

Functions Menu

Canapés

1.00 per serve

- Vegetable Samosa
- Cocktail Spring rolls
- Crumbed Calamari
- Fish Cocktails
- Dim Sims
- Chicken Nuggets
- Golden Money Bags

\$1.80 per serve

- Honey Soy Drummetts
- Thai Fish Cakes
- Honey Soy Prawn Skewers
- Prawn Curry Puffs
- Salt & Pepper Calamari

Blue Water

Bar & Restaurant

\$2.20 per serve

- Fresh Local Oysters
- Chicken Satay Skewers
- Prawn & Guacamole
- Smoked Salmon Quiche
- Beef Satay Skewers

2.80 per serve

- Mini Wagu Burger with Beetroot relish
- Goat Cheese & semi dried cherry tomato and basil tartlet
- Oysters deep fried with chilli bean mayo
- Mini Caesar salad with prosciutto in a shot glass
- Fried Quail egg & grilled Pancetta on a buttered Croute
- Battered Whiting fillets & Fries – served in bamboo cone

Blue Water

Bar & Restaurant

Platters – Cold

Platter 1 \$35.00
Fresh Cut Carrot, Celery and Cucumber Sticks, Turkish Bread served with
Guacamole Dip, Tomato Salsa & Hommus.

Platter 2 Tappas \$60.00
Spanish Salami, Grilled Eggplant, Kalamatta Olives,
Brie Cheese, Semi Dried Tomatoes, Dips and Biscuits.

Platter 3 Sushi Platter \$55.00
Teriyaki Chicken and Cucumber
Smoked Salmon and Avocado
Tuna and Carrot
Crab Meat and Chilli sauce

Platter 4 Fruit and Nuts \$55.00
Fresh Cut Seasonal Fruits served with Cashews and Almonds.

Blue Water

Bar & Restaurant

Standard Set Menu

2 Course \$45 (Served as alternate Drop)

3 Course \$55 (Served as alternate Drop)

Entrée

- Tagliatelle w/ Pesto, Pine Nuts, Butternut Pumpkin & Pecorino
- Tandoori Chicken w/ Jasmine Rice & Riata
- Thai Beef Salad w/ Fresh Mint, Coriander & Chilli Lime Dressing
- Smoked Salmon Carpaccio w/ Soft Herb Salad & Lemon Vinaigrette
- Greek Salad w/ Tomato, Cucumber, Fetta & Balsamic Soaked Croutons

Mains

- Veal Scaloppini w/ Potato Fondant & Marsala Cream Sauce
- Bourbon Glazed Pork Cutlet w/ Roasted Baby Chats
- Chicken & Bacon w/ Creamy Mash Potato & White Wine Cream Sauce
- Pan Seared Barramundi w/ Pomme Frite & Mango Coriander Salsa
- 200gm Sirloin w/ Potato Bake & Red Wine Jus

Steamed Seasonal Vegetables Served on Bowls on Table

Desserts

- Chocolate Mud Cake w/ Double Cream
- Baked Vanilla Bean Cheese Cake w/ Warm Chocolate Ganash
- Summer Puddings w/ Berry Couli
- Fresh Mango Cheek w/ Vanilla Bean Ice Cream
- Banana Crepes w/ Butterscotch Sauce

Premium Set Menu

2 Course \$65.00 (Served as alternate Drop)

3 Course \$75.00 (Served as alternate Drop)

Entrée

- Peking Duck Spring Roll w/ House Make Chilli Jam
- Caesar Salad w/ Pecorino, Prosciutto, Soft Boiled Egg & Croutons
- King Prawn Salad w/ Avocado, Mango & Banana chips
- Spanish Frittata w/ Chorizo & Parmesan Salad
- Braised Wagu Beef w/ Parsnip Puree

Mains

- Atlantic Salmon w/ Hollandaise & Buttered Turned Chats
- Brie & Date Stuffed Chicken Supreme w/ Oregano & Thyme Potato Rosti
- Baby Lamb Rump w/ Rich Napoli Ratatouille & White Truffle Labne
- Layered Vegetable Lasagne w/ Rich Napoli & Deep Fried Basil
- 200g Sirloin Surf & Turf w/ Potato Gratin & Garlic Cream Sauce

Steamed Seasonal Vegetables Served in Bowls on Table

Dessert

- Tiramisu w/ Mascarpone, Fresh Cream, Espresso & Frangelico
- Crème Caramel w/ Persian Fairy Floss
- Orange Pudding W/ Crème Analgise
- Fresh Mango Cheek w/ Vanilla Bean Ice Cream
- Chocolate Profiteroles w/ Crème Patisserie

Buffett ~ \$55 Per Person

Hot Side BBQ Buffett to be served by chef

- Thyme & Lemon Chicken Breast
- Seafood and Vegetable Skewers
- Minted Lamb Cutlets
- Beef Sausages
- Skewers
- Scotch Fillet Steak
- Morton Bay Bugs

Hot Sides

- Roasted Chat Potatoes
- Mediterranean Vegetable Medley

Cold Sides

- Beetroot, Shaved Fennel and Blue Cheese Salad
- Truffled Green Bean, Poached Egg & Almond Salad
- Pumpkin, Avocado, Walnut salad
- Chats Potatoes Seeded Mustard Mayo, Bacon & Shallots
- Smoked Salmon, Capers & Onion Salad
- Caesar Salad Bar

Seafood

- Cooked Tiger Prawns
- Sydney Rock Oysters
- Cooked Blue Swimmer Crab