

Canapes / Hors D Oeuvres

Choice #1

\$9.50 per person

Please select 6 of the following

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| Baked Samosa | Crumbed Calamari |
| Crab noodle balls | Mini Quiche w/ ham & cheese |
| Chicken Satay kebabs | Mini Party pies |
| Mini Party sausage rolls | Assorted Sandwich triangles |
| Beef Teriyaki kebabs | Sesame Prawn toast |
| Potato Wedges w/ sweet chilli & sour cream | Chicken Liver Pate |
| Homemade Turkish pizza | Salt n vinegar chicken tenders |
| Greek filo triangles | Smoked Salmon mousse on crackers |

Choice # 2

\$18.90 per person

Please select 5 of the following

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| Stuffed Eggs w/ caviar or prawn | Chicken filled Mushrooms |
| Smoked Salmon Pate | Crab & Prawn Wontons |
| Salmon Fishcake in Prosciutto | Chicken char-sieu spring rolls |
| Mini toasts w/ chefs assorted tops | Crab & Lobster balls |
| Scallops wrapped in Parma ham | Sweet pastries |
| Avocado, Pear & Pecorino crostini | |
| Assorted Sushi | Aubergine & red pepper toasts |
| Prawn Ginger Wontons | Mini Thai Crab cakes |
| Parma ham & Pear brushetta | Smoked Salmon Blinis w/ chilli cream |
| Mussels Provencale | Prawn & Lettuce rolls |
| Smoked Salmon on Cucumber w/ sour cream | Devils on horseback |

Surcharge: Sundays=10%, Public Holidays=15%

Ph:69261170

Function Menu # 1

2 course \$29.90

3 course \$34.90

Please select 2 dishes per course of the following to be served alternately

For 3 dishes per course, please add \$3 per person

Bread Roll & Butter

Entrees

Pumpkin and Leek Soup w/ croutons

Beef/Lamb Vegetable Soup

Shrimp Cocktail w/ Lemon & thousand island dressing

Chicken or Beef Satay Kebabs on scented rice pilaff

Mild Indian Lamb Curry w/ rice, poppadums & cucumber yoghurt

Smoked Salmon Mousse w/ Crackers & Salad

Fettucine Carbonara

Cajun Chicken Caesar salad

Mains

Angus Rump Steak w/ Diane Sauce

Chicken Breast w/ Smoked Ham & cheese baked in filo w/ Garlic cream

Spicy New Orleans Chicken Supreme

Grilled Fish Fillet w/ Spanish onion, tomato & lemon beurre blanc

Double Braised Lamb Shanks - Rosemary garlic & redcurrant glaze

Roast Beef, Lamb or Pork w/ roasted seasonal vegetables

All mains are served w/ seasonal vegetables or salad

Deserts

Pavlova w/ passionfruit & strawberries

Fresh Fruit Salad & freshly whipped cream

Dark Chocolate Mousse & whipped cream

Double Chocolate Mudcake w/ chocolate ice-cream

Apple & Rhubarb Strudel w/ vanilla ice-cream

Caramel Cheesecake w/ cream chantilly

Chocolate Profiteroles & whipped cream

Surcharge: Sunday=10%, Public Holiday=15%

CREEDS RESTAURANT ph:69261170/Chef Justin ph:0448480285

Function Menu # 2

2 course \$33.50

3 course \$38.50

Please select 2 dishes per course of the following to be served alternately

For 3 dishes per course, please add \$3.50 per person

Bread Rolls & Butter or Garlic bread

Entrees

Prawn & Lobster Bisque w/ Sour Cream & Croutons

King Prawn Cocktail w/ Lemon & thousand island dressing

BBQ Baby Octopus Salad w/ Vermicelli & Sweet Ginger Dressing

Eggplant Roast Red Capsicum & Olive Lasagne layered with Mozzarella flavoured w/ caper & basil

Smoked Salmon Mousse w/ King Prawns & Salad

Fettucine w/ Smoked Chicken, Ham & Garlic Cream Sauce

Cajun Chicken Caesar salad

Rare Roast Beef Salad on rocket & beetroot salad

Mains

Chicken Breast Supreme, roasted w/ sundried tomato & basil on pumpkin gnocchi & Provencale

Prime Porterhouse Steak Topped w/ Stuffed Roasted Mushrooms & Garlic Jus

Chicken Breast Stuffed w/ Prawns, Asparagus & Cheese baked in Filo w/ Garlic Cream Sauce

Baked Barramundi Fillet Topped w/ Avocado, Capers & Tomato w/ Lemon beurre blanc

Double Braised Lamb Shanks flavoured w/ rosemary & garlic w/ sweet red wine jus

Roast Beef/ Lamb/ Pork w/ seasonal roasted vegetables

Atlantic Salmon fillet slowly baked w/ avocado, tomato & coriander beurre blanc

Roast Lamb Rump infused in Rosemary & Garlic Redcurrent Jus

Pork Fillet roasted w/ Sweet Apple & Pears & a spicy plum sauce

All mains are served w/ seasonal vegetables or salad

Desserts

Strawberry Meringue Roulade

Lemon Lime Tart w/ vanilla ice-cream

Double Chocolate Mudcake w/ chocolate ice-cream

Apple & Rhubarb Strudel w/ crème chantilly

Caramel Cheesecake w/ almond praline

Chocolate Profiteroles filled w/ crème patissiere

Strawberry Mille-Fieulle - layered puff w/ strawberries & cream

Surcharge: Sundays=10%, Public Holidays=15%