



EXTRAS

We really do think of everything! Some events don't fit into the usual criteria, if you want something Christmassy we have plenty to choose from. If you are looking for a School Formal menu look no further.



If you still haven't found just the right thing, talk to our Chefs who can customise a menu to suit your event.

SCHOOL FORMALS

MENU



ENTRÉE\$19.5

Chicken caesar salad, prosciutto, croutons, cos lettuce, aioli **NF**

-  Salad of marinated fetta, tomatoes, cucumbers, black olives, Spanish onions, red and green peppers, basil pesto **V, GF, NF**
- Thai beef salad, shallots, chilli and garlic dressing **GF, NF**
- Honey glazed chicken, lychee, bamboo shoots, shallots, soy and caramel dressing **GF, NF**
- Smoked salmon, crème fraîche, potato salad, spring onions, chives, tomato oil **GF, NF**
-  Salad of asparagus, fennel, marinated mushrooms, goat's curd, rocket dressing **V, GF, NF**

MAIN\$33.0

Alternate service fee of \$4.5 per person applies to main courses

-  Crispy skinned chicken breast, roasted vegetables, sautéed potatoes, chicken glaze **GF, NF**
- Roasted fillet of beef, mushrooms, asparagus, dauphinoise potatoes, beef reduction **GF, NF**
-  Pan seared barramundi, seasonal greens, herb potatoes, butter sauce **GF, NF**
- Indian butter chicken, fragrant jasmine rice, cucumber and mint yoghurt **GF**

DESSERT\$17.0

- Cookies and cream cheesecake, chocolate orange jelly **V, NF**
- White chocolate mousse, marinated strawberries, toasted meringue **V, NF**
- Apple tart, mascarpone cream, vanilla anglaise **V, NF**
- Individual tropical pavlova **V, NF**
- Summer apricot, vanilla bean trifle **V, NF**
- Profiteroles, chocolate custard, caramel sauce and raspberry gel **V, NF**
- Double chocolate brownie, marshmallow, cookie crumble, chocolate malt cream **V, NF**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas
included in three course meals

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and shortbreads,
add \$2.9 for two course meals

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.



CHRISTMAS MENUS

CHRISTMAS SIT DOWN PLATED


Two courses \$72.0

Three courses \$88.0

ENTRÉE

-  Crab and granny smith apple salad, avocado and bloody mary sorbet **GF, NF**
Hot smoked salmon, chervil salad, cucumber beurre blanc **GF, NF**
Breast of duck, grilled pear, sweet potato and goat's cheese salad, sweet and sour cherries, pumpkin seed nougat crumble **GF**
-  Salad of marinated fetta, tomatoes, cucumbers, black olives, Spanish onions, capsicum, basil pesto **V, GF**

MAIN

- Slow roasted breast of turkey, rhubarb chutney, roasted root vegetables, redcurrant jus **GF**
-  Slow roasted rack of lamb, chickpea fritters, ratatouille, basil pesto, lamb jus **GF**
Twice cooked salmon, pistachio crumbs, avocado puree, crab cannelloni, cucumber foam
Fillet of beef, foie gras mousse, truffle dressing, baby summer vegetables, Madeira jus

DESSERT

- Dark chocolate pannacotta, poached pear, pistachio and candied ginger ice cream **V**
- Coconut and pineapple gâteau, pistachio ice cream **V**
- Warm Christmas pudding, brandy sauce, vanilla ice cream **V**
- White chocolate parfait, marinated strawberries, toasted meringue **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas
Fruit mince pies **V**

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CHRISTMAS MENUS




CHRISTMAS COCKTAIL MENU 1

With 2 hour silver beverage package \$90.0


With 3 hour silver beverage package \$97.0

COLD CANAPÉS

Seafood

-  Seared scallop, citrus zest, vermouth GF
-  Moreton Bay bug medallion, caper berry salsa GF
-  King prawns, salmon pearls, crisp bread

Meat/Poultry

-  Smoked lamb, vodka rhubarb compote GF
- Spiced chicken, blackberry and balsamic jelly GF
- Duck rillettes, caramelised pear bruschetta

Vegetarian

- Mini polenta muffins, Moroccan spiced carrot tapenade V, GF
- Fig vincotta marinated watermelon and basil ricotta V
- Avocado and cucumber nori rolls, pickled ginger V, GF, DF

Desserts

- Mini rum balls V
- Summer trifle with brandy V
- Eggnog pannacotta V

HOT FOOD STATIONS

Carvery

- Roasted turkey, cranberry jelly GF
- Glazed leg of ham, seeded mustard GF
- Crusty bread and accompaniments

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Christmas cookies V

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CHRISTMAS MENUS




CHRISTMAS COCKTAIL MENU 2

With 4 hour silver beverage package..... \$130.0

With 5 hour silver beverage package..... \$134.0

COLD CANAPÉS

Seafood

-  Seared scallop, citrus zest, vermouth GF
-  Moreton Bay bug medallion, caper berry salsa GF
Smoked salmon and crab bon bon GF
-  King prawns, salmon pearls, crisp bread


