

FUNCTION MENU

SET MENU

3 Course – with a choice of two in each course	\$60.00
3 Courses – Eco Retreat Chooses	\$42.00
2 Course – choice of two in main course	\$32.00

BUFFET MENU

3 Course, 2 Entrée, 4 Main dishes and 2 Desserts	\$60.00
Main Course Only. Choice of 4 dishes (Inc 2 sides and roast)	\$42.00

A la carte available for less than 30 people.

PLATTERS

All platters are designed to serve 10 – 12 guests \$30.00 per platter

Fruit Platter

A Selection of seasonal fruits

Cold Meat Platter

Your choice of sliced ham, salamis or cold chicken

Sandwich Platter

Selection of mixed sandwiches

Cheese Selection

A selection of Australia's best chesses, served with water biscuits and vine grapes, accompanied by Maggie Beer quince paste.

Antipasto Platter

A selection of West Australian mild sausage, semi-dried tomatoes, kalamata olives, wattle seed dukkah, Kailis extra virgin olive oil and Turkish dipping bread.

Game Tasting Platter

Kangaroo Fillet, Crocodile fillet and an emu sausage ready for you to grill and served with Mark Olive's native currant and chili sauce, Tanami Fire Sprinkle and Illawarra Plum Chutney.



ENTREES

Pumpkin and Wattleseed Soup

A wholesome and creamy pumpkin soup infused with aromatic wattleseed and a dollop of fresh cream.

Risotto

Lemon Myrtle and Macadamia nut Risotto with Arborio rice

Spinach and Ricotta Cannelloni

Creamy Spinach and Ricotta Cannelloni roll served with a rich tomato sauce.

MAIN COURSES

Thai Green Chicken Curry

Lightly Spiced fragrant Thai green curry served on a bed of rice.



Butter Chicken

A mid Indian favourite served on a bed of rice

Lamb Shank

Australian lamb Shank cooked in red wine, served on garlic mash potato and lemon bark oil.

Roast Meat and Vegetables

Your favourite roast meat carved at the buffet and served with rich gravy.

Steamed Fish with Mark Olive Seafood Herbs

Fish of the day steamed with Mark Olive's Seafood Herbs.

GRILLS

All cooked on the barbecue by yourself or we can arrange cooking for you. All grills include a jacket potato.

Rump Steak

Western Australian grain fed rump steak

Chicken Karijini

Western Australian chicken portion, marinated in Mark Olive's tanami Fire herbs and spices.

Lamb Chops

South West lamb loin chops, accompanied with our own Illawarra Plum Chutney.

SIDE

Roast Vegetables

Stir Fried Vegetables

Steamed Rice

Mash Potato

Salads: Potato salad, Garden salad, Rice salad, Pasta salad, Coleslaw



DESSERT

Pavlova

Traditional Australian dessert of meringue served with cream and passion fruit.

Sticky Date Pudding

Served hot with caramel sauce and vanilla ice cream

Fruit Salad & Ice Cream