim rib-eye fillet 400 gram  
angus/herford cross cattle grass fed, northern western tasmania  
served w/ a potato and onion rosti, fresh asparagus and bone marrow jus  
\$ 39

### beef cuts

200 gram eye fillet  
nolan brothers private selection grain fed 70+ days, darling downs qld  
\$ 29

300 gram eye fillet  
nolan brothers private selection grain fed 70+ days, darling downs qld  
\$ 36

350 gram rib eye fillet  
barcoo premium grade 90+ days grain fed, northern nsw  
\$ 34

400 gram rump  
yearling beef 80-120 days grain fed, darling downs qld  
\$ 29

300 gram dry aged sirloin  
cape grim beef, grass fed, northern western corner tasmania  
\$ 32

450 gram rib-eye on the bone  
yearling beef 80 + days grain fed, northern rivers nsw  
\$ 37

300 gram 'rostbiff' rump  
cabassi & rea kobi beef 9+ marble score, centre cut rump  
\$ 35

all beef cuts served with your choice of one of the following accompaniments and sauces:

### ACCOMPANIMENTS

roasted root vegetables & confit tomatoes  
wild mushroom mash potato w/ wilted spinach  
seasoned house chips & garden salad

### SAUCE

traditional - mushroom or peppercorn  
red wine jus  
tomato & chilli

### ON THE SIDE

seasoned house chips or creamy mash potato	\$7
steamed vegetables	\$8
vine ripened tomato, rocket & olive salad	\$8
field mushrooms w/ chilli and garlic	\$8
tiger prawns w/ garlic butter	\$9

*fix steak fix seafood fix*

# PORT OFFICE HOTEL

## FUNCTION PACKAGE 2009

### COCKTAIL STYLE MENUS

Canapé Menu COLD	Page 2
Canapé Menu HOT	Page 3
Designer Cocktail Menu	Page 4
Noodle Boxes	Page 5

### RESTAURANT DINING MENUS

Set Menu A	Page 6
Set Menu B	Page 7
Set Menu C	Page 8
Degustation Menu's	Page 9
Breakfast Menus	Page 10

### BEVERAGE OPTIONS

Beverage Packages	Page 11
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### OTHER MENUS

Conference Catering	Page 12
Out Cater Menu	Page 13

*Additional Menu's available upon Request  
Please liaise with your Function Manager*

**LIBER LOUNGE**

### PERSONALISED QUOTES

The Port Office Hotel is happy to provide you with a personalised quote specific to your requirements.  
Please contact your function manager for further information:

**FIX RESTAURANT  
& WINE BAR**

### NICOLA BRIGGS

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**MARBLE BAR**

# PORT OFFICE HOTEL

## COCKTAIL PLATTERS

COLD PLATTERS

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### BREAD & DIPS PLATTER

**\$30.00**

*Chef's selection:*

3 X house made dips and toasted flat bread

### CRUDITE & DIPS PLATTER

**\$35.00**

*Chef's selection:*

3 X house made dips and a selection of vegetable sticks

### ANTIPASTO PLATTER

**\$50.00 Small OR \$80.00 Large**

*Chef's selection:*

Cheeses

Olives

Semi-dried tomatoes

Roasted eggplant & capsicum

Marinated red onion

Mushrooms

Chorizo sausage

Dips

Lavosh crisp bread

### SUSHI

**\$50.00 Small (40 pieces) OR \$100 Large (80 pieces)**

*Chef's selection:*

Chicken, Seafood & Vegetarian

### PREMIUM CHEESE PLATTER

**\$100.00**

*Chef's selection from the following:*

Hard Cheese

Soft Cheese

Blue Cheese

Fresh & Dried fruit

Assorted nuts & muscatels

Lavosh crisp bread

### CUSTOMISED COLD PLATTER

**\$80.00**

*Chefs selection from the following:*

Caesar Salad Cups

Cured Salmon en croute

Duck pate w green tomato Chutney

Piccolo Peppers stuffed w goats cheese

Natural Oysters w saltwater dressing

Beef mignons w Dijon mustard

# PORT OFFICE HOTEL

## COCKTAIL PLATTERS

### HOT PLATTERS

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#### STANDARD CANAPE PLATTER

