

Gourmet Buffet Menu \$89.00 per person

Canape - (choose any four)

Cold

Plattered wheel of brie with chilli roasted walnuts, honey and dried figs, apricot, fresh strawberries and crackers
Caramelized baby beetroot and goat cheese tartlet
Fresh shucked sydney rock oysters, champagne granita
Antipasto sourdough bruschetta
Goats cheese and fig profritter roles
Gazpacho shooter with basil granita
Shredded crab and cucumber over crisp
Chargrilled capsicum and chorizo tartlet
Sweet potato rosti, dill creme freiche, smoked salmon
Babaganoush, roast beef pita crisp
Filo pastry cups, goats cheese, dates and pistachios
Cloche smoked ocean trout
King prawn with crustacean sauce in pipette

Hot

Brioche bun, 12 hour slow cooked pork, grillapit smokey cola sauce, texas slaw
Mini ginger chicken burgers with zesty lime mayo
Spiced lamb kofta, tahini yoghurt, sesame seeds
Prawn bomba, red pepper puree
Tandoori chicken skewers, yoghurt and mango relish
Beef cheeks, onion jam, gentleman's relish
Chicken and chorizo arancini balls
Wagyu beef meatballs
Lamb croquettes, rosemary and mint jus
Individual cob loaves, onion and bacon cream cheese filling
Half shell sea scallops, preserved lime and concasse tomato, verjuice
Szechuan pork belly, BBQ glaze
Char grilled vegetable roulade, house yoghurt cheese

Mains - (choose any two) (sauce change request accepted)

Gremolata crumbed lamb cutlet, rosemary and mint jus
12 hour slow cooked beef brisket, port Jus
Twice cooked pork belly, apple cider jus
Lamb rump, balsamic Jus
Pulled pork, maple hickory sauce
Chicken breast, honey mustard sauce
Roasted scotch fillet, mustard and thyme jus
Pulled chicken, pan juice gravy
Oven baked barramundi, lemon butter
Lemon crusted salmon, lemon butter
Chargrilled vegetable stuffed portabella mushrooms, red pepper puree
Spinach and fetta cannelloni, roast tomato sauce

Potato - (choose one)

Dauphinoise
Hassle back potatoes with light cheese coating
Whole roasted sea salt and cracked pepper desiree potato
Dauphines
Fluffy sea salt and cracked pepper mashed potato
Potato gratin
Lemon and thyme potato wedges
Rosemary and garlic roasted potatoes



Sides - (choose any two)

Salads

Pearl cous cous salad with pomegranate seeds, craisins, fetta
Baby whole beans and roasted sweet potato, chickpea salad and pinenuts
Beetroot, walnut and fetta salad
Fennel, citrus and green olive salad
Sweet potato, char grilled corn and coriander salad
Roasted butternut pumpkin, pine nut, fetta and baby spinach
Mesclun, cherry tomato, cucumber, spanish onion, herbs, capsicum, honey lemon dressing
Green beans, roasted tomato and almond salad
Mozzarella, salami, olives, chickpeas, rocket, cherry tomato salad
Apple, pecan, cranberries, fetta, mesclun salad
Lentil salad with baby spinach and pomegranate
Grape, quinoa, pistachio and ricotta salad
Pesto pasta, sundried tomato, butternut pumpkin, parmesan and baby spinach salad

Vegetables

Broccolini, asparagus spears and beans in herb butter
Green beans and slithered almonds
Assorted seasonal vegetables in seasoned butter
Petit pois a la francaise
Glazed dutch carrots, parsnip and eshallots
Paprika and garlic baked cauliflower and broccoli

Add-ons - (\$3.00 per person)

Potted roast pumpkin hummus
Tzatziki
Beetroot hummus
Tahini yoghurt sauce
Babaganoush
Roasted red pepper hummus
Roasted parsnip hummus
Moroccan spiced roasted carrot puree
Sea salt and cracked pepper parsnip puree

Desserts - (choose any two) (includes ice cream, chantilly whipped cream, pouring berry coulis)

Rocky road fudge
Triple chocolate brownies
Lemon curd tartlets
Honey cinnamon cheesecakes
Baby boats of eton mess
Baked new york cheesecake
Salted caramel cheesecake
Chocolate pave cake
Individual champagne trifle
Hummingbird cake
Fruit flan
Chocolate coated strawberries and marshmallow pots
Fruit platters
Chocolate pave, berry compote, mint

Christmas Party Menu

Price includes all food mentioned as stated in platter format.

All drinks available from the bar.

Bookings essential.

Free venue hire.

\$29.00 8 item platters

Spring rolls with dipping sauces

Chicken kiev balls

Indo satay chicken skewers

Prawn cones

Hickory meatballs

Spinach and fetta filo

Mini angus pies

Chorizo pizzaette

\$39.00 8 item platters

Beef chipolatas with dipping sauces

Pork belly bites

Wood fire pizza slices

Pulled pork slider

Wedges, sour cream and sweet chilli

Spinach and filo cigars

House made sausage rolls

Sweet chilli chicken tender skewers

Cocktail Menu

\$79.00 for 10 canapes - Includes antipasto platters after wedding ceremony.

