



BOARDWALK Restaurant

Licensed Restaurant & Function Centre

SET/FUNCTION MENU ONE – for minimum of 20 people

\$40 per person

Confirmation of menu, numbers and full payment required 14 days prior to function. No refunds.

This menu is not available during the month of December.

ENTRÉE – fresh crusty bread on each table

Soup of the day – always vegetarian

MAIN -Bowls of crisp garden greens on table

Choose ONE to offer to your guests

(or you may choose TWO on a 50/50 basis)

Fish of the day on roasted gourmet potatoes with chardonnay cream

OR

Roast chicken breast on baked ironbark pumpkin with leek cream sauce

OR

Macadamia nut crumbed lamb cutlets on rosemary mash

Or

Roast sweet potato and aubergine lasanga

TEA/COFFEE

Tea and freshly brewed coffee at the end of the meal

Dessert can be added at additional cost of **\$7 per person** – please choose ONE from the following, all served with fresh cream

Lemon lime tart

Mixed berry and custard tart

Meringue with fresh fruit

Baked banana cheesecake

Your birthday/celebration/wedding cake can be cut, plated and served with fresh cream to your guests at a cost of **\$2.50 per person**



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SET/FUNCTION MENU TWO – for minimum of 20 people

\$47.50 per person

Confirmation of menu, numbers and full payment required 14 days prior to function. No refunds.
This menu is not available during the month of December.

ENTRÉE – fresh crusty bread on each table

Choose ONE to offer to your guests
(or you may choose TWO on a 50/50 basis)

Soup of the day – always vegetarian
Tasmanian smoked salmon on Greek salad
Chicken satay kebabs with fragrant jasmine rice

MAIN - Bowls of crisp garden greens on table

Choose ONE to offer to your guests
(or you may choose TWO on a 50/50 basis)

Fish of the day on roasted gourmet potatoes with chardonnay cream
OR
Roasted chicken breast on baked ironbark pumpkin with rich leek sauce
OR
Chargrilled sirloin steak on potato gratin with pepper sauce
OR
Macadamia nut crumbed lamb cutlets on rosemary mash
OR
Roast sweet potato and aubergine lasagna

CHEESE

Cheese plate for each table with three types of Australian premium cheese, crackers and fruit

TEA/COFFEE

Tea and freshly brewed coffee at the end of the meal

Dessert can be added at an additional cost of **\$7per person** – please choose ONE from the following, all served with fresh cream

Lemon lime tart
Mixed berry and custard tart
Meringue with fresh fruit
Baked banana cheesecake

Your celebration/birthday/wedding cake can be cut, plated and served with fresh cream to your guests at a cost of **\$2.50 per person**



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SET/FUNCTION MENU THREE – for minimum of 20 people

\$59.50 per person

Confirmation of menu, numbers and full payment required 14 days prior to function. No refunds.

This menu is not available during the month of December unless you have exclusive use of the venue.

ENTRÉE – fresh crusty bread on each table

Tasting Plate for table with chilled and peeled large prawns, tempura prawns, smoked salmon on pumpnickel, chicken kebabs, goats cheese on petit toast, nori rolls, marinated olives and fetta

OR, if you would prefer to offer your guests an individual entrée, you may choose ONE of the following (or TWO on a 50/50 basis)

Soup of the day – always vegetarian

Tasmanian smoked salmon on Greek salad

Chicken satay kebabs with fragrant jasmine rice

MAIN – bowl of crisp garden greens on each table

Please choose TWO main dishes to offer to your guests –

Fish of the day on roasted gourmet potatoes with chardonnay cream

OR

Roasted chicken breast on baked ironbark pumpkin with rich leek sauce

OR

Chargrilled sirloin steak on potato gratin with pepper sauce

OR

Macadamia nut crumbed lamb cutlets on rosemary mash

OR

Roast sweet potato and aubergine lasagna

CHEESE/DESSERT

Cheese and dessert plate for each table with petit fours, Baci chocolates and premium Australian cheese with crackers

TEA/COFFEE

Tea and drip filter coffee at the end of the meal

Dessert can be added at an additional cost of **\$7 per person** – please choose ONE from of the following, all served with fresh cream

Lemon lime tart

Mixed berry and custard tart

Meringue with fresh fruit

Baked banana cheesecake

Your celebration/birthday/wedding cake can be cut, plated and served with fresh cream to your guests at a cost of **\$2.50 per person**



BOARDWALK Restaurant

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SET/FUNCTION MENU FOUR – for minimum of 20 people

\$75.00 per person

Confirmation of menu, numbers and full payment required 14 days prior to function. No refunds.
This menu is not available during the month of December unless you have exclusive use of the venue.

