

GOURMET LUNCH BUFFET

From \$18.95 per person

Includes tea, coffee and juice

All special requirements catered to

OPTION 1

HOMEMADE THAI PUMPKIN SOUP
WITH DAMPER ROLL

THAI CHICKEN NOODLE BOX

ASIAN SPRING ROLLS W/ SWEET CHILLI FRESH
FRUIT PLATTER

OPTION 2

GOURMET TURKISH ROLLS WITH CHEF'S
SMOKED MEATS

PRAWN, SMOKED CHICKEN AND SALMON SUSHI
WITH SOY & WASABI

CHEF'S HOMEMADE GOURMET PIES
OR QUICHES FRESH FRUIT PLATTER

OPTION 3

VIETNAMESE PORK RICE PAPER ROLLS ASIAN
CHICKEN SALAD

YAKITORI JAPANESE BEEF SKEWERS
FRESH SEASONAL FRUIT PLATTER

Freshly cut sandwiches available
for \$9.95 per person

MORNING & AFTERNOON TEA OPTIONS

From \$9.95 per person

MORNING TEA OPTIONS

SMOKED SALMON AND CUCUMBER FINGERS

SCONES, STRAWBERRY CONSERVE AND
CLOTTED CREAM'

CRANBERRY AND FETA PINWHEELS ASPARAGUS
IN PROSCIUTTO

FRESH BAKED MUFFINS

ASSORTMENT OF FRESHLY BAKED
PASTRIES MINI QUICHES

AFTERNOON TEA OPTIONS

OVEN BAKED MUSHROOMS FILLED
WITH CREAM CHEESE

HONEY SOY CHICKEN WINGS

MINI SAN CHOY BOW

ASSORTED COLD MEAT WRAPS

TRIPLE DECK CLUB SANDWICHES

MADEIRA CAKE, CHANTILLY CREAM
ASSORTMENT OF CHEFS SLICES

FETA & SPINACH TRIANGLES

WHITE OR DARK CHOCOLATE MOUSSE
CUPS SPICY ASIAN MEATBALLS, WITH
SWEET CHILLI

Corrigan's Cove

BUFFET MENU

One main course, one chef selection with two vegetables, two salads and fresh bread rolls. From \$34.00 per person OR \$39.95 with a plated dessert.

Add an extra dish for the prices indicated below.

MAIN COURSE

\$8

ROAST BEEF WITH A SEEDED MUSTARD CRUST ACCOMPANIED BY HORSERADISH AND MUSTARD

ROASTED SCOTCH FILLET INFUSED WITH HERBS AND GARLIC

HONEY SOY AND GINGER DRUMSTICKS WITH SESAME SEED, SPRING ONION AND SWEET CHILLI

ROAST BEEF ROASTED WITH ROSEMARY AND GARLIC ACCOMPANIED BY REDCURRANT JELLY

SHOULDER OF PORK, BONED AND ROLLED, SERVED WITH APPLE CHUTNEY

ROAST LAMB, GARLIC, OREGANO AND FRESH LEMON ROAST CAJUN CHICKEN PIECES.

VEAL OSSO BUCCO

CHEFS SELECTIONS W/JASMINE RICE

\$5

LAMB KORMA

BEEF AND MUSHROOM

INDONESIAN CURRY CHICKEN

CREAMY CHEESE AND MUSHROOM CHICKEN
BEEF AND VEGETABLES IN RED WINE SAUCE
SICILIAN STYLE FRESH SEAFOOD

ROGAN JOSH CURRY

HUNGARIAN BEEF GOULASH

CHICKEN STROGANOFF

THAI GREEN VEGETABLE CURRY

SALADS

\$3

TRADITIONAL POTATO WITH RICH MAYONNAISE, SPRING ONION AND CHIVES

FRESH GARDEN SALAD

SALADS (CON'T)

