



## Dinner Menu

\$45.00 Per Head  
\$38.50 Per Head

2 Options; 3 Course-  
2 Options; 2 Course

Min 50Max 60 People  
Min 50Max 60 People

### ENTREE: (Choose any One or Two of the following)

**Soup** – Served with crusty bread rolls

- Thai Pumpkin and Coriander
- Roasted Tomato with sour cream

**Rings of baby calamari**

- Lemon peppered calamari rings served on a crispy garden salad with lemon wedges and tartare.

**Malaysian Style Chicken Satay**

- Served with rice and creamy peanut sauce

**San Chow Bow**

- Oriental style minced beef served in lettuce cups

### MAIN COURSES (Choose any One or Two of the following)

- **Risotto** (vegetarian & coeliac friendly)  
Roasted pumpkin cashews and spinach in a garlic cream sauce
- **Pasta (Fettuccini)**  
chicken, bacon, olive in a creamy Napoli sauce
- **Beef in red wine and mushroom pot pie**  
Served with scallop potatoes and steamed seasonal vegetables.
- **Chicken and Camembert Filo**  
Served with a spicy apple sauce, with scallop potatoes and seasonal vegetables.
- **Vegetarian Rainbow Potato Torte**  
Served with Napoli sauce and garden salad.
- **Oven Baked Barramundi**  
Served with homemade tartare chips and salad.



## DESSERTS

- **Rich Flourless Chocolate Cake**  
Served with refreshing boysenberry ice-cream.
- **Baked Cherry Cheese Cake**  
Served with whipped cream
- **Sherbrooke Chocolate Mousse**  
With dollops of freshly whipped vanilla cream.
- **Zesty Lemon Curd Tart**  
Served with double cream and berry coulis
- **Traditional Australian Apple Crumble**  
Served warm with freshly whipped cream.

Note: All Meals are served alternatively Includes bottomless Tea and Coffee

Extras – See Platter Selection

## BASIC BEVERAGE PACKAGE

Four Hour Duration      \$38.50 per person

Includes: Standard Beer, Wine and Soft Drink.

Spirits and premium wine / beer available upon request

(Management holds the right to refuse any person/s intoxicated or behaving in a disorderly conduct)

All function and group bookings are subject to availability



# Buffet Dinner Selection

## BUFFET LUNCH / DINNER

The following selection represents our most popular items. Please do not hesitate to suggest a favourite dish or ask us for further options as we do our utmost to accommodate our patrons.

From the following please choose:

### Two Salads:

Caesar Salad  
Crispy Noodle Salad  
Garden Salad  
Coleslaw

### Two Hot Dishes: (served with and rice or buttered chat potato)

Hoi Sin Chicken Stir fry  
Minted Lamb in Red Wine Ragout  
Vegetarian Fettuccini Pasta

Thai Green Chicken Curry  
Creamy Beef Stroganoff  
Sweet Chilli Pork

*Accompanied by Crusty French Stick*

### Two Desserts:

Apple Crumble  
Sticky Date Pudding  
Pavlova  
Chocolate Mud Cake  
Fresh Fruit Salad

## BUFFET MENU PRICE

\$24.50 per person (Lunch Quote)  
\$36.50 per person (Evening Quote)



## Additional Extra's

### Dip Platter

Crusty bread and crudité's vegetables with a choice of Sundried Tomato, Tzatziki or Olive dip  
\$ 25-

### Sushi Platter 30 pieces

Selection of assorted Nori Rolls served with Wasabi, Pickled Ginger and soy  
\$65-

### Cheese, Fresh Fruit Platter

Selection of Gourmet Cheese, seasonal fruit, with crackers  
\$65-

### Sandwich Platter

Point sandwiches with a selection of gourmet fillings  
\$30-

### Antipasto Platter

Selection of char grilled vegetables, cold meats, olives, sun dried tomato, smoked salmon, caramelised onion, crusty Turkish bread.  
\$55-

*Your Extra Costs (not included in the standard price)*

*Music, Cake and Bags, Place Cards, Chair Covers, Tablecloths, Celebrant, Flowers.*

**Room Hire** (5 Hour Duration; \$300 charge if minimum (40) numbers are not met - 6.30pm - 11.30pm)  
(Evening function quote only)  
Extra hour \$150

10% Surcharge will apply on Public Holidays and Weekends\*

Special requirements available on request

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