

Finger Food

Finger Food to fit all occasions, please choose from our platter options to find the best canapé to match your next function, platters are designed for approx 10 to 15 people;

	Pieces	Price
Chicken Skewers served with house made satay	30	\$40
Homemade Sausage Rolls with relish or tomato sauce (can be done ½ with party pies)	30 pieces	\$45
Mixed Asian platter of mini spring rolls(15), dim sim(15) and prawn twisters(10)	40	\$40
Local Fish and Chips , beer battered local Gummy with chips served individually with house tartare. Fish may be substituted for local;	\$3.5 each	Min 30
Crumbed Flathead Tail	\$4.5	Min 30
Crumbed Bass Strait Scallop (2)	\$4	Min 20
Herb Crumbed Calamari (2)	\$3.5	Min 20
Sydney Rock Oysters served over a shot glass of Bloody Mary	\$4.5 each	Min 36
Sydney Rock Oysters served natural on ice with lemon wedges	\$3 each	Min 24
San Choi Bau individual lettuce cups of Asian spiced pork and chicken topped with hoi sin sauce	\$3 each	Min 20
Fried Seafood platter combining beer battered gummy bites, crumbed Bass Strait scallops and house crumbed calamari rings	45 pieces	\$55
Cheese Platter served with a hard and soft cheese with dried fruits, nuts and crackers *Blue available on request		\$85
Mates Footy platter with all the fav's for the game - sausage rolls, party pies and little boys	60 pieces	\$65
Vego Platter with zucchini fritters with dipping sauce and a frittata of tomato, parmesan and spinach	40 pieces	\$40

Water view BBQ

Overlooking the water from our glass atrium is the perfect spot for our gourmet BBQ function option. Being a less formal alternative this style of function is great for work break ups or large family gatherings. By using the entire room this option is for a minimum 50 up to 80 people, with private toilets and a portion of the outside veranda for your exclusive use.

MEAT	SALAD	SIDES
Porterhouse Steak	Pasta Salad	Caramelised onion
Omeo Sausages	Caesar Salad	Garlic butter mushrooms
Chicken Thighs marinated in ginger, soy & chilli	Hot Chips (Not a salad as such but often requested)	Corn on the cob
Pork Belly	Creamy Potato salad	Sliced Beetroot
Buffalo Chicken wings	Classic coleslaw	Broccoli & slithered almond
Homemade Rissoles	Mixed leaf garden salad	

The BBQ is presented buffet style with condiments and includes either sliced bread or rolls.

\$28 per person Choose 3 Meat, 2 Salad & 1 Side

\$32 per person Choose 4 Meat, 3 Salad & 2 Side

Public Bar BBQ

Perfect for the tradie break up or a private function to watch the big game, with pricing from \$14 per person ask our function manager for more details.

Set Menu *Min 40pax

Set menus are available as two or three course with a selection of two options per course based on an 50/50 alternate drop. If you require catering for any allergies or dietary requirements we are happy to discuss alternatives.

Entree

Local fish cake on rocket served with crème fraiche, dill, capers and a chilli compote

Duo of local pork & chicken dumplings (4) with soy ginger Asian broth

Pork Belly or Mushroom arancini balls with a house made relish

Salt and pepper calamari served on a dressed mixed leaf salad

Main

Gippsland Brisket slow cooked in a drunken marinade served with roasted garlic and rosemary chats, steamed vegetables and a house red wine and onion jus

Duo of Local Fish & Chips; Lakes Entrance beer battered Gummy and panko crumbed Rock Ling with aoli, chips and local leaf salad of cherry tomato, cucumber and almonds.

Victorian lamb shank slow cooked for 12 hrs in a tomato, red wine, orange and root vegetable sauce. Served on mash and steamed local greens.

Chicken scaloppini with a creamy mushroom, bacon, onion and garlic sauce served on a creamy mash with Lindenow greens.

Chicken breast stuffed with parmesan, cream cheese and fresh spinach oven baked then served on sweet potato puree with steamed greens.

Free range pork belly slow cooked for 12hrs served on creamy mash with steamed greens and a pork jus

House panko crumbed Chicken parmigiana served with chips and a garden salad.

Dessert

Sticky date pudding with butterscotch sauce and whipped cream

Eton Mess – smashed meringue folded through Chantilly cream and berry coulis (GF)

White chocolate mousse with berries and raspberry puree

Coffee panacotta with cinnamon hazelnut brittle

Please select two meals for each course to be served alternatively

Two Courses \$ 33 per person

Three Courses \$37.50 per person

Tailoring Your Function

We love mixing it up and making your occasion special; please ask our function manger about what else we can offer for your special night.

Dessert Platters – We can substitute a set dessert for platters of house made assorted bite sized treats for your guests to share

Memorial & Wakes

Please ask our function manager for our memorial menu and options.