CANAPES ON ARRIVAL

ENTRÉE – fresh crusty bread on each table

Tasting Plate for table with chilled and peeled large prawns, tempura prawns, smoked salmon on pumpnickel, chicken kebabs, goats cheese on petit toast, nori rolls, marinated olives and fetta

OR, if you would like to offer your guests an individual entrée, you may choose TWO from the following on a 50/50 basis –

Soup of the day – always vegetarian

Tasmanian smoked salmon on Greek salad

Chicken satay kebabs with fragrant jasmine rice

MAIN – bowl of crisp garden greens on each table

Please choose THREE main dishes to offer to your guests -

Fish of the day on roasted gourmet potatoes with chardonnay cream

OR

Roasted chicken breast on baked ironbark pumpkin with rich leek sauce

OR

Chargrilled sirloin steak on potato gratin with pepper sauce

OR

Macadamia nut crumbed lamb cutlets on rosemary mash

Or

Roast sweet potato and aubergine lasagna

CHEESE/DESSERT

Cheese and dessert plate for each table with petit fours, Baci chocolates and premium Australian cheese with crackers

TEA/COFFEE

Tea and freshly brewed coffee at the end of the meal

Dessert can be added at an additional cost of **\$7 per person** – please choose ONE from the following, all served with fresh cream

Lemon lime tart

Mixed berry and custard tart

Meringue with fresh fruit

Baked banana cheesecake

Your celebration/birthday/wedding cake can be cut, plated and served with fresh cream to your guests at a cost of **\$2.50 per person**



BOARDWALK Restaurant

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BUFFET MENU ONE - For a minimum of 40 guests

\$48 per person

Confirmation of numbers, menu and full payment required 14 days prior to the function. No refunds. This menu is not available during the month of December unless you have exclusive use of the venue.

The buffet will be set up in the area that your party is being held and will consist of –

Fresh crusty bread

CHILLED DISHES

Antipasto

Garden salad

Caesar salad

HOT DISHES

Roast of the day

Roast potatoes

Seasonal vegetables

Curry of the day

Steamed jasmine rice

CHEESE

Australian premium cheese and crackers

Fresh seasonal fruits

TEA/COFFEE

Freshly brewed coffee and tea at the end of the meal

Your birthday/celebration/wedding cake can be cut, plated and served with fresh cream for \$2.50 per person.



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BUFFET MENU TWO - For a minimum of 40 guests

\$59 per person

Confirmation of numbers, menu and full payment required 14 days prior to the function. No refunds. This menu is not available during the month of December unless you have exclusive use of the venue.

The buffet will be set up in the area that your party is being held and will consist of –

Fresh crusty bread

CHILLED DISHES

Antipasto

Large Australian prawns

Oysters natural

Garden salad

Caesar salad

HOT DISHES

Roast of the day

Roast potatoes

Seasonal vegetables

Curry of the day

Steamed jasmine rice

CHEESE AND DESSERT

Australian premium cheese and crackers

Fresh seasonal fruits

Petit fours

TEA/COFFEE

Freshly brewed coffee and tea at the end of the meal

Your birthday/celebration/wedding cake can be cut, plated and served with fresh cream for \$2.50 per person



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COCKTAIL PARTY – for minimum of 40 people
\$30 per person

DURATION - Maximum of THREE hours
Confirmation of numbers and full payment is required fourteen days prior to the function. No refunds.

Chilled assortment

Trays with a variety of chilled cocktail food as set out below will be offered to your guests (300 pieces in total for a minimum of 40 guests, increasing proportionately as number of guests increases) –

Vegetarian sushi rolls
Tasmanian smoked salmon on pumpernickel bread
Goats cheese on petit toast
Rare roast beef with horseradish
Whole peeled prawns
Mini open sandwiches

Hot assortment

Trays with a variety of hot cocktail food as set out below will be offered to your guests (300 pieces in total for a minimum of 40 guests, increasing proportionately as number of guests increases) -

Chicken satay
Thai fish cakes
Spring rolls
Samosas
Mini quiches
Wontons
Cheese tarts
Tempura prawns
Fish gougons

Your birthday/celebration/wedding cake can be cut, plated and served with fresh cream for \$2.50 per person.