**\$60.00**

*Chef's selection from the following:*

- Vegetarian spring rolls
- BBQ meatballs
- Mini party pies – steak, lamb or chicken
- Mini sausage rolls
- Vegetarian samosas
- Mini quiches – variety of flavours
- Prawn cutlets
- Spinach & ricotta triangles

#### PREMIUM CANAPE PLATTER

**\$80.00**

*Chef's selection from the following:*

- Bubble & Squeak Balls
- Crab & Prawn Spring Rolls
- Salted chilli baby squid
- Tempura honey Prawns
- Lamb skewers marinated w/ lemon, garlic & oregano
- Tempura reef fish pieces in a Singapore chilli sauce
- Deep fried tofu w/ ponzu dipping sauce
- Roasted pumpkin & soft curd Risotto spoons
- Homemade chicken & preserved lemon sausage rolls
- Kilpatrick Oysters & Natural Oysters
- Beef mignons w/ Dijon mustard
- ½ Shell Scallops w/ lime & ginger glaze

#### DELUXE CANAPE PLATTER

**\$100.00**

*Your choice of 5 options per platter -maximum selection of 10 items*

- Caesar Salad Cups
- Avocado & Tomato salsa cups
- Duck Pate w/ green Tomato Chutney
- Tempura honey Prawns
- Salted chilli baby squid
- Bubble & Squeak Balls
- Natural, Tempura or Kilpatrick Oysters
- Cured Salmon en croute
- Roasted pumpkin & soft curd Risotto spoons
- Lamb skewers marinated w/ lemon, garlic & oregano
- ½ Shell Scallops w/ lime & ginger glaze
- Beef mignons w/ Dijon mustard
- Tempura reef fish pieces in a Singapore chilli sauce
- Homemade chicken & preserved lemon sausage rolls
- Homemade BBQ duck rice paper rolls

#### WOODFIRED PIZZA PLATTER

**\$60.00**

*All flavours available:*

- ITALIANO – pepperoni, mozzarella & tomato
- MARGARITA – vine ripened tomatoes, oregano and Buffalo mozzarella
- RUSTICA – vegetarian with tomato base and mozzarella
- PROSCIUTO & OLIVE- w tomato, basil and cheese
- CHORIZO & RED PEPPER – w tomato and mozzarella

# PORT OFFICE HOTEL

## DESIGNER COCKTAIL MENU

EXECUTIVE CANAPES AT A PRICE PER HEAD

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### EXECUTIVE CANAPES

#### OPTION 1

**\$19.00 pp**

8 pieces per person - selection of 8 items

#### OPTION 2

**\$33.00 pp**

14 pieces per person - selection of 9 items

#### OPTION 3

**\$45.00 pp**

18 pieces per person - selection of 10 items

### MENU

Assorted sushi pieces  
Prawn wontons  
Tempura honey prawns  
Chicken & avocado salsa en croute  
Kilpatrick Oysters  
Cape Grim rib eye fillet slices w/ horseradish mascarpone  
Homemade BBQ duck rice paper rolls  
Roasted pumpkin & soft curd Risotto spoons  
Beef mignons w/ Dijon mustard  
Homemade chicken & preserved lemon sausage rolls  
Cured Salmon en croute  
½ Shell Scallops w/ lime & ginger glaze  
Duck Pate w/ green tomato Chutney  
Crab & Prawn spring rolls  
Vegetarian Antipasto tartlets

