

The Leveson Function pack

Cocktail Party Options

Option 1

Minimum 30 guests

\$20 per head – 4 selections

\$25 per head- 6 selections

\$29 per head- 8 selections

Please select from the following-

Prawn or vegetarian gyoza with ponzu dipping sauce

Satay chicken skewers

House made sausage rolls with tomato relish

Assorted gourmet pies with tomato sauce

Mini pizzas

Selection of nori rolls with soya sauce (GF)

Assorted house made mini quiches (v)

Vegetarian spring rolls served with sweet chilli dipping sauce (v)

Prawn and chilli twisters with sweet chilli dipping sauce

Vegetarian curry puff with raita (v)

Falafel balls served with tahini dipping sauce (v)

House made meatballs with lightly spiced plum dipping sauce (GF)

Mini cheeseburgers

Please ask our Function Manager for Allergy free and vegetarian options

Canapé option 2

Minimum 40 guests

\$27 per head 4 selections

\$34 per head 6 selections

\$42 per head 8 selections

Please select from the following-

Peking duck pancakes with hoj sin dipping sauce

Natural oysters with lime vinaigrette

Vegetarian arancini balls with spicy aioli (v)

Tempura prawns with ponzu dipping sauce

Mini beef and burgundy pies

Maple Glazed pumpkin and goats cheese tartlets with apple balsamic reduction (v)

Salt and pepper calamari strips with wasabi mayo and fresh lime

Assorted mini rice paper rolls with peanut Hoj sin sauce (v)

Panko crumbed chicken tender skewers with spicy BBQ dipping sauce

Please ask our Function Manager for allergy free and vegetarian options

Something substantial \$7-

Mini beer battered fish and chips

Gnocchi with bolognese sauce and grana Padano cheese

Roast vegetable risotto

Thai Chicken or beef Salad

Sit down menus

Informal menu

Only available for parties of 15 or more

Three course- \$55 per head

Two Course-\$45

Includes bread rolls to start

ENTRÉE

Lightly spiced calamari served on rocket salad with lemon dressing

Roasted vegetable tartlet with balsamic and capsicum coulis

The Leveson Caesar salad

MAIN

Chicken parmigiana with chips and rocket, tomato and baby mozzarella salad

Fresh fish fillet grilled served with a salad of spinach, apple and walnut salad

Char grilled porterhouse steak served with chunky fries and garden salad

(All Steaks Cooked medium)

Spinach, mushroom and cherry tomato risotto topped with grana Padano cheese

DESSERT

Lemon tart with double cream

Chocolate fudge brownie with chocolate ice cream

Sticky date pudding with butterscotch sauce

Formal menu

This menu is alternate drop only.

Minimum of 20 people for this Menu.

Please choose three items for each course

Three course \$80 per person

Two course \$70 per person

Includes bread roll's, Flat whites and long black coffee

ENTRÉE

Tasmanian oysters served with fresh lime

Chilli salt calamari salad with Asian herbs and roasted peanuts

Marinated lamb cutlets with hummus, crisp bread and blue gum honey drizzle

Prosciutto wrapped scallops with avocado pure, mustard cress and grilled ciabatta

Fried sheep's milk fetta with rocket, grilled pear and pomegranate syrup

MAINS

Chargrilled eye fillet steak cooked medium served with beetroot mash potato, broccolini and shallot jus

½ marinated chicken served with Asian greens and coconut rice

Seared snapper fillet on hummus with sautéed spinach, labna and pomegranate drizzle

Crumbed pork cutlet with rosemary potatoes, celeriac remoulade and sticky merlot reduction

Roasted bell pepper filled with a creamy vegetable risotto served with tomato sugo

DESSERTS

Vanilla bean panna cotta and strawberry coulis

Lemon tart with double cream

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Chocolate fudge brownie and chocolate ice cream

PARTY PACKAGE

Minimum 15 people

Including 3 courses and drinks package \$90 per person

Drinks package, 3 hours of house beer, wine, sparkling and soft drinks

Three course's only (Excluding drink package. Food only) \$50 per person

ENTRÉE

Antipasto plates to share

MAIN

Choice from the following-

Fish of the day

Char grilled porterhouse steak served with chunky chips and green salad

Chicken parmigiana with chunky chips, rocket, tomato and baby mozzarella salad

Mushroom, spinach and sundried risotto

DESSERT

Cheese plate's to share

BBQ PACKAGE

Minimum of 40 guests. Courtyard only

\$45 per person

BBQ

Selection of gourmet sausages

Chicken Thigh fillets

Minute steaks

Bread rolls

Potato salad

Mixed leaf salad

Condiments

ADDITIONAL PLATTERS

Serves 20 guests

Antipasto platter-\$70

Prawn skewers \$120

Satay chicken skewers or plain \$120

Plain chicken breasts \$120

BBQ ribs- \$120

Grilled salmon fillets-\$120

Vegetable burgers-\$80

Vegetable skewers-\$80

Cheese platter-\$55

Dessert platter-\$80

Roughly 30 pieces per platter

BEVERAGE PACKAGES

This is for functions for 30 guests or more. All the party guests must be on this package

Alternately you can run a tab or guests can pay for their own drinks (cash bar)

BEVERAGE PACKAGES

3 hour house package

\$45 per person

Includes the following-

Carlton Draught on tap, Cascade Light bottles, Cider, house wines, sparkling, soft drinks and juices

4 hour basic package

\$55 per person

Includes the following-

Carlton Draught on tap, Cider, Cascade Light bottles, Cider, house wines, sparkling, soft drinks and juices

PREMIUM PACKAGE

3 hour package

\$65 per person

Includes the following-

Imported and premium local beers, Cider, premium white, red wine and sparkling, soft drinks and juices

4 hour package

\$75 per person

Includes the following-

Imported and premium local beers, Cider, premium white, red wine and sparkling, soft drinks and juices

CORPORATE PACKAGE

For our Boardroom and Queensberry room

For meetings, conferences

\$45 per person (Min 10 guests. Otherwise may incur room hire)

This includes use of room, Plasma and projector, Whiteboard and Flipchart

MORNING TEA

Selection of fresh fruit, muffins and pastries

LUNCH

Mixed selection of wraps and sandwiches

Or

Limited Ala carte menu from restaurant menu

AFTERNOON TEA

Cheese and dried fruit plate