

Menu Selections

Oaks Mon Palmer



Breakfast Selections

Continental Buffet Breakfast

\$15 per person (minimum 20 guests)

Platter of freshly cut seasonal fruit

Baker's basket of Danish pastries and croissants

Selection of cereals

Selection of two breads for toasting with condiments

Full cream and skim milk

Selection of juices

Freshly brewed coffee served with a selection of herbal and leaf teas

Hot Buffet Breakfast

\$19.50 per person (minimum 20 guests)

Assortment of hot breakfast items:

Crispy bacon, scrambled eggs, grilled tomato, sautéed mushrooms, hash browns and a selection of two breads for toasting

Selection of fresh juices

Freshly brewed coffee served with a selection of herbal and leaf teas

Full Buffet Breakfast

\$24.50 per person (minimum 20 guests)

A complete offering of both the continental and hot buffet breakfast selections.

Plated Business Breakfast

\$27.50 per person (minimum 20 guests)

Choice of one of the following hot plated breakfasts:

Scrambled eggs with crispy bacon, sausage, grilled tomato, hash brown, sautéed mushrooms and toast

Poached eggs with crispy bacon, spinach, homemade hollandaise sauce and toast

All served with:

Platter of freshly cut seasonal fruit

Selection of juices

Freshly brewed coffee served with a selection of herbal and leaf teas

Gluten Free, Dairy Free or Vegan option available upon request

Please advise of any special dietary requirements at least one week prior to your function



The Great Australian BBQ

\$40 per person (minimum 20 guests)

Selection of breads and fresh rolls

Cold Selection

Garden salad

Potato salad

Accompanied with assorted condiments and dressings

Hot Selection

150g marinated rib fillet steaks

Gourmet sausages with grilled onions

Marinated chicken pieces

Steamed new potatoes with sea salt and herb butter served with sour cream

Dessert Selection

Mini pavlovas

Freshly brewed coffee served with a selection of herbal and leaf teas

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The Carvery

\$48 per person (minimum 20 guests)

Selection of breads and fresh rolls

Cold Selection

Continental cold cuts of herb roast chicken, ham and salami

Salads - choice of 3 items

Potato salad
Caesar salad
Garden salad
Pasta salad

Carvery - choice of 2 items

Iron bark honey glazed ham
Roast beef with red wine jus
Mint flavoured roast leg lamb
Roast pork and crackling

Roast Vegetables

Baked potato
Roast pumpkin
Cauliflower
All served with gravy and assorted condiments

Dessert Selection

Selection of cakes and cheesecakes
Freshly brewed coffee served with a selection of herbal and leaf teas

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The Hot and Cold Seafood

\$95 per person (minimum 50 guests)

**all fresh seafood is subject to seasonal availability*

Selection of breads and fresh rolls

Cold Natural Selection

Oysters

King prawns

Sand crab

Salads - choice of 2 items

Octopus salad

Garden salad

Marinara salad

Hot selection - choice of 2 items

Grilled fish

Thai red curry with Moreton Bay bugs

Beer battered fish

Roast lamb

Accompaniments

Steamed seasonal vegetables and crispy fried chat potatoes

All served with assorted condiments

Dessert Selection

Selection of cheesecakes, tortes and trifle

Freshly brewed coffee served with a selection of herbal and leaf teas

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The Pointed Plated

Two course alternate drop \$40 per person (minimum 20 guests)

Three course alternate drop \$50 per person (minimum 20 guests)

Selection of breads and fresh rolls

Entrée - choice of 2 items

Prawn cocktail

Braised leek and feta tart with a crisp rocket salad and balsamic reduction

Satay chicken skewers served on crispy noodles

Main - choice of 2 items

Grilled barramundi served with coconut rice and stir-fried greens

Chicken cacciatore served with potato gratin and seasonal greens

250g Northern Rivers, NSW grain fed rump (medium) with steamed market fresh vegetable and parish mash potatoes

Dessert - choice of 2 items

Sticky date pudding with toffee sauce and cream or vanilla ice cream

Death by chocolate – chocolate mud cake with chocolate ice cream and chocolate sauce

Warm granny smith apple pie with Chantilly cream and ice cream

Baked New York cheesecake with berry coulis and Chantilly cream



The Stand-up Selection

\$27 per person, ½ hour

\$35 per person, 1 hour

\$42.50 per person, 2 hours

Canape Platters - choice of 5 items

Assorted mini quiches

Vegetable spring rolls with chilli and soy dipping sauce

Fried prawn wontons with lime, soy and garlic dipping sauce

Chicken or beef yakatori (Japanese teriyaki marinated skewers)

Chef's choice flavour of arancini balls with aioli

Potato wedges with sour cream and sweet chilli sauce

Fish goujons with tartare sauce

Devil's fried chicken wings with smoky BBQ sauce



The Perfect Platters

Starter platter - \$75 per platter, serves up to 10 people

Antipasto platter - \$85 per platter, serves up to 10 people

Duration platter - \$90 per platter, serves up to 10 people

Fork n' Walk platter - \$100 per platter, serves up to 10 people (minimum 2 platters)

Starter platter

Vegetable spring rolls with sweet chilli dipping sauce

Crusty mini gourmet pies and sausage rolls

Assorted mini quiches

Antipasto platter

Chef's selection of gourmet cured and smoked meats, preserves, cheese and deli goods

Duration platter - choice of 5 items

Vegetable spring rolls with chilli and soy dipping sauce

Fried prawn wontons with lime, soy and garlic dipping sauce

Chicken or beef yakatori (Japanese teriyaki marinated skewers)

Chef's choice or arancini with aioli

Potato wedges with sour cream and sweet chilli sauce

Fish goujons with tartar sauce

Devil's fried chicken wings with smoky BBQ sauce

King prawn tempura with ginger, chilli and lime dipping sauce

Prosciutto wrapped grissini's

Cold smoked salmon tartlets with a caper and dill cream cheese



Fork n' Walk platter - choice of 1 per platter

Vegetable ratatouille with garlic and herb tossed spaghetti

Thai green chicken curry with Asian vegetables

Creamy chicken pesto with fettuccini

Hokkein noodles with a panache of Asian vegetables

Penne carbonara with bacon, mushrooms, garlic, basil and cream sauce

Hokkien noodles with beef in black bean sauce and bok choy

Beef burgundy with rice pilaf

Beer battered fish and chips

Mini sticky date puddings with butterscotch sauce and whipped cream

Selection of mini cakes and cheesecakes

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The Beverage Packages

Standard - 2 Hours \$27pp, 3 Hours \$33pp, 4 Hours \$48pp, 5 Hours \$52pp

Tap Beers, House Wines, Soft drinks and Juice

Add spirits, first pour – add \$8 per person

Premium - 2 Hours \$37.50pp, 3 Hours \$45pp, 4 Hours \$56pp, 5 Hours \$68pp

All Tap, Local, Imported and Craft Beer, Premium Wine Range, Soft drinks and Juice

Add spirits, first pour – add \$8 per person

Soft drink - 2 Hours \$11pp, 3 Hours \$13pp, 4 Hours \$15pp, 5 Hours \$17pp

Selection of post-mix soft drink and orange juice

Bar Tab or Cash Bar

Have the ease of an open bar for your guests, to be charge on consumption.

You can limit the amount you want to spend and the variety of beverages by letting us know or allow the guests to pay for themselves.

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