

EVENT MENU SELF-SERVED (\$100 PP INCLUDING ROOM-HIRE AND CORKAGE)

We are quite happy to provide an alternative menu option according to the your budget



HOMEMADE FOCACCIA

with trio of dips (hummus, babaganush, tomato pesto), black olives

Cold Canapé

[choice of 2]

CHICKEN LIVER PARFAIT TARTLET

with red onion and redcurrant jam

COCKTAIL PRAWNS

with mary rose sauce, mango & avocado salsa, romaine lettuce

SPANNER CRAB SALAD

with apple & fennel, avocado puree, sweet chilli, anchovy crostini

TOMATO ROMA [V]

buffalo mozzarella, basil, balsamic vinegar

GOAT CHEESE TARTLET [V]

with roast baby beetroot, lime dressing, walnuts

PROSCIUTTO AND ROCKMELON BITES

with rocket salad and port glaze

SMOKED SALMON MOUSSE TARTLET

with cucumber and tobico caviar

Hot Canapé

[choice of 3]

TEMPURA ZUCCHINI [V]

with quinoa crunch, white bean and truffle puree

CRISPY CHINESE SPRING ROLLS

stuffed with chicken breast and julienne of vegetables, nam jim dressing

THAI FISH CAKE

with avocado puree and smoked tomato chilli relish

PORK MEATBALLS

with pineapple and pickled cucumber

CORN FRITTERS [V]

spiced peach chutney and green papaya

Salads

[choice of 3]

RADICCHIO

with orange segment

GREEK SALAD

CARROT AND RED CABBAGE SALAD

CLASSIC ITALIAN SALAD

SWEETCORN MAYONNAISE SALAD

with spring onion

CUCUMBER YOGHURT SALAD

HERBY QUINOA, FETA AND POMEGRANATE SALAD

SUMMER NICOISE SALAD

Buffet Menu Mains

[choice of 3]

THAI CURRY [V]

with turnip fondant, roast capsicum, papaya, pak-choi, spring onion, grapes, basmati rice

SOBA NOODLES

cumin spiced pork, vegetables, Japanese dressing

MOROCCAN LAMB TAGINE

with apricot, raisin tomato couscous

ROAST BEEF RUMP STEAK

in rusty mustard sauce, baby potatoes

GRILLED CHICKEN BREAST

with porcini mushroom on creamy dill sauce

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Dessert

[choice of 3]

CHOCOLATE MOCHA TORTE
with orange syrup, honey comb

HOMEMADE TIRAMISU CUP
with maraschino cherry

CRÈME BRULÉE
with tonka beans with strawberries

TREE-TRUNK WALNUTS BRITTLE ROULADE

LEMONGRASS AND LIME CHEESE CAKE

YOGHURT BAVARESE
with blueberries, roasted pistachio

BANANA STICKY PUDDING
with butterscotch sauce

HAZELNUT CHOCOLATE CAKE

COCONUT ROULADE

FRUIT PLATTER

[V] - Vegetarian

\$100/pax

EVENT MENU WAITER-SERVED (\$120 PP INCLUDING ROOM-HIRE AND CORKAGE)

We are quite happy to provide an alternative menu option according to the your budget



HOMEMADE FOCACCIA

with trio of dips (hummus, babaganush, tomato pesto), black olives

Canapé

[choice of 5]

COCKTAIL PRAWNS

with mary rose sauce, mango & avocado salsa, romaine lettuce

SPANNER CRAB SALAD

with apple & fennel, avocado pure, sweet chilli, anchovy crostini

TOMATO ROMA [V]

buffalo mozzarella, basil, balsamic vinegar

TEMPURA ZUCCHINI [V]

with quinoa crunch, white bean and truffle puree

CRISPY CHINESE SPRING ROLLS

stuffed with chicken breast and julienne of vegetables, nam jim dressing

THAI FISH CAKE

with avocado puree and smoked tomato chilli relish

SMOKED SALMON MOUSSE TARTLET

with cucumber and tobico caviar

CORN FRITTERS [V]

spiced peach chutney and green papaya

SPICY LAMB COFTAS

with mint and yoghurt dressing

YELLOW FIN TUNA TARTARE

coconut rice, wakame salad

Entrée

[choice of 2]

CHICKEN LIVER PARFAIT

toasted brioche, red onion and red currant jam, rocket salad with orange dressing

SPANNER CRAB SALAD

with apple & fennel, avocado pure, sweet chilli, anchovy croustini

GOAT CHEESE MOUSSE [V]

beetroot, smoked almond, watercress salad, lemon dressing

SELECTION OF MELON BITES

Serrano ham with rocket salad and port glaze

Main

[choice of 2]

ROASTED PORK TENDERLOIN

potato fondant, pickled plum, cumin-carrot puree, Madeira Jus

DRY AGED FILLET STEAK

potato gratin, broccolini, cherry tomatoes, Bourguignon sauce

PAN FRIED MAHI-MAHI

Jerusalem artichoke puree, green beans, baked Parisian potatoes, Lime Meuniere sauce

LINE CAUGHT SNAPPER

spinach kipfler potatoes saffron fennel sauce, crispy capers

CHICKEN SUPREME ON MISO BROTH

ginger, oyster mushroom, green peas, parisien potato & carrots

THAI CURRY WITH TURNIP FONDANT [V]

roast capsicum, papaya, pak-choi, spring onion, grapes, basmati rice

Dessert

[choice of 2]

BEETROOT PUMPKIN BROWNIE

golden berries, coconut sorbet

PASSION FRUIT AND MANGO PARFAIT

chilli syrup, honeycomb, mint

CRÈME BRULÉE

with tonka beans, strawberries

HOMEMADE TIRAMISU

with maraschino cherry

YOGHURT BAVARESE

with blueberries, roasted pistachio

[V] - Vegetarian

\$120/pax

2-COURSE GROUP BOOKING MENU (\$20 PP)



Entrée

[choice of 1]

TOMATO ROAST CAPSICUM SOUP
with basil oil

PUMPKIN ORANGE SOUP
with black sesame

GREEN PEA SOUP
With mint

Main

[choice of 2]

PORK SCHNITZEL
with scallion mash potato

CHICKEN BREAST ON A MUSHROOM SAUCE
with rice

HOMEMADE STEAK PIE
with garden vegetables or chips and gravy

THAI CURRY
with jasmine rice

Dessert

[choice of 1]

YOGHURT FRUIT SPONGE
with crème anglaise

APPLE STRUDEL
with custard

BEETROOT CHOCOLATE CAKE
with fresh cream

+ Tea or Coffee

We require a minimum of 24 hours notice of menu selection with approximate time of arrival. All the menu above is homemade. Payment prior to arrival if possible or on the day: EFTPOS available We are not licensed but BYO. A \$5 corkage per person is applicable.

Payment via Bank Transfer: Whiteley Family Holdings Pty Ltd, BSB: 302162, Account: 063 921 1, Cheques to: Whiteley Family Holdings Pty Ltd

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