GREEK SALAD WITH LEMON AND HERB DRESSING

PENNE WITH SEMI DRIED TOMATO FETTA AND PARSLEY

BAKED SPANISH ONION, CAPER POTATO SALAD
MEDITERRANEAN PENNE SALAD

VEGETABLES

\$3

TRADITIONAL ROAST PUMPKIN

SLOW ROASTED POTATOES
CAULIFLOWER MORNAY

HONEY AND SESAME CARROTS BAKED
SWEET POTATO

HONEY GLAZED DUTCH CARROTS
FRESH SEASONAL VEGETABLES PEAS
WITH MINT BUTTER

DESSERT OPTIONS

\$4

BRANDY SNAP WITH SEASONAL FRUITS AND KING ISLAND CREAM

WHITE CHOCOLATE AND PASSIONFRUIT MOUSSE

SOUTH COAST CHEESES WITH CRISP BREADS AND DRIED FRUIT

BELGIUM MILK CHOCOLATE AND WHITE CHOCOLATE FONDUE FOUNTAIN

RICOTTA CHEESE CAKE

MINI COINTREAU CRÈME CAKE WITH RASPBERRY COULIS

BLUEBERRY CHEESECAKE WITH PASSIONFRUIT COULIS STICKY DATE PUDDING WITH DOUBLE CREAM

RHUBARB AND APPLE CRUMBLE WITH VANILLA ICE CREAM, CREAM AND RASPBERRY COULIS

FRESH FRUIT PLATTER WITH A LIGHT CLOVE SYRUP

CARAMELIZED LEMON TART WITH A PASSIONFRUIT CARAMEL

WARM CHOCOLATE PUDDING

CRÈME BRULÉE

DARK CHOCOLATE MOUSSE

STICKY DATE PUDDING W/
A CARAMEL SAUCE

Corrigan's Cove

SIT DOWN ALTERNATE MENU OPTIONS

Please devise and compile your own

menu 2 course - from \$41.00 per person

3 course - from \$59.00 per person

ENTRÉE SELECTIONS

MIDDLE EASTERN SKEWERS

THAI BEEF SALAD WITH RICE
NOODLES, CUCUMBER RIBBONS,
MINT, LIME & SWEET CHILLI.

MINI LAMB SKEWERS WITH PUREED TOMATO
RELISH DIPPING SAUCE

ASIAN WONTON SOUP

ROAST PUMPKIN SOUP WITH CORIANDER

MOROCCAN PORK MEDALLIONS ON
SPICED COUS COUS

CRISPY PRAWN WONTON WITH ASIAN
DIPPING SAUCE

SALT AND PEPPER PRAWN AND CALAMARI
SERVED ON PICKLED CUCUMBER

CHILLI CALAMARI WITH A SPINACH AND RICE
WINE VINEGAR SALAD

CLYDE RIVER OYSTERS TOPPED WITH SPANISH
ONION AND PROSCUTIO

MOROCCAN FISH CAKES WITH TOMATO ON
LEMON SCENTED COUS COUS WITH A TOMATO
AND BASIL SAUCE

PORK BELLY SERVED WITH AN ASIAN SLAW
DRUNKEN DUCK & SOBA NOODLE

OYSTER WONTONS

MAIN SELECTIONS

SCOTCH FILLET SERVED ON GARLIC MASH,
TOPPED WITH A RICH RED WINE DEMI GLAZE
OR MUSTARD, HORSERADISH BUTTER.

ROAST LOIN OF PORK ON A ROASTED
BABY BEETROOT AND ZUCCHINI

MOROCCAN BRAISED LAMB SHANKS WITH
APRICOT COUS COUS SERVED WITH A SPICY
BABA GHANOUSH

MAIN SELECTIONS (CON'T)

TRIOLETTE OF FRESH FISH SERVED WITH CHIPS
AND CHEF'S SALAD

PAN-FRIED FRESH FILLET ON LEMON MASH
WITH GREEN BEANS AND LEMON OIL

SALMON FILLET ON FRESH ROCKET
ACCOMPANIED BY ROAST ROOT VEGETABLES

ROASTED CHICKEN BREAST SERVED
UPON SWEET POTATO MASH STUFFED
WITH RICOTTA AND SAGE, ACCOMPANIED
WITH SEASONAL VEGGIES AND A BEURRE
BLANC SAUCE.

GRILLED CHICKEN BREAST ON A GARLIC MASH
TOPPED WITH AN OVEN ROASTED, GARLIC
CAPSICUM, ACCOMPANIED BY CHEF'S FRESH
ROCKET AND PEAR SALAD

SRI LANKAN STYLE CURRY
BRAIDWOOD RIBEYE

TEMPURA PRAWN SKEWERS SOUTH COAST
VEGETARIAN STACK

DESSERT OPTIONS

BRANDY SNAP WITH SEASONAL FRUITS
AND KING ISLAND CREAM

WHITE CHOCOLATE AND
PASSIONFRUIT MOUSSE

SOUTH COAST CHEESES WITH CRISP BREADS
AND DRIED FRUIT

RICOTTA CHEESE CAKE

BLUEBERRY CHEESECAKE WITH
PASSIONFRUIT COULIS

STICKY DATE PUDDING WITH
DOUBLE CREAM

RHUBARB AND APPLE CRUMBLE WITH VANILLA
ICE CREAM, CREAM AND RASPBERRY COULIS

FRESH FRUIT PLATTER WITH A LIGHT CLOVE
SYRUP VANILLA BEAN CRÈME BRULÉE

DARK CHOCOLATE MOUSSE

ICED HAZELNUT AND KAHLUA SOUFFLÉ

Corrigan's Cove

SIT DOWN ALTERNATE MENU OPTIONS – LIMITED

(CORPORATE EVENTS ONLY)

