



## FUNCTION CATERING OPTIONS

### **WORKING LUNCH (OPTION 1) \$15.50 PER PERSON, INCLUDES:**

- Morning or afternoon tea
- Sandwich platters
- Salad (choose one): Thai Beef Salad; Caesar Salad; Greek Salad; Spiced Chicken Salad
- Jugs of soft drink and water on tables

### **WORKING LUNCH (OPTION 2) \$18.50 PER PERSON, INCLUDES:**

- Morning or afternoon tea
- Platter of hot food
- Selection of wraps and fresh rolls
- Dessert platter
- Jugs of soft drink and water on tables

10% surcharge applies on public holidays

Gluten free and vegetarian options available

Please speak to our friendly staff about any dietary requirements prior to function date



## FUNCTION CATERING OPTIONS

### **PLATED LUNCH (OPTION 3) \$26.50 PER PERSON**

*Served on a 50/50 alternating basis choose two of the following:*

- Lamb souvlaki
- Thai beef salad
- Fried or grilled fish with lemon, tartare, chips and salad
- Beef lasagne / vegetarian lasagne
- Beef stir fry / vegetarian stir fry
- Lemon pepper calamari
- Chicken risotto / vegetarian risotto
- Corned beef with creamy mashed potato, buttered greens and mustard sauce

*With a dessert (50/50 alternative drop) choose two of the following:*

- Sticky date pudding
- Lemon tart
- Chunky chocolate cheesecake
- Fruit salad
- Rich chocolate mousse with fresh cream & berries



## FINGER FOOD OPTIONS

### FINGER FOOD (OPTION 1) \$12.50 PER PERSON

*Choose five of the following options:*

- Gourmet pies
- House-made sausage rolls
- House-made quiches
- Spring rolls
- Bruschetta bites
- Chicken & corn fritters
- Mini dim sims
- Sandwich platter
- Lamb kofta with tzatziki
- Selection of sushi

### FINGER FOOD (OPTION 2) \$18.50 PER PERSON (Minimum 25 people)

*Choose five of the following options:*

- Sticky BBQ pork ribs
- Poached prawns with house-made cocktail sauce
- Moroccan spiced lamb cutlets
- Spiced arancini balls with aioli
- Beef skewers with dipping sauce
- House-made chicken teriyaki spring rolls (vegetarian available)
- Spiced pork empanadas (vegetarian available)
- House-made Thai fish cakes with saffron mayonnaise
- Crispy pork belly bites
- Natural oysters with lemon



# Queens ARMS

EST HOTEL 1869

## CHRISTMAS MENU

- Herb roasted chicken stuffed with lemon & herbs, served with roasted potatoes, honey-carrots, creamy cauliflower mornay, buttered greens & gravy
- Slow-cooked roast lamb with herb crust, served with roasted potatoes, honey-carrots, creamy cauliflower mornay, buttered greens & gravy
- Roast beef served with roasted potatoes, honey-carrots, creamy cauliflower mornay, buttered greens & gravy
- Honey-baked ham served with roasted potatoes, honey-carrots, creamy cauliflower mornay, buttered greens & gravy
- Christmas pudding served with warm custard, ice cream & berries
- House-made pavlova with whipped vanilla cream, fresh berries & passion fruit
- Fresh fruit salad with vanilla bean ice cream or cream
- Lemon meringue tart served with a mixed berry coulis & double cream

**ONE MAIN & ONE DESSERT OPTION: \$28.00 PER PERSON**  
**TWO MAINS & TWO DESSERTS ALTERNATE DROP: \$30.00 PER PERSON**  
*Includes bread roll with butter and a Yorkshire pudding with each main meal.*

*Bookings Essential*

**CALL THE HOTEL ON (03) 5443 3122 TO SECURE YOUR TABLE TODAY!**