



MENU





APPETISERS

BRUSCHETTA PLATTER

Slices of pipe loaf, toasted and smothered with tomato, garlic, Spanish onions, basil & olive oil.

ANTIPASTO PLATTER

An arrangement of cured cold Italian meats accompanied by char grilled, marinated and semi-dried vegetables, olives and classic cheeses.

MEDITERRANEAN MUSHROOMS PLATTER

Baked field mushrooms, stuffed with tomato, onions, freshly crushed garlic, basil, and finished with grated cheese.

SAGANAKI

Traditional Greek cheese lightly grilled, and garnished with honey and lemon.

ASSORTED MEDITERRANEAN DIPS PLATTER

Trio of traditional dips, served with warm, toasted Pide Bread.

OYSTERS: NATURAL OR KILPATRICK PLATTER

Coffin Bay Oysters either served chilled on a bed of rocket & lemon, or hot marinated in Worcestershire Sauce and grilled bacon.
(additional \$3 per person or as per market price and availability).

KING PRAWN PLATTER

An abundant serve of king tiger prawns garnished with lemon wedges.
(additional \$3 per person or as per market price and availability).

CONCHILLES ST JACQUES PLATTER

Oven baked scallops, smothered in a mornay sauce, sprinkled with parsley, and served with lemon
(additional \$2 per person).

GRILLED OCTOPUS

Marinated char grilled baby octopus served hot or cold (additional \$2 per person).

SEAFOOD SERENADE PLATTER

A select range of seafood, consisting of prawns, shrimps, marinated baby octopus and Coffin Bay Oysters (additional \$4 per person or as per market price and availability).





ENTRÉE

SOUPS

CREAM OF BUTTER NUT PUMPKIN

A puree of butternut pumpkins, finished with a swirl of cream.

CRÈME D ASPERGES

Veloute of asparagus blended with cream.

MINISTRONE

Hearty full flavoured soup combining a mixture of fresh vegetables.

CHICKEN & SWEET CORN

Country style creamed chicken and sweet corn soup.

FRENCH ONION

Beef consommé with sautéed brown onions, served over tasty cheese and finished with crunchy croutons.

CREAM OF MUSHROOM

Champignon and porcini mushrooms are combined to create a smooth and creamy soup





ENTRÉE

PASTA

SPINACH AND RICOTTA CANNELLONI

Tubes of fresh pasta shrouding a mixture of ricotta cheese and baby spinach leaves, flavoured with nutmeg and baked in a tomato concasse.

LASAGNA AL FORNO

Layers of fresh pasta sheets, smothered with a combination of mozzarella and parmesan cheeses, and a hearty meat sauce.

MOUSAKA

An authentic Greek dish, baked to perfection with layers of eggplant, zucchini and potato, and finished off in a meat and béchamel sauce.

AGNOLOTTI ALA GRAND STAR

Large spinach and ricotta filled pillows of pasta, infused with a gentle blend of garlic, spring onions and a creamy Napoli sauce.

FETTUCCINI AL PESTO

Pasta ribbons infused in a creamy garlic, aromatic basil and olive oil sauce.

PENNE AMATRICIANA

A subtle blend of traditional Italian flavours: garlic, capsicum, tomato, pancetta, onion and parsley accompanied by short pasta tubes.

PENNE NAPOLITANA

Tubes of pasta smothered in a fresh tomato and basil sauce.

RAVIOLI BOLOGNAISE

Meat filled pasta served with a traditional bolognaise sauce.

TORTELLINI AL FUNGI

Homemade tortellini stuffed with veal and mushroom, finished off with a rich Porcini sauce.

TRADITIONAL CHORIZZO

Penne with a blend of chorizzo sausage, black olives, capsicum and garlic, tossed in a rich Napoli sauce.





ENTRÉE

GOURMET INDIVIDUAL ANTIPASTO

A select range of the finest gourmet produce, with a distinct Mediterranean flavor.
(Additional \$3 per person)

GRILLED FISH FILLET

Grilled fish fillet, served with either a mornay or lemon butter sauce, and perched over a bed of rice.

CHICKEN, BEEF OR SEAFOOD VOL AU VONTS

Freshly baked pastry case, overflowing with your choice of either chicken, beef or seafood, enhanced by a mushroom veloute sauce and served on a blanket of rice.

