



Booie

Bello

Vista

Function

Menu



Pre Dinner Nibbles

Cocktail Style Nibbles

Served to your guests
for 40 minutes

\$6.50

Homemade Miniature Quiche
Korean Style Meat Balls with Sweet Soy & Coriander
Selection of Nori Rolls & Sushi
Pumpkin & Spinach Frittata
Chicken Parcels with Coriander Pesto

Dip'n Bread Style

\$4.50

Trio of Dips with Crispy Tortilla Shards & Crudites
(Hummus, Guacomole, Babaghanoush)

Antipasto Platters

\$5.50

Made with local produce and chef made Condiments
Placed throughout venue for your guests to self serve

Petite Sandwich Selection

\$4.00

Chef's selection of gourmet & simple
Sandwiches - Quartered
Placed throughout venue for your guests to self serve



Banquet Buffet

\$31.50

per person

Minimum of 50 guests

Hot

Baked Leg Ham with Palm Sugar Glaze

Roast Lamb with a fresh Rosemary & Garlic Crust

Traditional Roast Root Vegetables

Panache of Seasonal Vegetables

Old Fashioned Roast Gravy

Crusty Bread Rolls

Cold

Chicken Breast with Tandoori Crust

Platters of Beef Pastrami, Mortadella & Salami

Caesar Salad with Dried Prosciutto and Garlic Shards

Pasta Salad with Grilled Mediterranean Vegetables

Traditional American Style Coleslaw

Garden Salad

House made Condiments

Barbeque Buffet

Option One

\$24.50

Minimum of 30 guests

Prime Sirloin Steak with Mushroom and Pepper Sauce

Fillet of Chicken marinated with Sweet Soy,

Chilli and fresh Coriander

Baby Potato Salad with Wasabi Mayonnaise

Traditional Colgslaw

Crisp Garden Salad

Pasta Salad

Fresh Crusty Breads

Selection of House made Condiments





Option Two

\$32.50

Minimum of 30 guests

Eye Fillet Steak with Shitake Mushroom Jus

Wild caught Barramundi with Ginger and Chilli Syrup

Vietnamese inspired Chicken Kebabs with Nam Jim

Char grilled Pumpkin and Potatoes

Caesar Salad with shards of toasted Turkish Bread

& crispy Prosciutto

Traditional style Coleslaw

Garden Salad

Mediterranean style Pasta Salad with charred Vegetables

Fresh Crusty Breads

Selection of House Made Condiments



Cold Buffet

\$24.50

per person

Minimum of 30 guests

Platters of Leg Ham

Chicken pizzas with a light Cajun crust

Selection of Continental Meats

Roast Pumpkin and Spinach Frittata

Baby Potato Salad

American Style Coleslaw

Pasta Salad

Tossed Garden Salad

Fresh Crusty Bread Rolls

House Made Condiments



Fork Dishes

Option One

\$17.50

Choose One dish from the following page
served with

Tossed Garden Salad
American Style Coleslaw
Caesar Salad
Fresh Crusty Bread Rolls

Option Two

\$21.50

Choose Two dishes from the following page
served with

Tossed Garden Salad
American Style Coleslaw
Caesar Salad
Fresh Crusty Bread Rolls



Daging Rempah

Malaysian spiced Beef Curry - wonderfully aromatic yet just a little tart, served with fluffy scented rice.

Satay Chicken

Plump pieces of Chicken - cooked in a lightly spiced Peanut and Coconut Cream Sauce, with fresh Ginger, Garlic, Lemon Grass and Coriander served with Jasmine Rice.

Old Fashioned Beef Stroganoff

Tender strips of Beef - rubbed with Paprika and Garlic, slow cooked with Mushrooms and Sour Cream served with fresh Egg Noodles.

Moroccan Lamb Tagine with Dates

Cooked in richly spiced North African style Sweet and Sour Sauce and served with Cous Cous.

Singapore Noodles

Fresh King Prawns wok tossed with Hokien Noodles and Asian Greens, with a Sweet Soy, Ginger and Garlic marinade.

Roast Pumpkin Ravioli

Served with semi dried Tomato and Basil Pesto and shaved Parmesan.

