



function menu



finger food & starters

canapés

hot canapés

- Scallop with mango and coriander salsa
- Mushroom, thyme and fetta tartlets
- Minted pea and lime risotto cakes with pancetta
- San choi bow spoons
- Fried prawn won tons with sweet chilli
- mediterranean lamb skewers with mint and lemon

cold canapés

- Herb potato frittata with dill mayo and smoked salmon
- Herb Pancakes with spiced chicken and aioli
- Basil, tomato and bocconcini toasts with balsamic tar
- Smoked salmon blini with crème fresh & caviar
- Spiced lamb with cucumber & mint yoghurt on melba toasts
- Goats cheese, caramelized onion and roast capsicum toasts

\$3.50 per piece.

We recommend a minimum of 4 pieces person for an entree or 10 pieces per person for a main course.

sharing platters

house platter

salt and pepper calamari, chicken strips, grilled chorizo, prawns, parmesan encrusted brie, olives, sundried tomatoes and toasted turkish bread with assorted dips.

\$12.50 per head as entree serve or \$25 per person as main course.

assorted breads

chorizo bruschetta, wild mushroom toasts, herbed pizza bread, and spiced chicken quesadilla.

\$9.90 per person as an entree.

hot food platter

southern fried chicken, coconut crumbed prawns, vegetarian spring rolls, beer battered fish, salt and pepper squid, tempura battered vegetables, dim sims and crumbed brie.

\$15 per person as and entree or \$30 per person as a main course.



main meals

black angus rib fillet

with confit kipfler potatoes, roasted field mushrooms, rocket and seeded mustard salad and red wine jus

wagyu rump

with a green bean tomato and fetta salad, potato gnocchi and rich cream jus.

grilled lamb rump

with broad bean and mint cous cous, carrot, date and walnut salad and spiced yoghurt

june gold lamb rump

with parmesan mash, baby roast vegetables and port wine jus.

oregano crusted chicken breast

served with confit kipfler potatoes and green bean, cherry tomato and fetta salad with fresh basil and lemon oil

grilled chicken breast

pocketed with cream cheese, sundried tomato and basil. served with parsnip, spinach and roast capsicum sauce.

barramundi fillet

with herb potato cake, blanched asparagus and glazed forest mix finished with tasmanian brie & cracked pepper sauce

australian salmon

with sweet potato mash, bok choy and julienne snow peas finished with a mild asian dressing

crispy skinned pork belly

accompanied by roast sweet potato, rocket, almond and snow pea salad with lemon grass and apple jus

roasted pork belly

with golden syrup roasted fennel & parsnip, spiced watercress salad and sage & garlic jus

vegetarian curry

roast pumpkin and almond curry with palm sugar, coconut and chilli and pilaf rice

parmesan gnocchi

with asparagus and fried capers in tarragon butter with caramelized pear and pistachio salad

Choose any three meals

\$32 per head as alternate drop

limited selection menus also available for small functions at \$35 per head



noodle boxes

Indian Kofta curry

with scented jasmine rice and yoghurt and tomato sauce.

Asian Salad

with grilled tiger prawns, scallops fresh herbs and peanut tamarind dressing (gluten free)

Fragrant green chicken curry

with coriander, coconut, roast sweet potato, galangal and egg noodles

Glass noodle salad

with wagyu beef, chilli, soy, ginger and lychee (gluten free)

Red duck curry

with steamed rice, green beans, kafir lime and coconut cream (gluten free)

Wild mushroom risotto

with parmesan and truffle oil

\$27.50 per person as main meal

after dinner options

midnight ham

baked ham served with condiments and bread rolls.

\$5.50 per head

dessert platters

mixed cakes and slices served as a sharing platter

\$5.50 per head

full cakes

decorated chocolate mud cake or new york baked cheesecake (serves approximately 18)

\$55 per cake

alternate drop dessert

choice of three desserts from current dinner menu



lunch functions

starters

house platter

salt and pepper calamari, chicken strips, grilled chorizo, prawns, parmesan encrusted brie, olives, sundried tomatoes and toasted turkish bread with assorted dips.