Cold canape

Plattered wheel of brie with chilli roasted walnuts, honey and dried figs, apricot, fresh strawberries and crackers
Caramelized baby beetroot and goat cheese tartlet
Fresh shucked sydney rock oysters, champagne granita
Antipasto sourdough bruschetta
Goats cheese and fig profritter roles
Gazpacho shooter with basil granita
Shredded crab and cucumber over crisp chargrilled capsicum and chorizo tartlet
Sweet potato rosti, dill crème fraiche, smoked salmon
Babaganoush, roast beef pita crisp
Sesame, pumpkin and haloumi tartlets
Filo pastry cups, goats cheese, dates and pistachios
Cloche smoked ocean trout
Marscarpone sprout crisps, pickled onion, watercress and wine salt
Wasabi prawn with avocado on lavosh
Goats cheese, red onion jam and fig tartlets
Candied tomato, basil and fetta tartlets
Fresh garden herbs, dukkah crusted cheese over lavosh
Steak tostada bites, pesto, fetta and olives
King prawn with crustacean sauce in pipette

Hot canape

Brioche bun, 12 hour slow cooked pork, grill pit smokey cola sauce, Texas slaw
Mini ginger chicken burgers with zesty lime mayo
Spiced lamb kofta, tahini yoghurt, sesame seeds
Prawn bomba, red pepper puree
Brazilian BBQ style chorizo skewer
Garlic and chilli prawn skewer
Twice cooked hoi sin pork belly
Tandoori chicken skewers, yoghurt and mango relish
Beef cheeks, onion jam, gentleman's relish
Chicken and chorizo arancini balls
Wagyu beef meatballs
Spiced haloumi, honey and lime skewers
Chargrilled vegetables, tomato jam filled wonton cases, yoghurt cheese.
Lamb croquettes, rosemary and mint jus
Indonesian satay chicken tender skewer, dipping sauce
Individual cob loaves, onion and bacon cream cheese filling
Truffle and mixed mushroom arancini balls, rocket aioli
Half shell sea scallops, preserved lime and concasse tomato, verjuice
Szechuan pork belly, BBQ glaze
Char grilled vegetable roulade, house yoghurt cheese



Corporate Package

Half day package (lunch, with either morning or afternoon tea) \$39.00

Full day package (morning tea, lunch and afternoon tea) \$49.00

Includes tea and coffee station, water station, juices
mints, tables, chairs, set up and pack down.

Choose two for half day package, four for full day package

Assorted gourmet muffins

Fruit platter with yoghurt and honey swirl

Cake of the day

Vegetable frittatas

Mini quiches

House baked peanut butter biscuits, chocolate chip biscuits

Fruit skewers, chantilly cream pots

Ham and cheese croissants

Sweet and savoury scones with accompaniments

Banana bread

Custard danish

Warm cinnamon donuts

Zucchini and bacon slice

Housebaked melting moment

Lemon and blueberry loaf

Date and walnut loaf

Strawberries and cream napoleons

Ploughmans lunch - cold meats, artesian breads and spreads, pickles, boiled eggs, pickled onions, cheese, salads, gentleman's relish

Rhino warmer - quiche, sausage rolls, soup of the day, crusty bread rolls, butter

Hot and cold - sandwiches and wraps, sausage rolls, angus pies, spring rolls with dipping sauce

Woodfire pizza - (choose prior pizza flavours from pizza menu)

Wood fired pizzas, gourmet house salads, herb and garlic sourdough

Americano - pulled pork or chicken sliders, onion rings, texas slaw, ranch sauce pots

Indian buffet - butter chicken, beef madras, aromatic, papadams, mango chutney, banana and coconut sambal

Roast buffet - roast pork, roast chicken, baked vegetables, seasoned greens, artesian breads, Pan juice Gravy, apple sauce.

Rhino companions

On arrival bottle of still or sparkling water, whole seasonal fruit \$4.00 per person
pomegranate, pear and fetta salad \$4.00 per person

Char grilled vegetable, baby spinach and pine nut salad \$4.00 per person

Pesto pasta salad, sundried tomato, olives, fresh herbs, parmesan cheese \$4.00 per person

Antipasto platter, locally sourced cured meat, brie, aged cheddar, lavosh, crisp sourdough, pickled vegetables, hommus \$7.00 per person

Gourmet hot additions - indonesian satay chicken skewers, hickory meatballs, grilled haloumi and vegetable skewer \$7.00 per person



Private Party Menu

All drinks available from the bar.

Bookings essential.

Minimum of ten guests, includes room hire, water and juice station.

