

FORTY41ONE

DINING AND FUNCTIONS

Canapé menu (minimum 30 people)

\$60 each Platter

- Moroccan chicken skewers drizzled with aioli (25 pieces) GF
- Chicken spring rolls w. sweet chilli sauce (25 pieces)
- Salmon sushi rolls (cold) (20 pieces) GF
- Cajun rub BBQ chicken wings w. chilli mayo (25 pieces) GF
- Chicken Katsu sushi roll (25 pieces)
- Chorizo & peas stuffed arancini balls w. basil pesto (25 pieces)
- Mexican style meat balls w. tomato salsa (25 pieces) GF
- Seafood claws w. lemon aioli (25 pieces)
- Salt & pepper squid w. lemon aioli (25 pieces) GF
- Vegetarian spring rolls w. sweet chilli sauce (25 pieces) V
- Tomato & feta bruschetta (cold) (25 pieces) V
- Mini pesto & mozzarella pizza (20 pieces) V
- Greek spinach & cheese triangles (25 pieces) V

\$75 each Platter

- Grilled Moroccan Lamb skewers with tzatziki (20 pieces) GF
- Mini beef, caramel onion, cheddar burgers (25 pieces)
- Pulled pork sliders w. chilli mayo (25 pieces)
- Peking Duck spring rolls w. dipping sauce (25 pieces)
- Beef rendang curry puff w. sweet chilli (25 pieces)
- Cherry tomato & bocconcini tartlets (cold) (25 pieces) V
- Salmon satay with ginger & lime mayo (25 pieces) GF
- Mini lamb & rosemary pies (20 pieces)
- Caramelized satay chicken w. malay peanut sauce (25 pieces) GF
- Mini tandoori chicken pizza (25 pieces)
- Goats cheese & caramelized onion tartlets (20 pieces) V
- Grill Prawn & chorizo skewer w. chilli, lime butter (20 pieces) GF

\$85 each Platter

- Stir-fry chicken & prawn noodle box (25 pieces)
- Tandoori lamb cutlets with mint sauce (20 pieces) GF
- Natural Oysters with lime dressing (25 pieces)
- Smoked salmon, guacamole on a toast (25 pieces)
- Cooked prawns with cocktail sauce (cold) (25 pieces) GF
- Scallops on potato crisps with pea puree (20 pieces)
- BBQ Pork Riblets (25 pieces) GF

NOTE:-

- ✓ Wait staff for functions will incur a cost of \$150 per staff member for 5 hours.
- ✓ If linen is requested or used for functions will incur a cost of \$2 each linen.
- ✓ \$1 per head cakeage for cutting & serving cakes
- ✓ Function menu needs to be confirmed 7 days prior to the function. You will be charged on the confirmed final numbers.

FORTY41ONE

DINING AND FUNCTIONS

SET MENU

(minimum 30 people)

2 course - \$35 per person
3 courses - \$50 per person

Please note:

- Choose two entrees, mains and/or desserts
- If not pre ordered, it will be served as an alternate drop
- Set menu available for minimum 30 people

Entrée

- Mushroom & carrot risotto, baby spinach, peas
- Cured ocean trout, tempura zucchini flower, radish, green chilli mayo, frisse
- Caramelized Chicken satay skewers, malay peanut sauce
- Crispy pork belly, cauliflower puree, apple chutney
- Chorizo & corn croquette, chili mayo, fennel
- Garlic prawns, harissa, potato crisp, herb salad

Mains

- Sundried tomato & feta stuffed chicken breast, chimmi churri, kale, corn salsa, sweet potato chips
- Barramundi fillet, crushed potato, Asian greens, green curry sauce
- Pork cutlet, potato & carrot gratin, red cabbage, cumberland sauce
- Grain fed angus rump steak, duxelle butter, mash potato, beans, red wine jus
- Atlantic salmon fillet, wilted spinach, beans, baked potato, citrus butter, tomato basil
- Pumpkin & ricotta ravioli, peas, pine nuts, kale, creamy tomato & pesto sauce

Desserts

- Sticky date pudding, vanilla ice cream, butterscotch sauce
- Chocolate crème brulee, biscotti, poached pear
- Caramel cheesecake, whip cream, berry coulis
- Lemon tart, strawberry compote, vanilla ice cream
- Carrot cake, ice cream, ginger crumble

Buffet menu (minimum 35 people)

<i>Silver buffet- Choice of 2 salads, 3 hot dishes & 2 sides</i>	<i>\$30 per person</i>
<i>Gold Buffet- Choice of 2 salads, 4 hot dishes & 3 side dishes</i>	<i>\$45 per person</i>
<i>Seafood Buffet- Choice of 3 salads, 4 hot dishes & 3 side dishes</i>	<i>\$65 per person</i>

Salads

- Chat potato, spring onion, seeded mustard mayo
- Traditional Greek salad
- Spiral pasta, tuna, sundried tomato, rocket, pesto
- Fresh mix green salad, house vinaigrette
- Classic Caesar salad
- Chic peas, baby beetroot, spinach, Spanish onion, cherry tomato

Hot dishes

- Roast chicken pieces with lemon & oregano
- Roast beef, red wine gravy
- Indian beef, spinach, & pumpkin curry w. pappadum
- Thai green chicken curry w. Asian greens
- Roast loin of pork w. apple gravy
- Hokkien noodles w. chicken, shrimp, Chinese vegetables
- Creamy fettuccini w. bacon, mushroom, spring onion
- Fennel baked barramundi fillet, saffron veloute
- Pumpkin & ricotta ravioli in creamy tomato sauce
- Grilled satay pork chops w. peanut sauce

Sides

- Steamed jasmine rice
- Medley of roast vegetables
- Vegetable fried rice
- Steamed bok choy in soy sauce
- Roast potatoes with herbs & lemon
- Baked potatoes with cream & garlic

Desserts

- Sticky date pudding & selection of cakes

GOLD BUFFET

Also includes - Cold cut meat platter

Two desserts – Fruit platter, Sticky date pudding & selection of cakes

SEAFOOD BUFFET

Also includes:

- Fresh oysters
- Medium sized cooked prawns w. cocktail sauce
- Smoked salmon, capers
- Panko crumbed squid rings
- Fruit platter

NOTE:-

- ✓ Minimum 35 people
- ✓ All buffets include bread roll & butter.
- ✓ Wait staff for functions will incur a cost of \$150 per staff member for 5 hours.
- ✓ If linen is requested or used for functions will incur a cost of \$2 each linen.
- ✓ \$1 per head cakeage for cutting & serving cakes
- ✓ Function menu needs to be confirmed 7 days prior to the function. You will be charged on the confirmed final numbers.
- ✓ Buffet service will be available for 2 hours.
- ✓ Unlimited tea & coffee station available for \$6 per person.
- ✓ Menu subject to change depending on seasonality availability of produce.