Cocktail Menu

\$25.00 per person
For 2 hours

Hot

choose 5 from the following

Petite Gourmet Pies
House made Miniature Quiche
Spinach & Ricotta filled Parcels
Korean style Meat Balls with Sweet Soy & Coriander
Crumbed Gajon of Reef Fish with Tartare Sauce
Chicken Dumplings with Ponzu Dipping Sauce
Vegetarian Spring Rolls with
Sweet Chilli & Plum Sauce

Cold

choose 4 from the following

Sushi & Nori Rolls
Spinach, Roast Pumpkin & Feta Frittata
Turkish Bread Shards with Biz & Capsicum Jam
Rare Beef En Croute with Parsnip Aioli & Onion Jam
Trio of Dips with toasted Tortilla Fingers
Focaccia with Dukkah & Balsamic Vinegar





Cocktail Menu

\$30.00 per person
for 3 hours

Hot

choose 6 from the following

- Crumbed Tiger Prawns with Tartare Sauce
- House made Miniature Quiche
- Petite Gourmet Pies
- Chicken Satays with Lemongrass Marinade
- Spinach & Ricotta filled Parcels Crumbed
- Gujon of Reef Fish with Tartare Sauce
- Korean style Meat Balls with Sweet Soy & Coriander
- Vegetarian Spring Rolls with Sweet Chilli & Plum Sauce
- Skewers of Garlic Prawns
- Moroccan spiced Lamb Kebabs with Minted Yogurt
- Chicken Dumplings with Ponzu Dipping Sauce

Cold

choose 4 from the following

- Selection of Sushi & Nori Rolls
- Spinach, Roast Pumpkin & Feta Frittata
- Smoked Salmon on Savoury Picklets with Crème Fresh
- Turkish Bread Shards with Briz & Capsicum Jam
- Rare Beef En Croute with Parsnip Aioli & Onion Jam
- Trio of Dips with toasted Tortilla Fingers
- Focaccia with Dukkah & Balsamic Vinegar
- Selection of savoury Miniature Muffins

Breakfast *come* Brunch

Continental Breakfast \$17.50

Petite Croissants and Crusty Breads

Platters of sliced Leg Ham

Platters of Continental Meats and Cheeses

Seasonal Fruits with Apple and Rhubarb Compote

Dried Fruits and Nuts

Semi Dried Tomatoes and local Olives

Hot Breakfast \$25.00

Crispy Middle Rashers Bacon

Poached Eggs

Semi Dried Tomatoes

French Toast

Marinated and grilled Mushrooms

Home made Potato Rosti's

Gourmet Chippolata's

Zucchini and Tomato Gratin

both meals served with
Freshly brewed Tea and Coffee
Fresh Orange and Apple Juice

Gourmet Lunches

*All Lunches are served with a range of fresh
Seasonal Fruits and fresh Juices*

Selection of fresh made Sandwiches

Helga's range of fine Breads
Leg ham, Chicken Breast, Beef Pastrami, Salmon
& Vegetarian fillings

\$13.50

Filled Turkish Pide

House baked Turkish Bread
Filled with Roast Turkey, Avocado, Leg Ham, Camembert,
Pastrami, Roast Pumpkin and crispy Prosciutto

\$16.50

Gourmet "Gums" Steak Pie

House-made, hearty and full of Prime Beef
Served with Baby Potato Salad & crisp Garden Salad

\$15.50

Gourmet Steak Burger

Served traditionally on a Crusty Bun with
Lettuce, Tomato & Cucumber
Topped with Chilli & Onion Jam

\$15.50

Sushi, Nori & Vietnamese Rolls

Selection of fillings rolled in Nori & Rice Paper
Seafood, Vegetarian & Chicken
& a variety of tasty Dipping Sauces

\$16.50



High Tea

\$25.00 per person

a selection of

**Petite Muffins
Friedes
&
Scones**

served with Jam & Fresh Cream

Gourmet Sandwiches

*with a selection of fillings including
Turkey, Leg Ham, Salmon, Avocado*

Platters of Diced Seasonal Fruits

Fresh Brewed Coffee

Fine Tea Buffet

Fresh made Punch

or

Selection of Fruit Juices

A woman with dark hair, wearing a blue sleeveless dress with a large bow at the waist, stands in a garden. She is holding a bouquet of flowers. The background is filled with green foliage and flowers.

Desserts

\$6.50

to add **one** of the listed Desserts

\$8.00

to add **two** of the listed Desserts
in an alternate drop

Sticky Date Pudding

with Butterscotch Sauce and Vanilla Bean Ice Cream

Brandy Snap Basket

with house made Mango Ice Cream
and fresh Strawberries

Chocolate Panacotta

with Rose Water Syrup (Turkish Delight flavour)

Individual Apple Strudels

with house made Cinnamon Ice Cream

Hazel Nut Meringue

with mascarpone and marinated Strawberries

Mud Cake Stack

with Double Cream and Chocolate Fudge

Crème Brûlée

Coffee flavoured with Praline Shards

\$6.50

Chef's selection of
French Finger Pastries



Cakes

Served as a Dessert

\$6.50

choice of Three Cakes

Rich Chocolate Mud Cake

Lemon Meringue Pie

Pavlova with Seasonal Fruits

Baked American Cheese Cake

Sherry Trifle

Pecan Pie

Cakes can also be served whole
as a birthday or celebration cake