PRAWN COCKTAIL

A mixture of king prawns and shrimp, bound in a delicate cocktail sauce.
(Additional \$2 per person)

AVOCADO SEAFOOD

Fanned avocado served cold with tiger prawns (additional \$3 per person).

LAMB OR CHICKEN SHASLICK

Hearty marinated lamb or chicken skewer, served over a bed of rice, and finished in either a satay, creamy white wine or a garlic yoghurt sauce.

SALT & PEPPER CALAMARI SALAD

Fresh baby calamari, oven baked and served over a mixed leaf salad.

VEAL OR PORK KOFTA

Grilled minced veal or pork on bamboo skewers, flavoured with orange zest and parsley, and served over cous cous. Accompanied with a refreshing herb dip.

MOROCCAN MEATBALLS

Balls of minced lamb flavoured with cheese, mint, parsley, and onion, served on cous cous and finished with a cucumber and yogurt dip.

GARLIC PRAWNS

Baby tiger prawns pan fried in a white wine and garlic cream sauce, served over a bed of steamed rice
(additional \$2 per person).





MAIN

POULTRY

GRILLED CHICKEN SUPREME

A succulent fillet of chicken, marinated in our Chef's secret spices, then grilled and topped with your choice of either a ragou or creamy mushroom sauce.

TANDOORI CHICKEN

A succulent fillet of chicken, marinated in authentic Tandoori spices, accompanied by a refreshing blend of cucumber & garlic yogurt.

CHICKEN PARMIGIANA

Crumbed breast of chicken, topped with a mouth-watering mozzarella cheese and Napoli sauce.

POLLO EN COCOTTE

Tender strips of chicken breast, swathed in a prawn & veloute sauce, encased in a light filo pastry, and drizzled with a tomato coulis (additional \$3 per person).

CHICKEN CACCIATORE

Tender chicken fillet enhanced with a rich sauce of crushed tomatoes, onion, capsicum and garlic.

CHICKEN STARLIGHT

Crumbed chicken breast encased with a blend of garlic butter and melted cheese

CHICKEN GRANDSTAR

Oven baked chicken breast filled with a classic combination of spinach and ricotta cheese.

CHICKEN INVOLTINI

Chicken breast stuffed with ham, spinach and ricotta cheese, then oven baked in a subtle tomato & herb sauce.

CHICKEN MEDITERRANEAN

Chicken breast stuffed with fetta, tomatoes, basil and a hint of garlic (additional \$2 per person)

TRADITIONAL ROAST TURKEY

Succulent roast turkey, complimented with cranberry sauce.





MAIN

BEEF

ROAST BARON OF BEEF

A succulent beef loin, complimented with a rich mushroom and red wine glaze.

ROAST BELGIAN BEEF

A succulent roast, marinated with sea salt, pepper, French onions and dark Belgian beer, oven roasted to perfection.

TORNADOS ROSSINI

200 gram eye fillet served with a bacon, mushroom & tawny port sauce.
(additional \$4 per person).

FILLET MIGNON

200 gram eye fillet, wrapped in marinated bacon and presented with a rich red wine jus.
(additional \$4 per person)

BEEF WELLINGTON

200 gram eye fillet, enhanced with Pate and mushrooms, encased in a delicate filo pastry and then oven baked to perfection.
(additional \$5 per person)

VEAL

SCALOPPINI AL FUNGI

Escallops of baby veal, served with a mushroom and veloute sauce.

SCALOPPINI ROSSINI

Escallops of baby veal , served with a bacon, mushroom & tawny port sauce.

SALT IM BOCA ALLA ROMANA

Two lightly pan fried slices of veal, pressed with a fresh sage leaf and slice of mozzarella, and drizzled with a garlic infused cream sauce.

OSSO BUCO

Traditional Italian veal dish, braised until tender in a rich vegetable and white wine broth.





MAIN

LAMB

ROAST LAMB

Leg of spring lamb roasted with a hint of garlic and aromatic rosemary, and served with a hearty gravy.