\$6.50 per head as entree serve (one platter between 4 guests)

assorted breads

chorizo bruschetta, wild mushroom toasts, herbed pizza bread, and trio of dips

\$6.50 per person as an entree.

main meals

rump steak

with rustic garlic potato and wild mushrooms in sage butter with house salad and pink peppercorn cream

barramundi fillets

grilled or battered barramundi served with chips, salad and lemon dill mayo

dukkah crumbed chicken

with herbed cous cous, and cress, carrot and date salad, finished with spiced hommus and sesame seeds

salt & pepper squid

spiced salt & pepper squid with chips, watercress, apple and radish salad, chive cream and fresh lemon

thai fish cakes

with pilaf rice, house salad and spiced sweet oyster sauce

creamy chicken pasta

with wild mushrooms, baby spinach and pinenuts finished with parmesan cheese and crispy pancetta

sundried tomato gnocchi

with chorizo, rocket and fetta in lemon butter with an apple and radish salad

\$19.50 per head

vegetarian options

vegetarian tart tartan

with sundried tomato paste, wild mushrooms, asparagus, roast tomato and fetta, finished with balsamic glaze served with a spinach apple and pecan salad

vegetarian pasta

with cherry tomatoes, capers & rocket topped with chilli, lemon zest and crumbled fetta



function drinks

beers

a selection of local and imported beers are available from \$5.50 per stubbie. limited stocks are carried so please advise staff of your preferences.

wines

function wines are available in chardonnay, sauv blanc, merlot, shiraz and sparkling at \$15 per bottle by pre order only. a wide range of other wines are also available.

byo is not permitted

spirits

a range of spirits are also available in limited quantities please advise staff of your preferences.

private functions

room hire

room hire charges apply for private functions please ask staff for current rates.

minimum numbers

at least 50 people are required for a private function with a minimum total cost of \$3500. room hire may also be applicable

availability

private functions are only available after 4.30pm on Wednesday to Saturday nights

decorations and entertainment

private functions are welcome to organize decorations of their choice. candles are not permitted. if you require our staff to arrange decorations on your behalf charges may apply.

table cloths are available on request for approximately \$100 per function.

live music or jukeboxes are welcome for private functions only. alternatively the in house stereo system is available at no additional charge.

other frequently asked questions

smoking areas

queensland laws prohibits smoking in any area where food or drinks are served or consumed within restaurants. designated smoking areas can be organised for private functions only

dietary requirements

guests with special requirements can be catered for individually please advise staff of any special needs prior to your function. a

kids meals

kids meals can be ordered from the current kids menu.

wedding / birthday cakes

special cakes are welcome for wedding or birthday parties however charges will apply if you require the cake to be served by staff.

parkhouse cafe function menu

finger food function

entree

hot canapes

Scallop with mango and coriander salsa
Mushroom, thyme and fetta tartlets
Minted pea and lime risotto cakes with pancetta
San choi bow spoons
Fried prawn won tons with sweet chilli
mediterranean lamb skewers with mint and lemon

cold canapés

Herb potato frittata with dill mayo and smoked salmon
Herb Pancakes with spiced chicken and aioli
Basil, tomato and bocconcini toasts with balsamic tar
Smoked salmon blini with crème fresh & caviar
Spiced lamb with cucumber & mint yoghurt on melba toasts
Goats cheese, caramelized onion and roast capsicum toasts

choose 4 canapés from the selection above

mains

Indian Kofta curry

with scented jasmine rice and yoghurt and tomato sauce.

Asian Salad

with grilled tiger prawns, scallops fresh herbs and peanut tamarind dressing (gluten free)

Fragrant green chicken curry

with coriander, coconut, roast sweet potato, galangal and egg noodles

Glass noodle salad

with wagyu beef, chilli, soy, ginger and lychee (gluten free)

Red duck curry

with steamed rice, green beans, kafir lime and coconut cream (gluten free)

Wild mushroom risotto

with parmesan and truffle oil

choose 4 noodles boxes from the selection above

baked ham

with condiments and bread rolls

cost.

\$47.00 per head includes all of the above

desserts

dessert platters or cakes are also available if required.



parkhouse cafe function menu

canapé function

hot canapes

Scallop with mango and coriander salsa

Mushroom, thyme and fetta tartlets

Minted pea and lime risotto cakes with pancetta

San choi bow spoons

Fried prawn won tons with sweet chilli

mediterranean lamb skewers with mint and lemon

cold canapés

Herb potato frittata with dill mayo and smoked salmon

Herb Pancakes with spiced chicken and aioli

Basil, tomato and bocconcini toasts with balsamic tar

Smoked salmon blini with crème fresh & caviar

Spiced lamb with cucumber & mint yoghurt on melba toasts

Goats cheese, caramelized onion and roast capsicum toasts

10 pieces per person

cost.