2 course - from \$29.00 per person

3 course - from \$34.00 per person

ENTRÉE

MIDDLE EASTERN SKEWERS

THAI BEEF SALAD WITH RICE
NOODLES, CUCUMBER RIBBONS,
MINT, LIME & SWEET CHILLI

ASIAN WONTON SOUP

ROAST PUMPKIN SOUP WITH CORIANDER

SALT AND PEPPER PRAWN AND CALAMARI
SERVED ON PICKLED CUCUMBER

CHILLI CALAMARI WITH A SPINACH
AND RICE WINE VINEGAR SALAD

MAIN

TRIOLETTE OF FRESH FISH SERVED WITH CHIPS
AND CHEF'S SALAD

PAN-FRIED FRESH FILLET ON LEMON MASH
WITH GREEN BEANS AND LEMON OIL

ROASTED CHICKEN BREAST SERVED
UPON SWEET POTATO MASH STUFFED
WITH RICOTTA AND SAGE, ACCOMPANIED
WITH SEASONAL VEGGIES AND AN BEURRE
BLANC SAUCE.

SRI LANKAN STYLE CURRY TEMPURA
PRAWN SKEWERS

DESSERT

VANILLA BEAN CRÈME BRULEE

DARK CHOCOLATE MOUSSE

BRANDY SNAP WITH SEASONAL FRUITS AND
KING ISLAND CREAM

WHITE CHOCOLATE AND PASSIONFRUIT MOUSSE
STICKY DATE PUDDING WITH DOUBLE CREAM

TAPAS BAR MENU

All \$8.00 per person

GREEK TASTE PLATE

Greek inspired canapés.

SPANISH TASTE PLATE

Spanish inspired canapés.

ASIAN TASTE PLATE

Asian inspired canapés.

CHOCOLATE TASTE PLATE

A range of decadent chocolate desserts.

LOCAL CHEESE TASTE PLATE

A selection of local cheese,
breads and fresh fruit.

DESSERT TASTE PLATE

A selection of Chef's special desserts,
served on our three tiered towers.

Please call (02) 4472 6111 or email us at
relax@corriganscove.com.au for more
information on our tapas options

Corrigan's Cove

CANAPÉS

All canapés are \$5.95 per person. Portioning per person is based on product price and substantiality. Average serving is 2.

HOT CANAPÉS

CRAB FRITTATA

WARM TARTLETS FILLED WITH SMOKED CHICKEN, ASPARAGUS, AND A SEMI-DRIED TOMATO PESTO

INDONESIAN STYLE CHICKEN SATE WITH PEANUT DIPPING SAUCE

CHICKEN WONTONS WITH ASIAN DIPPING SAUCE

INDONESIAN SATAY BEEF WITH SPICY PEANUT SAUCE

MINI ASIAN ROLLS WITH SWEET SOY DIPPING SAUCE

HOT PRAWN WON TON WITH DIPPING SAUCE

CHEFS SAN CHOI BOW VERSION

CRISPY ASIAN ROLLS WITH SOY, SWEET CHILLI AND MINT DIPPING SAUCE

WARM TARTLET FILLED WITH SMOKED CHICKEN, ONION MARMALADE AND WALNUTS

MINI LAMB SKEWERS WITH FRESH THYME & OREGANO SERVED WITH CHUTNEY

SLOW ROASTED TOMATO AND OLIVE TARTLETS

SALT AND PEPPER CALAMARI SKEWERS

MINI NOODLE BOX

MINI TEMPURA PRAWN SKEWERS

SALMON, CAPER AND AIOLI ON WONTON CRACKER PETITE BUTTER CHICKEN IN BABY ROTI.