### MINIATURE DESSERTS

**\$8.00 pp**

*Chef's selection*

Please refer to Function Managers for seasonal dessert options

# PORT OFFICE HOTEL

## NOODLE BOXES

A LIGHT MEAL

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**\$9.00 per person**

*Choice of two OR three flavours from the following (depending on final numbers):*

**SALTED CHILLI BABY SQUID**

Served with hot chips, fresh lemon wedges and tartare sauce

**BUTTER CHICKEN**

Served with steamed rice, poppadoms and riata

**VEGETARIAN SINGAPORE NOODLES**

Spiced noodles, ginger, vegetables & green shallots served with thin rice noodles

**BEEF STIR FRY W/ FRIED RICE**

Strips of beef served with a vegetable fried rice

**CHORIZO & MUSHROOM PENNE PASTA**

Chorizo, mushroom penne served in a creamy tomato sauce

**CRUMBED REEF FISH**

Served with hot chips, fresh lemon wedges and tartare sauce

# PORT OFFICE HOTEL

## SET MENU A

GUESTS CHOICE FROM EACH COURSE

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**\$40.00 pp**

PUMPKIN & SOURDOUGH BREADS  
Served w/ olive oil

### ENTRÉE

SALTED CHILLI BABY SQUID  
w/ avocado and tomato salad

MARINATED BEEF SALAD  
w/ crispy rice noodles, coriander, mint, & chilli jam dressing

SPINACH & PERSIAN FETTA RAVIOLI  
in a tomato caper sauce

### MAIN

ROASTED PUMPKIN RISOTTO  
roasted butternut pumpkin, thyme & meredith soft curd risotto

MSA PASTURE FED YG RUMP  
w/ wild mushroom mash & wilted spinach  
*(Please note: Your Choice of Medium Rare OR Medium Well only)*

CHICKEN BREAST  
w/ creamed parsnips, dutch carrots and red wine jus

***ALL MEALS SERVED WITH BOWLS OF MIXED GREEN SALADS***

### ADD-ONS

DESSERT SELECTION  
\$8.00 per person

CHEESE SELECTION  
\$9.00 per person

TEA & COFFEE  
\$3.30 per person

***SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS  
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE***

# PORT OFFICE HOTEL

## SET MENU B

GUESTS CHOICE FROM EACH COURSE

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**\$50.00 pp**

PUMPKIN & SOURDOUGH BREADS  
served w/ olive oil

### ENTRÉE

GOULBOURN RIVER SMOKED TROUT  
served w/ apple, celeriac & hazelnut and a frisce & tarragon dressing

SALTED CHILLI BABY SQUID  
w/ avocado & tomato salad

MARINATED BEEF SALAD  
w/ crispy rice noodles, coriander, mint & chilli jam dressing

SPINACH & PERSIAN FETTA RAVIOLI  
in a tomato caper sauce

### MAIN

ROASTED PUMPKIN RISOTTO  
roasted butternut pumpkin, thyme & meredith soft curd risotto

GRAIN FED EYE FILLET  
w/ wild mushroom mash & wilted spinach  
*(Please note: Your Choice of Medium Rare OR Medium Well only)*

PRAWN WOOD FIRED PIZZA  
chilli prawns w/ rocket, freshly squeezed lemon & mozzarella

FRESH FISH OF THE DAY  
served w/ house chips & salad

CHICKEN BREAST  
w/ creamed parsnips, dutch carrots and red wine jus

**ALL MEALS SERVED WITH BOWLS OF MIXED GREEN SALADS**

### DESSERT

TRIPLE CHOCOLATE CAKE  
served warm w/ double cream and espresso ice cream

FRANGELICO CREME BRULEE  
w/ vanilla ice-cream & glass biscuit

### ADD-ONS

TEA & COFFEE  
\$3.30 per person

**SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS  
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE**

# PORT OFFICE HOTEL

## SET MENU C

GUESTS CHOICE FROM EACH COURSE

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**\$60.00 pp**

PUMPKIN & SOURDOUGH BREADS  
served w/ olive oil

HOUSE MADE PATE  
w/ balsamic onions, rocket, pistachio salad & orange syrup

### ENTRÉE

½ DOZEN NATURAL OYSTERS  
served w/ a red wine vinaigrette

BEEF CARPACCIO  
truffle infused w/ shaved parmesan, horseradish mascarpone & grissini w/ lemon & olive oil

