





Functions and group bookings

www.asq.net.au

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Menu options

Menu	Included	Min. booking	Price pp
Café menu	Choose any item on our current café menu	No min	See menu
Devonshire tea	Lemonade scones served with homemade raspberry jam, double thick cream and tea or coffee	No min	10.00
Breakfast	Choose from the eggs on toast, buttermilk pancake stack or toasted muesli and tea, coffee, hot chocolate or your choice of juice	5	14.00
Antipasto platters	Mediterranean vegetables, olives, cured meats and a selection of cheeses, served with toasted Turkish bread	10	25.00
Canapés	5 pieces per person	10	15.00
	10 pieces per person	10	25.00
Carvery	2 courses - main and dessert	20	35.00
À la carte	2 courses - entree and main or main and dessert	15	35.00
	3 courses - entree, main and dessert	15	45.00

**Please note dietary requirements can be catered for upon request, including vegetarian, vegan, gluten and dairy free. Please indicate your preference at the time of booking and advise of any allergies the members of your group may have.*



Carvery

Your choice of two meats:

- ☐ **Roast pork** with apple sauce and crackle
- ☐ **Roast beef** with mustard and horseradish
- ☐ **Roast lamb** with rosemary and mint sauce
- ☐ **Roast chicken** with garlic and rosemary stuffing

Choice of three desserts:

- ☐ **Ginger and date pudding** served with a rich butterscotch sauce and double thick cream **V**
- ☐ **Eden mess** with crisp, smashed meringue layered with double thick cream and berry compote **V GF**
- ☐ **Chocolate roulade** and cream cake with a rich chocolate ganache and fresh berries **V**
- ☐ **Salted caramel tart** served with double thick cream **V**
- ☐ **Crème brûlée** served with double thick cream **V**

Choice of five vegies and salads:

- ☐ Oven roasted potato **V GF DF**
- ☐ Scalloped potatoes **V GF**
- ☐ Oven roasted pumpkin **V GF DF**
- ☐ Crumbed garlic zucchini and tomato bake **V GF DF**
- ☐ Combination steamed vegies **V GF DF**
- ☐ Oven roasted buttered corn cobs **V GF**
- ☐ Pasta salad **V**
- ☐ Potato salad **V GF**
- ☐ Roasted pumpkin and cashew salad **V**
- ☐ Garden salad **V GF DF**
- ☐ Roasted beetroot, green bean and Meredith Goat Cheese salad **V**



À la carte

Your choice of two selections for each course:

Starters

- ☐ **Lemon pepper calamari** with a seasonal garden salad, signature poppy seed dressing and a side of fresh aioli and fries **GF DF**
- ☐ **Crumbed haloumi** pieces served atop a generous garden salad with a capsicum vinaigrette **V**
- ☐ **Mediterranean chicken** served atop a Greek style salad with a light vinaigrette
- ☐ **Salmon bruschetta** with vine ripened tomatoes, Spanish onion, fresh herbs and Meredith Goat Cheese on crisp Turkish bread topped with garlic infused olive oil and a balsamic glaze
- ☐ **Thai beef salad** with beef strips served atop a crispy noodle, cashew and fresh garden salad

Mains

- ☐ **Chicken risotto** with roasted pumpkin, cashews, spinach, creamy garlic pesto and sundried tomatoes, topped with parmesan cheese **GF**
- ☐ **Mediterranean vegetable stack** served on a bed of baby spinach with a capsicum vinaigrette and parsnip chips **V GF DF**
- ☐ **Tender beef eye fillet** wrapped in crispy bacon and drizzled in garlic butter topped with parsnip chips
- ☐ **Marinated lamb tenderloin** lightly grilled and served atop a Greek salad with tzatziki
- ☐ **Oven baked chicken wrapped in prosciutto** with a creamy garlic pesto and sundried tomato sauce
- ☐ **Beer battered flathead tails** deep fried to a golden crisp, served with garden salad, fries and tartar sauce
- ☐ **Open souvlaki** (chicken or lamb) with Greek salad, pita bread, Kalamata olives, garlic yoghurt and Meredith Goat Cheese

Desserts

- ☐ **Ginger and date pudding** served with a rich butterscotch sauce and double thick cream **V**
- ☐ **Eden mess** with crisp, smashed meringue layered with double thick cream and berry compote **V GF**
- ☐ **Chocolate fudge cake** smothered in a rich ganache sauce and double thick cream **V**
- ☐ **Lemon meringue** in a buttery short crust base with double thick cream **V**
- ☐ **White chocolate panna cotta** with berry compote and double thick cream **V**