SWEET CORN AND CORIANDER FRITTER WITH CHEFS CHUTNEY

THAI FISH CAKES WITH SWEET CHILLI

MINI SHEPPARD'S PIES MUSHROOM & THYME TARTS

ROAST PUMPKIN THYME, FETTA CHEESE FLANS

HOMEMADE FETTA AND SPINACH SAVOURIES

TENDER BEEF PIES LAMB AND ROSEMARY PIES

HOT CANAPÉS (CON'T)

BARBEQUED LAMB AND HALOUMI SKEWERS (1)

GREEN CURRY CHICKEN AND CORIANDER NOODLE BOX

MINI VEGETABLE FRITTATA YAKITORI CHICKEN SKEWERS

COLD CANAPÉS

MINI CRAB FRITTATA WITH CAPERS, SPANISH ONIONS AND FRESH DILL.

PETITE BRUSCHETTA.

SELECTION OF SUSHI WITH A WASABI DIPPING SAUCE.

PORK VIETNAMESE ROLLS WITH A SOY DIPPING SAUCE. BABY TARTLETS OF OLIVES, FETTA AND SUN DRIED TOMATOES FINISHED WITH A ROCKET PESTO.

CLYDE RIVER OYSTERS WITH THAI CUCUMBER SALSA.

WARM SMOKED EGGPLANT, ROAST CAPSICUM AND GOAT'S CHEESE ON TURKISH BREAD.

FLAT BREAD ROLLED WITH TANDOORI CHICKEN, MINT YOGURT & WILD ROCKET.

SMOKED SALMON ON WONTON CRACKER WITH AN AVOCADO SALSA.

MINI PEKING DUCK PANCAKES WITH A HOI SIN SAUCE.

CHILLED PRAWN TAILS IN A PROSCIUTTO WRAP, SERVED WITH COCKTAIL DIPPING SAUCE

MUSHROOM, TOMATO AND BRIE TARTLETS.

ROSETTE OF SMOKED SALMON ON CRISPY LAVISH BREAD, WITH CHIVE CREAM CHEESE

MINI CAESAR TARTLETS TANDORI CHICKEN ON NANN WITH MANGO CHUTNEY

TARTLETS WITH GOATS CHEESE CARAMELIZED ONION AND THYME

BABY SAN CHOI BOW WITH WATER CHESTNUTS AND CRISPY NOODLES

CORN FRITTERS WITH AVOCADO SALSA AND CORIANDER

RICE PAPER ROLL WITH TERIYAKI CHICKEN AND A CHILLI DIPPING SAUCE

THAI BEEF SALAD WITH LEMONGRASS, LIME AND MINT

GRILLED ASPARAGUS WRAPPED IN PANCETTA

Corrigan's Cove

CHRISTMAS MENUS

PACKAGE 1 CHRISTMAS MENU

PRICE PER PERSON \$29

Your function room will be decorated
by our team in Christmas theme.

SET ENTRÉE

Seafood plate Fresh local prawns
and oysters with chefs lime aioli.

SET MAIN

Duo of roasted beef & pork with
pumpkin, potato fresh beans,
crackling and apple sauce.

SET DESSERT

Plum pudding with vanilla ice cream
Self-service tea and coffee station

PACKAGE 2 CHRISTMAS PARTY GOURMET MENU

PRICE PER PERSON \$35

Your function room will be decorated
by our team in Christmas theme.

CANAPE BUFFET TO START

Crispy beer battered prawns Vietnamese
pork rice paper rolls Traditional bruschetta
Smoked salmon on wonton cracker

MAINS (CHOOSE TWO OF THE FOLLOWING)

Duo of roasted turkey & lamb with
roast carrots, fresh peas, pumpkin,
potato topped with a redwine demi,
mint and cranberry sauce

Roasted Rack Of lamb with garlic
mash & rosemary and thyme jus.

Cornfed chicken supreme with a citrus
sundried tomato and mint cous cous

SET DESSERT

Plum pudding with anglaise
Self-service tea and coffee station

PACKAGE 3 CHRISTMAS PARTY BUFFET PRICE PER PERSON \$45

Your function room will be decorated
by our team in Christmas theme.

MAINS

Roast Turkey with fresh cranberry Roast
Pork with crackling & homemade apple sauce

Herb infused roasted potatoes

Roasted pumpkin

Fresh beans

DESSERT

Traditional Plum pudding with Anglaise

Fresh fruit platter Or Chocolate fondue
with fresh seasonal fruit. Self service

Please note all conference / event menus
can be altered and 'mixed and matched'
to suit your needs and to make your
event unique. 'Themed nights' can also
be arranged. Please contact Andrew with
your requirements for exact prices.

**Call: (02) 4472 6111 or
email: relax@corriganascove.com.au**

Corrigan's Cove