CRISPY PORK BELLY  
served w/ pan seared scallops, cauliflower saffron puree & watercress dressing

SPINACH & PERSIAN FETTA RAVIOLI  
in a tomato caper sauce

GOULBOURN RIVER SMOKED TROUT  
served w/ apple, celeriac & hazelnut and a friske & tarragon dressing

### MAIN

LOCAL BLACK TIGER PRAWN RISOTTO  
w/ chilli, lemon & roasted prawn butter

COILED PORK SAUSAGE  
w/ white truffle, panzanella salad & creamy mash potato

GRAIN FED EYE FILLET  
w/ wild mushroom mash & wilted spinach  
*(Please note: Your Choice of Medium Rare OR Medium Well only)*

ROASTED PUMPKIN RISOTTO  
roasted butternut pumpkin, thyme & Meredith soft curd risotto

FRESH FISH OF THE DAY  
served w/ seasonal accompaniments

CHICKEN BREAST  
w/ creamed parsnips, dutch carrots and red wine jus

**ALL MEALS SERVED WITH BOWLS OF MIXED GREEN SALADS**

### DESSERT

TRIPLE CHOCOLATE CAKE  
served warm w/ double cream and espresso ice cream

FRANGELICO CREME BRULEE  
w/ vanilla ice-cream & glass biscuit

PREMIUM CHEESE  
w/ quince paste, muscatels and lavosh

### ADD-ONS

TEA & COFFEE  
\$3.30 per person

**SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS  
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE**

# PORT OFFICE HOTEL

## DEGUSTATION MENUS

FIVE OR SEVEN COURSE DINNERS WITH MATCHING WINES

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### **5 COURSE DEGUSTATION DINNER**

**\$110.00 pp**

#### **APPETISER**

SHUCKED NATURAL OYSTER  
sourced locally, served w/ a red wine vinaigrette

#### **STARTER**

HOUSE MADE PATE  
w/ balsamic onions, rocket, pistachio salad & orange syrup

#### **ENTREE**

CRISPY PORK BELLY  
served w/ pan seared scallops, cauliflower saffron puree & watercress dressing

#### **MAIN**

LAMB SHOULDER  
twice cooked, served w/ caramemelised witlof & fondant potatoes

#### **DESSERT**

TREACLE PUDDING  
with burnt caramel ice cream

***FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS***

### **7 COURSE DEGUSTATION DINNER**

**\$145.00**

#### **APPETISER**

SHUCKED NATURAL OYSTER  
sourced locally, served w/ a red wine vinaigrette

#### **STARTER**

BEEF CARPACCIO  
truffle infused w/ shaved parmesan, horseradish mascarpone & grissini w/ lemon & olive oil

#### **ENTREE**

SALTED CHILLI BABY SQUID  
served w/ an avocado & vine ripened tomato salad

#### **PALATE CLEANSER**

SORBET  
w/ frangelico

#### **MAIN 1**

CRISPY PORK BELLY  
served w/ pan seared scallops, cauliflower saffron puree & watercress dressing

#### **MAIN 2**

ROSTBIFF RUMP  
cabassi & rea, kobi 9+ marble score, centre cut rump

#### **DESSERT**

FRANGELICO CREME BRULEE  
w/ vanilla ice-cream & glass biscuit

***FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS***

#### **ADD-ONS**

CHEESE SELECTION  
\$9.00 per person

***DEGUSTATION DINNERS ARE AVAILABLE EVERY DAY EXCLUDING SPECIAL EVENTS. EACH COURSE IS PRESENTED WITH MATCHING WINE & A SOMMELIER TO EXPLAIN THE MENU***