\$35.50 per head



parkhouse cafe function menu

alternate drop function with canapés / starters

entree

hot canapes

Scallop with mango and coriander salsa
Mushroom, thyme and fetta tartlets
Minted pea and lime risotto cakes with pancetta
San choi bow spoons
Fried prawn won tons with sweet chilli
mediterranean lamb skewers with mint and lemon

cold canapés

Herb potato frittata with dill mayo and smoked salmon
Herb Pancakes with spiced chicken and aioli
Basil, tomato and bocconcini toasts with balsamic tar
Smoked salmon blini with crème fresh & caviar
Spiced lamb with cucumber & mint yoghurt on melba toasts
Goats cheese, caramelized onion and roast capsicum toasts

choose 4 pieces from the selection above

black angus rib fillet

with confit kipfler potatoes, roasted field mushrooms, rocket and seeded mustard salad and red wine jus

wagyu rump

with a green bean tomato and fetta salad, potato gnocchi and rich cream jus.

grilled lamb rump

with broad bean and mint cous cous, carrot, date and walnut salad and spiced yoghurt

june gold lamb rump

with parmesan mash, baby roast vegetables and port wine jus.

oregano crusted chicken breast

served with confit kipfler potatoes and green bean, cherry tomato and fetta salad with fresh basil and lemon oil

grilled chicken breast

pocketed with cream cheese, sundried tomato and basil. served with parsnip, spinach and roast capsicum sauce.

barramundi fillet

with herb potato cake, blanched asparagus and glazed forest mix finished with tasmanian brie & cracked pepper sauce

australian salmon

with sweet potato mash, bok choy and julienne snow peas finished with a mild asian dressing

crispy skinned pork belly

accompanied by roast sweet potato, rocket, almond and snow pea salad with lemon grass and apple jus

roasted pork belly

with golden syrup roasted fennel & parsnip, spiced watercress salad and sage & garlic jus

vegetarian curry

roast pumpkin and almond curry with palm sugar, coconut and chilli and pilaf rice

parmesan gnocchi

with asparagus and fried capers in tarragon butter with caramelized pear and pistachio salad

choose three main meals from the selection above to be served as alternate drop

dessert platters

mixed cakes and slices served as a sharing platter

cost.

\$51.50 per head



parkhouse cafe function menu

formal dinner function

entree

house platter

salt and pepper calamari, chicken strips, grilled chorizo, prawns, parmesan encrusted brie, olives, sundried tomatoes and toasted turkish bread with assorted dips.

assorted breads

chorizo bruschetta, wild mushroom toasts, herbed pizza bread, and spiced chicken quesadilla.

hot food platter

southern fried chicken, coconut crumbed prawns, vegetarian spring rolls, beer battered fish, salt and pepper squid, tempura battered vegetables, dim sims and crumbed brie.

served as sharing platters

main

black angus rib fillet

with confit kipfler potatoes, roasted field mushrooms, rocket and seeded mustard salad and red wine jus

wagyu rump

with a green bean tomato and fetta salad, potato gnocchi and rich cream jus.

grilled lamb rump

with broad bean and mint cous cous, carrot, date and walnut salad and spiced yoghurt

june gold lamb rump

with parmesan mash, baby roast vegetables and port wine jus.

oregano crusted chicken breast

served with confit kipfler potatoes and green bean, cherry tomato and fetta salad with fresh basil and lemon oil

grilled chicken breast

pocketed with cream cheese, sundried tomato and basil. served with parsnip, spinach and roast capsicum sauce.

barramundi fillet

with herb potato cake, blanched asparagus and glazed forest mix finished with tasmanian brie & cracked pepper sauce

australian salmon

with sweet potato mash, bok choy and julienne snow peas finished with a mild asian dressing

crispy skinned pork belly

accompanied by roast sweet potato, rocket, almond and snow pea salad with lemon grass and apple jus

roasted pork belly

with golden syrup roasted fennel & parsnip, spiced watercress salad and sage & garlic jus

vegetarian curry

roast pumpkin and almond curry with palm sugar, coconut and chilli and pilaf rice

parmesan gnocchi

with asparagus and fried capers in tarragon butter with caramelized pear and pistachio salad

choose 3 main meals from the selection above to be served as alternate drop

dessert

vanilla bean panacotta

with lemon curd and crushed pistachio

mixed berry carpaccio

with strawberry vinaigrette and champagne syrup

frozen chocolate parfait

with almond praline and red wine syrup

served as alternate drop

cost

\$58 per head