\$35.00 per person for 5 selections

Ribbon sandwiches

Housemade sausage rolls

Fruit platter

House baked scones, fresh whipped cream, jam

Mini quiches

Sweet chilli scones

Petite cakes and slices

Mini angus pies

Proscuitto wrapped asparagus

Chorizo pizzaetts

Satay chicken skewer

Pulled pork slider

Triple chocolate fudge brownie

Smoked salmon blini

Mini bamboo bowls lamb kofte, yoghurt dressing

Caramelized onion and goats cheese tarts

Zucchini and bacon slice

Walnut praline brie, grapes and crackers

Chorizo, pineapple and capsicum skewers

Fresh shucked sydney rock oysters

Individual pave, chantilly cream, berry compote

Lemon meringue tarts



Sit Down Menu

Alternate plating \$99.00 per person (4 courses) \$89.00 per person (3 courses)

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Goats cheese and fig profiteroles
Gazpacho shooter with basil granita
Shredded crab and cucumber over crisp
Chargrilled capsicum and chorizo tartlet
Sweet potato rosti, dill creme freiche, smoked salmon
Baba ganoush, roast beef pita crisp
Filo pastry cups, goats cheese, dates and pistachios
Cloche smoked ocean trout
King prawn with crustacean sauce in pipette

Hot

Brioche bun, 12 hour slow cooked pork, grillapit smokey cola sauce, texas slaw
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Spiced lamb kofta, tahini yoghurt, sesame seeds
Prawn bomba, red pepper puree
Tandoori chicken skewers, yoghurt and mango relish
Beef cheeks, onion jam, gentleman's relish
Chicken and chorizo arancini balls
Wagyu beef meatballs
Lamb croquettes, rosemary and mint jus
Individual cobloaves, onion and bacon cream cheese filling
Half shell seascallops, preserved lime and concasse tomato, verjuice
Szechuan pork belly, BBQ glaze
Char grilled vegetable roulade, house yoghurt cheese

Entrée - (choose any two)

Garlic parmesan chicken tenderloins, truffled corn fritter, snow pea tentril salad
Pork belly, celeriac puree, pancetta crisp, dates
Chicken roulade stuffed with sundried tomato, asparagus and chicken mousse, pea puree, Rocket and parmesan salad
Pearl cous cous and pomegranate salad, sticky lamb ribs
12 hour beef brisket, parsnip puree, roasted cherry tomatoes
Spinach and fetta stuffed portobello mushrooms, watercress salad
Marinated lamb cutlets with pomegranate and minted yoghurt
Avocado and salmon stack with melba toast, garden herbs.

Mains - (choose any two)

Braised beef cheeks, broccolini, potato foam, port jus
Pressed char grilled vegetable dauphinoise, sourdough crumb, house yoghurt cheese, snow Pea tendrils, cherry truss tomatoes
Black angus porterhouse, glazed heirloom spring vegetables, bordelaise sauce
Stuffed lamb with garden herbs, macadamia nuts and lemon, garden vegetables, crushed Potato, rosemary and mint jus
Chicken supreme, lemon and thyme desiree, asparagus spears, snow pea tentrils, leek and eshallot jus
Lamb rump, garden green beans, garlic potato puree, roasted cherry tomato, balsamic jus
Twice cooked pork belly, braised cabbage, broccolini, fondant potatoes, apple cider jus
Barramundi, crisp nicoise salad, lemon butter, seasonal herbs

Desserts - (choose any two)

Chocolate, hazelnut opera cake, vanilla bean ice cream, hazelnut ganache
Seasonal fruit, segments, floral and raspberry sorbet
Chocolate pave, popcorn ice cream, salted caramel and peanuts
Lemon meringue tart, candied citrus, floral, crème patisserie, Chantilly cream
Baked new york cheesecake, sugared berries, bailies ice cream
Exploding chocolate passionfruit gateaux, floral, chantilly cream
Salted caramel and chocolate bombe alaska, fruit segments, floral
Saffron poached pears, burnt honey cream, liquid puff pastry



Spit Roast Party

Spit roast party \$49.00 per person

Choose two meats - includes jacket potatoes, pots of sour cream, chives

Whole roasted hams
Roast lamb legs
Roast pork legs
Whole roast chickens
Whole roast rumps

Choose two sauces - bbq and tomato inclusive

Apple sauce
Pan juice gravy
Diane sauce
Rosemary and mint sauce
Pepper sauce
Mixed mushroom sauce
Creamy white wine garlic sauce

Choose two salads

Texas slaw (capsicum, onions, shallots, lime, chipotle mayo, cabbage, carrot)
Pesto pasta salad (sundried tomato, pesto, olives, parmesan, pumpkin, caramelized onion)
House salad (mesclun, spanish onion, cherry tomato, cucumber, house herbs, capsicum) with honey lemon dressing
Coleslaw (cabbage, carrot, shallot, creamy mayo dressing)
Greek salad (cucumber, tomato, fetta, olives, onion, mesclun)
Wombuk salad (wombuk, shallot, chinese noodles, pine nuts, almonds, dressing)
Pomegranate, pear and fetta salad
Char grilled vegetable salad (capsicum, zucchini, tomato, pumpkin, baby spinach, fetta)
Roasted beetroot salad (roasted beetroot, walnut, fetta, baby spinach, pine nuts)
Mixed herb and roast potato salad (potato, bacon, mixed herbs, zesty creamy dressing, shallots)

Dessert bar

Donut wall mixed flavoured donuts
Jelly pots, american fudge brownies, ice cream pots, chocolate fudge sauce, berry compote, chantilly cream pots, crushed chocolate's and M&M pots.

