

# Waterline

on shingley

## Antipasto Style Platters \$10 pp Min 25 people

Selection of cheese, dips, salami, nuts, olives, smoked salmon and a variety of assorted crackers

## CANAPÉ MENU

### Cocktail Style Package Minimum 25 people

All canapés \$3 each

Or

Full food service for 2 hours \$40.00pp

Full food service for 3 hours \$55.00pp

Full food service for 4 hours \$65.00pp

Select 10 Canapés from list below

## Cold

Wakame oysters

Assorted nori rolls

Cured salmon with cream cheese on cucumber

Sesame crusted tuna with wasabi and soy (seasonal)

Oyster mojito shots

Seared beef on croutons with horseradish cream

Mini brushetta

Pancetta wrapped prawns

Zucchini and corn fritters with bush tomato relish

Blue cheese tarts

## Hot

Duck spring rolls

Choy san boi

Seared scallops with avocado puree

Chicken rosemary skewers

Salt and pepper calamari with aioli

Vegetable spring rolls

Assorted mini quiches

Warm red onion and feta tarts

Moroccan lamb skewers

Pancetta wrapped dates

# Buffet Menu

Min 25 people

## Gourmet buffet **\$85 per adult**

### Cold selection

Fresh King prawns served with house made seafood sauce  
Spanner crabs

### Hot selection

Herb crusted leg of lamb with mint sauce  
Roast pork loin with crunchy crackling, served with rich gravy and  
apple sauce  
Rich tomato chicken cacciatore

### Salads

Potatoes with shallots, chives and creamy mayo  
Crunchy Asian salad of wombok, carrot, capsicum, onion and  
coriander w/ lime, soy and sesame dressing  
Mixed salad leaves with a seeded honey dressing

### Vegetables

Garlic and rosemary roasted potatoes  
Seasonal vegetables

### Dessert

Mini Pavlovas with double cream and fresh berries  
Fresh fruit plate  
Selection of assorted cheeses

Please note dessert can be removed for the price of \$12.50pp

# BBQ Buffet

## \$90 per adult

### Hot selection

Roast beef with seeded mustard  
Roast pork loin with crunchy crackling, served with rich gravy and  
apple sauce  
Mixed sausages  
Vegetables lasagne  
Rosemary marinate chicken pieces

### Salads

Coleslaw  
Creamy potato and spring onion salad  
Mixed garden salad

### Vegetables

Steamed vegetables  
Grilled onion  
Wedges

### Dessert

Mini Pavlova  
Double choc brownies  
Sticky date puddings with caramel sauce  
Selection of Australian cheeses

Please note dessert can be removed for the price of \$12.50pp

# Seafood Buffet

## \$110 per adult

### Hot selection

Chicken cacciatore  
Reef fish fillets bag baked  
“Marinara mix” with scored calamari, scallops and prawns  
Asian style mussels  
Prawns curry

### Cold selection

Assorted Nori rolls  
Freshly shucked oysters  
Fresh Prawns  
Spanner crabs

### Vegetables and sides

Steamed rice  
Mixed vegetables  
Steamed potatoes

### Desserts

Mini pavlova  
Double choc brownie  
Fresh fruit plate  
Assorted Australian cheeses

Please note dessert can be removed for the price of \$12.50pp

Please note we are very flexible and happy to make changes if needed, please talk to our chef for any ideas

## Plated Meals

Min 25 people  
Must be pre selected

Create your own menu from the following selections

**2 course alternate drop \$60pp**

Please choose either entree and main or main and dessert

**3 course alternate drop \$70pp**

Entree, main and dessert every second guest has the same meal

**2 course a la carte \$75pp**

Choice of 3 of either entree and main or main and dessert

**3 choice a la carte \$90pp**

Guests choose from a menu containing 3 choices of entree, main and desserts

## Entree

- Beef Carpaccio with rocket salad
- Pan seared scallops with pancetta and oven dried tomatoes
- Persian fetta and pumpkin tarts with balsamic reduction
  - Creamy zucchini soup with truffle oil
  - Salt and pepper crocodile on mango salsa
    - Asian inspired chicken salad
- Cured salmon on an orange and cranberry salad

## Main

- Eye fillet on creamy truffle mash with buttered beans and red wine jus
  - Grilled kangaroo on roasted sweet potato mash with a cranberry sauce
- Crispy skinned Atlantic salmon on Kipfler potatoes with a tomato and garlic confit
- Moroccan spiced chicken breast on an orange and roast capsicum cous cous
  - Pumpkin, pea and pine nut risotto
- Pork belly braised in master stock and served on Asian greens with a poached pear

## Dessert

- White chocolate panna cotta with Persian fairy floss
  - Dark and milk chocolate tart with Frangelico
  - Sticky date pudding with caramel sauce
  - Lemon tart with vanilla ice cream

## Children's menu

\$15 pp (Children aged 3 to 12 years)

- Beer battered fish and chips with salad
- Chicken tenders with chips and salad
- Eye fillet steak with chips and salad

If the buffet is selected the children can dine from the buffet for half the price

\*Menus and pricing are samples only and are subject to seasonal change. Menus and prices cannot be confirmed more than 6 months prior to an event. Menu is subject to change at the restaurants discretion.