Meat/Poultry

- Wagyu beef tartare, poached quail egg, brandy mustard
- Smoked lamb, vodka rhubarb compote GF
- Spiced chicken, blackberry and balsamic jelly GF
- Duck rillettes, caramelised pear bruschetta

Vegetarian

- Mini polenta muffins, Moroccan spiced carrot tapenade V, GF
- Fig vincotta marinated watermelon and basil ricotta V
- Cauliflower and grana padano pannacotta, eggplant caviar V
- Avocado and cucumber nori rolls, pickled ginger V, GF, DF

Desserts


- Mini rum balls V
-  Mango and passionfruit tarts V
- Summer trifle with brandy V
- Eggnog pannacotta V

HOT FOOD STATIONS

Carvery

- Roasted turkey, cranberry jelly GF
- Glazed leg of ham, seeded mustard GF
- Crusty bread and accompaniments

Seafood

-  Tempura prawns, green pawpaw salad
- Salt and pepper calamari, garlic aioli
- Hot smoked salmon, spiced crab remoulade
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
- Christmas cookies V

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CHRISTMAS MENU

CHRISTMAS BUFFET

With 4 hour silver beverage package..... \$125.0

With 5 hour silver beverage package..... \$130.0

SALADS

Cherry tomatoes, cucumber, fetta, Spanish onion **V, GF**

Rocket, tomato and parmesan **V, GF**

Baby potato salad, mustard seeds, spring onions **V, GF**

Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**

FRESH COLD SEAFOOD

Smoked salmon, horseradish **GF**

King prawns, lemon and cocktail sauce **GF**

HOT ITEMS

Roasted turkey, chipolatas and cranberry dressing

Roasted leg of honey glazed ham **GF**

 Selection of roasted vegetables **V, GF, DF**

Roasted potato and sweet potato **V, GF**

Penne pasta, basil pesto **V**

DESSERT

Traditional plum pudding and brandy anglaise **V**

Selection of pastries **V**

Fruit mince pies **V**


 Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Christmas cookies **V**

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V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE **VEGAN** VEGAN **NF** NUT FREE

 Signature ingredients sourced within Queensland

CHILDREN'S MENU

For children aged between 3 to 12 years

MAINS\$13.0

Chicken goujons, mashed potato and peas

Chicken popcorn and chips

Hamburger and wedges

Fish and chips

Beef lasagne and salad

Spaghetti bolognese

Vegetarian lasagne **v**

DESSERTS\$8.0


Ice cream sundae **v**

Banana split **v**

Fresh fruit salad and ice cream **v**

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CREW CATERING

MENU

SNACKS AND BREAKS

Minimum order and increments of 10

Sachet coffee and tea making facilities (10 cups)	\$2.0 pc
Egg, bacon and cheese wrap	\$4.7 pp
Mini lamington squares v	\$3.0 pp
Mini muffins v	\$3.0 pp
Whole fresh fruit per piece v	\$2.0 ea
Potato crisps per packet	\$2.2 ea
Selection of chocolate bars	\$2.0 ea
Chef's selection of sandwiches (4 points pp)	\$5.2 pp
Chef's selection of filled bagels and focaccia	\$5.9 pp
Fresh fruit salad v	\$5.6 pp

BEVERAGES

Soft drink (600ml)	\$3.0 ea
Bottled water (600ml)	\$3.0 ea
Assorted juices (300ml bottle)	\$3.0 ea

LIGHT BREAKFAST \$13.0 PP

Selection of cereals
Full cream milk, soy milk
Sliced white, wholemeal and soy bread for toasting, served with marmalade, honey, jam, vegemite and butter
Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
Filtered Rainforest Alliance Certified™ coffee and a selection of teas

HOT BREAKFAST \$17.7 PP

Selection of cereals
Full cream milk, soy milk
Sliced white, wholemeal and soy bread for toasting, served with marmalade, honey, jam, vegemite and butter
Plated: scrambled eggs with crispy bacon, grilled tomato, sautéed mushrooms and rosti potato
Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
Filtered Rainforest Alliance Certified™ coffee and a selection of teas

CREW LUNCH OR DINNER

Fresh seasonal garden salad with dressing v, GF	\$4.7 pp
Vegetarian or ham and pineapple pizza	\$9.5 pp
Ricotta and spinach ravioli, tomato salsa v	\$11.5 pp
Beef lasagne	\$11.5 pp
Butter chicken with pilaf rice	\$14.5 pp
Cheese platter v	\$10.0 pp
Sliced seasonal and tropical fruit GF, DF, NF, VEGAN	\$6.0 pp

MENU 1 \$22.0 PP

Indian butter chicken
Spinach and ricotta tortellini v
Saffron rice v, GF
Steamed seasonal vegetables, herb butter v, GF
Green salad v, GF
Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
Chocolate mud cake v

MENU 2 \$28.0 PP

Beef and mushroom ragout
Stir fried egg noodles, Asian greens, garlic and ginger glaze v
Baby potatoes with chives and butter v, GF
Roasted vegetables v, GF
Garden salad v, GF
Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
Apple pie v

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