BACON LAMB RACK

4 Point Rack Of Lamb, wrapped in bacon and finished off with a subtle jus.
(additional \$4 per person).

LAMB AL IMPERIAL

4 Point Rack Of Lamb, seared and oven baked in a curry béchamel sauce, and served with a red cabbage marmalade (optional).
(additional \$4 per person)

MOROCCAN STYLE LAMB

4 Point Rack Of Lamb, marinated in yoghurt and Moroccan spices, oven baked and finished in a demi glaze.
(additional \$3 per person)

PORK

ROAST PORK

A succulent roasted fillet of pork, enhanced by a rich jus.

ARISTA

A delicate rib of pork, roasted on the bone in a rosemary jus, and presented with green leaf vegetables.

PORK FILLET MOUTADE

A tender pork fillet, complimented by an apple and seeded mustard sauce.





MAIN

SEAFOOD

TASMANIAN SALMON

Fillet of grilled Tasmanian Salmon, served with a lemon butter, wine & caviar sauce (additional \$3 per person as per market price and availability).

FILLET OF BARRAMUNDI

Fresh Barramundi steamed with lime leaves to enhance its natural flavour then drizzled with olive oil and lemon juice, finished with chopped broad-leaf parsley. (additional \$3 per person as per market price and availability).

PRAWN VIAREGGIO

Skewered Prawns separated with smoked bacon; grilled and topped with a mushroom sauce, resting on a cushion of rice. (additional \$2 per person)

LOBSTER MORNAY

Fresh lobster, with a splash of wine and mornay sauce, finished with grated parmesan (additional \$ per person as per market price and availability)

DIETARY REQUIREMENTS / ALLERGIES

Please let us know if any of your guests are vegetarian or have allergies to certain foods, so that our Chefs can prepare a special meal for them.





DESSERT

CHOCOLATE HEAVEN PUDDING

A moist chocolate pudding enhanced with a rich hot chocolate sauce with a dash of Bundaberg Rum.

STICKY DATE PUDDING

Traditional style pudding baked with pitted dates and enhanced by a wonderfully rich caramel sauce.

APPLE STRUDEL

German style pastry, filled with sweet apples and sultanas, and perfumed with cinnamon.

PANNA COTTA

Cold “Baked Cream” towers amply covered by a summer berry coulis.

LA CRÈME AU CAMEL

Authentic French custard draped with a tantalizingly rich caramel sauce.

LA MOUSSE AU FRAISES/ LA MOUSSE AU CHOCOLAT

Strawberry Mousse / Chocolate Mousse.

NEW YORK CHEESE CAKE

Freshly made cheese cake, served with a fruit coulis.

LES PROFITEROLES ALA GLACE

Balls of choux pastry filled with custard and smothered in a hot chocolate sauce.





DESSERT

PEARS ALEXANDER

A light freshly baked sponge, topped with poached pears and covered generously in a caramel sauce.

TIRAMISU

A classic biscuit base, smothered generously in cream, and finished with a hint of coffee.

CREPES: APPLE, STRAWBERRY, OR MIXED BERRY

A traditional French Pancake, filled with a delicate custard and your choice of apple, strawberry, or mixed berries.

TRADITIONAL ITALIAN ICE-CREAMS

Baci / Cassatta / Bombe Alaska / Gianduitto.

TRIO OF DESSERTS (additional \$2 per person)

A tasting plate with three individual mini desserts. Choose one of the following options:

Option 1: New York Cheese Cake, Ice-Cream of the Month, and a Brandy Snap Cup filled with Strawberries & Cream.

Option 2: Tiramisu, Chocolate Mousse, and a Mini Pavlova.





SUPPER

(Can also be served as an Appetiser at Client's Request)

FRESH FRUIT PLATTER

An abundant array of the freshest fruits from the market (seasonal).

CHEESE & FRUIT PLATTER

A platter with an arrangement of different cheeses as per the Chef's selection and an assortment of dry and fresh fruits.

(additional \$2 per person)

LOUKOUMADES

Greek pastry dumplings covered in a honey & sugar syrup, perfumed with a cinnamon garnish.

PASTIZI

Maltese style pastries.

GOURMET PIZZA SLICES

Gourmet Toppings as per Chef's Selection.

MIXED GRILL PLATTER

Marinated mixture of beef & lamb served on a platter garnished with garden salad & lemon.

If there is something which isn't on our menu which you would like, please ask our professional consultants as our European culinary chef can cater to your individual needs and make your function outstanding.

