

The Nookery Café

3 COURSE SIT DOWN MENU 1

\$55 per head

ENTRÉE

Soup

or

Tempura prawns & zucchini fritters
with sweet chilli sauce

MAIN

Chicken mignon filled with
blue cheese and served
with garlic butter

or

Cajun spiced atlantic salmon
with a citrus glaze

Both served on a royal blue mash
with mixed greens

DESSERT

Mixed berry cheesecake

or

Icky sticky date pudding
with caramel sauce and cream

TEA & COFFEE

Vegetarian & Gluten Free alternatives

The Nookery Café

3 COURSE SIT DOWN MENU 2

\$65 per head

ENTRÉE

Soup

or

Seared scallops with roasted tomato salsa
and a balsamic glaze

MAIN

Scotch fillet on chorizo mash
with blue cheese and Shiraz jus

or

Local barramundi with roast sweet potato,
Asparagus and lemon caper dressing.

Both served
with mixed greens

DESSERT

Berry meringue with raspberry coulis
and vanilla cream

or

Icky Sticky date pudding
with caramel sauce and cream

TEA & COFFEE

Vegetarian & Gluten Free alternatives

The Nookery Café

FINGER FOOD MENU

Select 9 items for \$55 per head

Select 7 items for \$45 per head

Select 5 items for \$35 per head

Venison mini steak rounds
with onion jam

Prawn & zucchini fritters
with sweet chilli jam ~ v

Roasted duck drumettes
with black cherry glaze

Tomato basil feta bruschetta ~ v

Saffron risotto balls ~ v & gf

Vegetarian spring rolls ~ v

Indian spiced chicken skewers ~ gf

Chilli salt squid ~ v

Pork and rabbit terrine ~ gf

Flourless chocolate cake ~ gf

Berry cheesecake

Chilled rhubarb & ginger tart

TEA & COFFEE

The Nookery Café

TASTING AND TEA

\$20.00 per head

including etched Woody Nook tasting glass
House-baked scones with jam and cream
Tea and coffee

TASTING AND LUNCH

\$32.00 per head

including etched Woody Nook tasting glass

Choose from the following Main Courses

Braised Lamb and Woody Nook Shiraz Pie
served with herb roasted potato, sweet
potato & seasonal greens

or

Taste Plate with Chef's selection of the day
served with crusty bread and crackers

or

Vegetarian Pasta of the Day

or

Portuguese Chicken
served on a gourmet salad with aioli

TEA OR COFFEE

The Nookery Café

CHRISTMAS FUNCTION MENU

2 Courses—\$40.00 per head

3 Courses—\$50.00 per head

ENTRÉE

Roasted Pumpkin and Leek Soup
with crusty bread

or

Salt and pepper squid
served on a salad of mixed leaves
with red wine dressing

MAIN COURSE

Stuffed loin of pork & apple sauce

or

Roasted turkey breast & cranberry
sauce
both served with roasted vegetables
steamed greens and gravy

DESSERT

Steamed Christmas pudding with brandy
custard

or

Flourless chocolate cake with
vanilla icecream and crème anglaise

TEA & COFFEE

Vegetarian & Gluten Free alternatives
available on request

The Nookery Café

BBQ MENU

This menu includes canapés to be served on
arrival. The BBQ and salads, followed by
desserts, to be served buffet style.

Full menu—\$40 per head

Canapés and BBQ only—\$35 per head

CANAPÉS

Choose 3 of the following items:

Bruschetta

Trio of dips and Turkish bread

Grilled chorizo

Prawn and zucchini fritters
with sweet chilli sauce

FROM THE BBQ

Local fish fillets

Marinated chicken skewers

Herb & mustard sirloin steaks

Salads:

Potato salad

Mixed leaf salad

House baked bread rolls

DESSERT

Lime curd tarts

Brownies

TEA & COFFEE

This menu is available only through

PREPARED 003025