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*Please note: Conditions Apply for all function menu's - Contact your function manager for further information*

# PORT OFFICE HOTEL

## BREAKFAST MENU

SERVED BUFFET STYLE

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### EARLY RISER BREAKFAST

**\$17.50 pp – 80 pax or more / \$19.50 pp – less than 80 pax**

**Chilled fresh Juice including following:**

Orange, Pineapple, Tomato & Apple

**Selection of:**

Popular cereals

Platters of sliced seasonal fruits

Danish pastries

Croissants

Homebaked muffins

Crusty toast

Preserves & honey

**Served with:**

Tea & Coffee

### CLASSIC HOT BREAKFAST

**\$27.50 pp – 80 pax or more / \$30.50 pp – less than 80 pax**

**Chilled fresh Juice including following:**

Orange, Pineapple, Tomato & Apple

**Selection of:**

Egg

Bacon

Breakfast sausages

Mushrooms

Tomato

Hash brown

Two slices of buttered toast

**Served with:**

Tea & Coffee

*Whole group booking orders eggs either fried OR scrambled*

### SATISFIER HOT BREAKFAST

**\$32.50 pp – 80 pax or more / \$35.50 pp – less than 80 pax**

**Chilled fresh Juice including following:**

Orange, Pineapple, Tomato & Apple

**Selection of:**

Platters of sliced seasonal fruits

Danish pastries

Croissants

Homemade muffins

Crusty toast

Preserves & honey

Egg

Bacon

Breakfast sausages

Mushrooms

Tomato

Hash brown

Two slices of buttered toast

**Served with:**

Tea & Coffee

*Whole group booking orders eggs either fried OR scrambled*

# PORT OFFICE HOTEL

## BEVERAGE PACKAGES

YOUR CHOICE FROM THE FOLLOWING BEVERAGE OPTIONS

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The Port Office Hotel offers a variety of beverage packages for you to select from. If you have any questions regarding the package best suited to your needs, please do not hesitate to call.

### **ON ACCOUNT**

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalised at the conclusion of the function.

### **FIXED LIMIT BAR TAB**

Your own set dollar limit with selection of beverage inclusions. The Port Office Hotel will provide coloured identification wristbands for each of your guests receiving access to your bar tab.

### **CASH ON CONSUMPTION**

Your guests purchase their own beverages from the bar for cash on an individual consumption basis.

### **SET PACKAGES**

A Beverage Package elected for a period of time and charged upon a price per head, with your selection from the following 'all-inclusive' options

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#### **STANDARD BEVERAGE PACKAGE**

\$22.00 pp = 2 HOURS

Bilyara Wolf Blass Sparkling  
Rothbury Chardonnay NSW  
Rothbury Cab Merlot NSW  
Local Beer on Tap  
Softdrink

\$7.00 pp every hour thereafter  
Add \$7.00 per every hour for basic spirits

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#### **PREMIUM BEVERAGE PACKAGE**

\$37.00 pp = 2 HOURS

Jansz NV Brut Sparkling  
Cape Mentelle 'Georgiana' Sauv Blanc  
Cape Mentelle 'Marmaduke'  
Basic Spirits  
Local & Premium Beers on Tap  
Softdrink

\$15.00 pp every hour thereafter

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#### **DELUXE BEVERAGE PACKAGE**

\$40.00 pp = 2 HOURS

Jansz NV Brut Sparkling  
Vasse Felix Chardonnay  
Vasse Felix Cab Merlot  
Basic Spirits  
Local, Premium & Imported Beers on Tap (excludes Asahi)  
Softdrink

\$15.00 pp every hour thereafter

#### **STANDARD PACKAGE BONUS**

Guests can purchase Basic spirits for **\$3.00** each on a cash bar or bar tab for the duration of the package.\*

