

Nepean Belle Paddlewheeler & Penrith Platypus.

Function Menus

Our menu selection is guaranteed to delight your guests. We pride ourselves on the finest food and a reputation gained from 25 years of quality catering. For our Function Packages, please choose 2 entrees and 2 desserts, which will be served alternately to your guests. For your Main Course choose our Buffet, Banquet or select Two Served Main course dishes.

Hors D'oeuvres

Hors D'oeuvres/ Savouries are served to guests on arrival.

Entrée Selection - Choose 2 entrees to be served alternately to your guests.

Soup of the Day - homemade daily. (Pumpkin, Minestrone, Vegetable, Potato & Leek)

Beef Bourguignonne - tender braised beef with mushrooms, onion and bacon finished with a red wine Jus.

Chicken Sate- tender chicken breast fillets skewered and served on a bed of pilaf rice with delicious peanut sauce.

Chicken and mushroom Vol Au Vent- puff pastry case filled with tender chicken in a white cream & cheese sauce and served piping hot.

Seafood Vol Au Vent- Fruits de la Mer (fruits of the sea) - delectably combined with a white wine cheese sauce and filled into a savoury puff pastry case.

Fettuccine Marinara- the chef's favourite seafood combined with pasta and his creamy seafood sauce.

Tortellini Princess- tender Tortellini noodles filled with pork and veal and finished with a delicious ham and mushroom sauce.

Navarin of Lamb- Lamb Julienne pieces sautéed with onions and bacon, flambéed with cognac and finished with a curry cream sauce served on a bed of Basmati rice.

Cheese Tripeds- cheese and spinach filling wrapped in filo pastry and baked to perfection, served with a seeded mustard sauce.

Avocado Seafood- tasty ripe avocado filled with fresh local seafood and topped with a brandy sauce.

*For your Main Course – Choose from either our Banquet, Buffet or
Select Two Served Main Course dishes.*

Banquet Main Course - This is our specialty!

Add your choices from our entrée and dessert menus and let your guests select from our extensive banquet table their preferred main course dishes for a fantastic three- course delight.

Fresh King Prawns.

Whole Baked Deep Sea Snapper

Glazed Leg Ham Platter

Tender Breast of Turkey Platter

Tender Roast Pork and Roast Lamb carved by our chef at the buffet

Sautéed potato with a mild cream/cheese sauce

Curried Prawns (or Chicken) and Pilaf Rice

Specialty homemade Coleslaw Salad

Tomato and Onion Salad

Pineapple pieces

French Bread & Butter

Buffet Main Course - for a great value hearty meal.

Barbeque Chicken with Chef's seasoning.

Glazed Leg Ham Platter.

Curried Prawns (or Beef Stroganoff) and Pilaf Rice.

Chef's special potato sautéed in a mild cream and cheese sauce.

A Variety of garden fresh salads

-Traditional tossed green salad

-Tomato and Onion salad

-Specialty homemade Coleslaw Salad

-Waldorf salad with California walnut pieces

-Pineapple pieces

French bread and butter.

Served Main Courses

Choose from our served main course menu two dishes to be served alternately to your guests.

River Steak- Fillet steak cooked to perfection, served with a wild mushroom and red wine sauce.

Traditional Roast Pork- served with apple sauce and crackling.

Chicken La King- tender skinless chicken breast topped with asparagus & served with a mild cream cheese sauce.

Turkey Royale- breast of Turkey served with a cranberry sauce.

Traditional Roast Lamb- served with a mint sauce.

Succulent Roast Chicken- served with Chef's seasoning.

Fresh Fish of the day grilled to perfection-Chefs fillet selection.

N.B. All main courses are served with dinner rolls and fresh garden vegetables in season.

Dessert Selection

Choose two desserts to be served alternately to your guests.

Nepean Apple Strudel served with Strawberry/ Mango Coulis

Continental Black Forrest Gateau

Pecan Pie with Chantilly Cream

Fresh Tropical Fruit Salad with fresh whipped cream

Favourite Pavlova topped with fresh fruits in season with fresh cream and passion fruit sauce

Profiteroles - light pastry filled with liqueur custard and served with hot chocolate sauce

Light Lemon and Cinnamon Cheesecake - served with fresh cream and fruit coulis

Special Details

Freshly brewed tea and coffee with After- Dinner mints are included in all menus

Cheese and fruit platters served per table or for each individual are available at additional cost (Please order in advance)

Vegetarian or gluten free meals are available upon request. (Please order in advance.)

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Cocktail Menu

*Ideal for an informal function. Featuring a variety of tastes
From a delectable range of savoury appetisers.*

Chicken & Basil Tartlets

Ham & Corn Muffins

Turkey & Cranberry Bites

Stir Fry Vegetable & Cheese Puffs

Avocado & Tofu Tartlets

Mini Quiches

Cheese Tripetes

Savoury Vol-au-vents

Assorted Open Sandwiches

Pizza Fingers

Continental Cheese Board

Fruit Platter - according to season

Tea & Coffee

*Please note that a number of the above menu items may be
replaced with vegetarian options upon request.*