

Functions Menus

We are able to tailor the following menus to suit your party and budget:

Minimum for Function Menu = 40 people

Function Menu \$60

3 Course (NO choice) set-menu
ONE Starter, ONE Main, ONE Desserts

Function Menu \$65

3 Course set-menu
ONE Starter, TWO Mains, ONE Dessert

Function Menu \$70

3 Course (TWO choice) set-menu
TWO Starters, TWO Mains, TWO Desserts

Function Menu \$85

3 Course (THREE choice) set-menu
THREE Starters, THREE Mains, THREE Desserts

Function Menu \$95

3 Course (FOUR choice) set-menu
FOUR Starters, FOUR Mains, FOUR Desserts, and including coffee and chocolates

Please note - some items may change or may not be available according to availability.



Sample Starters

Cream of Tomato & Basil Soup (Vegetarian)

Cream of Fresh Asparagus Soup (in season)

Island Pumpkin & Coconut Soup (Vegetarian)

Taro Leaf & Kumara Soup (Vegetarian)

Island Seafood Chowder

Spiced Corn Fritters with guacamole and tomato salsa
(Vegetarian)

Fresh Mushroom & Brie Filo Parcels with tomato coconut coulis
(Vegetarian)

Sashimi with Sushi rice, Wasabi and Ginger

Grilled Prawns with a Tamarind & Chilli Glaze

Vietnamese Fish Cakes on noodle Salad with Spring Vegetables

Shrimp & Papaya Salad with a light curry mayonnaise

Salt & Pepper Squid with a touch of chilli on sesame cucumber
julienne

Ika Mata Island-style marinated fish salad with lime and coconut

Chicken & Tropical Fruit Salad with salad greens, coriander and
snow peas with lime & honey dressing

Chicken & Vegetable Spring rolls with Tomato & Chilli Dipping
Sauce (Vegetarian version available)



Sample Mains

Some items depend on seasonal availability

Char grilled Eggplant Stack with Roasted Pumpkin, Mushrooms, Bell Peppers, Cream Cheese, served on spiced couscous with Balsamic dressing and Tomato Chilli coulis (Vegetarian)

Roasted Vegetable Filo Parcel with assorted roast vegetables and mushrooms, with tomato dill cream, served on taro leaf puree with Basmati Rice (Vegetarian)

Ocean Catch of the Day (Normally Swordfish or Mahi Mahi Fillet, depending on season) char grilled and served with smoked salmon & potato mash with taro leaves and lemon hollandaise

Seared Tuna, served rare, with a sesame coating, served on steamed coconut rice with fresh mango salsa

Island Fish Filo Parcel – fresh fish fillet of the day, baked in Filo with taro leaves and coconut cream, served with a tomato & basil sauce with wild rice and Julienne of steamed vegetables.

Vietnamese Tamarind Fish with tamarind, caramelized onion, chilli and coriander, served on steamed rice with relishes and chutneys.

Pacific Fish Curry with fresh fish fillets in a basil, lemongrass, chilli and coconut curry sauce, served on Basmati rice with assorted relishes and chutneys.

Breast of Chicken with a Apricot or Mango (in season), Mascaparone & Cashew nut filling served on a Milanese risotto cake with a Basil Pesto Cream

Tamarind Chicken Curry with tomatoes, tamarind, cumin, coriander and cream served on Basmati Rice with assorted relishes and chutneys

Tenderloin Rossini – tenderloin steak served with potato and kumara croquettes, steamed sesame green beans and a mushroom tamarind glaze.(cooked medium rare to medium only, not to individual request)

Loin of Lamb served with steamed steamed greens, potato & pumpkin mash with a red wine & port jus.



Sample Desserts

Some changes may be based on seasonal availability

Fresh Island Fruit Salad with Vanilla Ice Cream

French Lemon Tart

Baileys & Kahlua Caramel Cheesecake

Dark Chocolate Pudding Cake

Caramel Banana Upside-down cake

Vanilla & Coconut Crème Caramel

Tropical Fruit & Cheese Platter (for 2)

Sticky Date Pudding

Pavlova with tropical fruit and cream

Toffee Lime Sticky Pudding

Vanilla Panna Cotta with berry coulis

Extras

Chocolate Truffles: \$2.50 per person

Coffee & Teas: \$3.00 per person

Dessert Wines, Ports – see wine menu.