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Please note: Conditions Apply for all function menu's - Contact your function manager for further information

# PORT OFFICE HOTEL

## CONFERENCE CATERING

SELECTION AS FOLLOWS

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### MORNING TEA @ \$12.00 pp

*Chef's Selection:*

Fresh Fruit  
Pastries  
Muffins

### AFTERNOON TEA @ \$12.00 pp

*Chef's Selection:*

Mixed Danishes  
Pastries  
Fresh Fruit

### WORKING LUNCHES

#### OPTION A @ \$27.90 pp

*Includes the following:*

MORNING TEA  
as above  
LUNCH  
chef's selection of assorted gourmet sandwiches  
COFFEE & TEA  
unlimited tea & coffee station  
BEVERAGES  
orange juice served with lunch

#### OPTION B @ \$36.90 pp

*Includes the following:*

MORNING TEA  
as above  
LUNCH  
chef's selection of assorted gourmet sandwiches  
AFTERNOON TEA  
as above  
COFFEE & TEA  
unlimited tea & coffee station  
BEVERAGES  
orange juice served with lunch

#### OPTION C @ \$45.90 pp

*Includes the following:*

MORNING TEA  
as above  
LUNCH  
banquet style lunch including antipasto platters, woodfired pizza platters & assorted sandwich platters  
AFTERNOON TEA  
as above  
COFFEE & TEA  
unlimited tea & coffee station  
BEVERAGES  
unlimited softdrink

### GOURMET SANDWICH PLATTER

**\$80.00**

*Chef's selection:*

Smoked salmon, cream cheese & chives  
Leg ham, salad and Tasmanian mustard  
Roast beef, cheese, lettuce & horseradish cream  
Rocket, tomato, cheese, grated carrot, cucumber and onion  
Egg, lettuce & chives  
Roasted chicken, avocado & cheese

# PORT OFFICE HOTEL

## OUTSIDE CATERING

SELECTION AS FOLLOWS

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### ANTIPASTO PLATTER

**\$60.00 OR \$80.00**

*Chef's selection:*

Cheeses  
Roasted eggplant & capsicum  
Marinated red onion  
Chorizo sausage  
Lavosh crisp bread  
Olives  
Roasted eggplant & capsicum  
Marinated mushrooms  
Fresh Dips

### SUSHI PLATTER

**\$50.00 OR \$100.00**

*Chef's selection:*

Chicken, Vegetarian & Seafood

### PREMIUM CHEESE PLATTER

**\$100.00**

*Chef's selection:*

Cheddar  
Blue Cheese  
Camembert  
Fresh Fruit  
Assorted nuts & muscatels  
Lavosh crisp bread

### GOURMET SANDWICH PLATTER

**\$100.00**

*Chef's selection:*

Smoked salmon, cream cheese & chives  
Egg, lettuce & chives  
Roasted chicken, avocado, tomato & cheese  
Leg ham, salad and Tasmanian mustard  
Roast beef, cheese, rocket & horseradish cream  
Rocket, tomato, cheese, grated carrot, cucumber & onion

### CUSTOMISED COLD PLATTER

**\$80.00**

*Chefs selection from the following:*

Caesar Salad Cups  
Cured Salmon en croute  
Duck pate w green tomato Chutney  
Piccolo Peppers stuffed w goats cheese  
Natural Oysters w saltwater dressing  
Beef mignons w Dijon mustard

### WORKING LUNCH PACKAGES

**\$25.00 per person**

Hot Roast Chicken Platter  
Chorizo & Mushroom Penne Pasta  
Butternut Pumpkin, thyme & Meredith soft curd risotto  
Caesar Salad  
Marinated Beef Salad  
Salted Chilli Baby Squid

**HOT & COLD PLATTERS ALSO AVAILABLE - PLEASE REFER TO CANAPE PLATTER MENU'S  
TAILORED PACKAGES ALSO AVAILABLE**