



SHARING PLATTERS

SELECTION GUIDE

Tuscan Platter - \$120 - serves 8 to 10

GOURMET PIZZA BITES

Selection of vegetarian, chicken & bell peppers

MILANESE ARANCINI

Crumbed sundried tomato risotto balls w black truffle mayonnaise

TUSCAN STYLE MEATBALLS

Petite meatball skewers with tomato pesto

SPINACH & CHEESE PASTRIES

Flaky filo filled triangles with tomato chutney

New Orleans Platter - \$140 - serves 8 to 10

MINI GOURMET SLIDERS

Pulled beef and lamb sliders with lettuce, tomato, bbq sauce. / lettuce, cucumber, tzatziki

GRILLED BBQ MAPLE PRAWNS

King prawns grilled with chilli bbq maple sauce

SOUTHEN FREID WINGS

Golden Szechuan crumbed wings

FRIED TRIO

Rustic potato fries, battered onion rings & sweet potato fries

Oriental Platter - \$120 - serves 8 to 10

SALT & PEPPER CALAMARI

Calamari tossed in salt & pepper seasoning with hoisin mayonnaise

GINGER PORK BAO BUNS

Pulled ginger pork in steamed bun, Asian slaw & sweet soy

JAPANESE KARAAGE CHICKEN

Marinated flash fried chicken with kewpie Mayo

GOLDEN SPRING ROLL

Filled with Asian vegetables



SHARING PLATTERS cont.

SELECTION GUIDE

Vegetarian & GFree Platter - \$135 - serves 8 to 10

ROASTED VEGETABLE FRITTATA

Home made frittata

FRIED CHICKPEA & SWEET POTATO KOFTA

Rustic style chickpea and vegetable fritters with minted yoghurt

PORCINI ARANCINI

Mushroom truffle risotto balls in gluten free crumb with tomato chutney

PUMPKIN & CAULIFLOWER & FETA PIZZA

Gluten free base with basil pesto

VEGETARIAN RICE PAPER ROLLS

Handmade Vietnamese rolls filled with fresh salad

Breads & Dips Platter - \$55 - serves 8 to 10

garlic cheese po boys with cajun spice & toasted flat breads
with capsicum, sundried tomato & a basil pesto

Tableland Gourmet Cheese Platter - \$95 - serves 8 to 10

vintage cheddar, double brie, camembert, blue vein
with assorted crackers, grapes, strawberries, dried fruits and nuts

Queensland Tropical Fruit Platter - \$60 - serves 8 to 10

a platter selection of tropical queensland seasonal fruits
topped with fresh strawberries and vanilla yoghurt dip

Swannie's 2 & 3 COURSE SET MENU

SELECTION GUIDE

set menus are alternate drops
choose 2 from each course below

2 courses - \$40 per person

BREAD ROLL & BUTTER on arrival 3 courses - \$48 per person

entrees

TRUFFLE MUSHROOM ARANCINI

mushroom parmesan risotto balls, rocket & roasted capsicum salad, black truffle mayonnaise

HERB KING PRAWN SALAD

chilled king prawn cutlets with avocado salsa, baby tomatoes, crisp lettuce, aji sauce,

JAPANESE KARAAGE CHICKEN

with asian slaw, steamed rice, soy and kewpie

CUMIN SPICED LAMB & PUMPKIN SALAD

pulled lamb, crisp cos, roasted pumpkin, cherry tomatoes, feta & herb vinaigrette

SALT & PEPPER CALAMARI SALAD

flash fried calamari on chopped salad, fresh lemon with ranch dressing

mains

GRILLED ATLANTIC SALMON

roasted cauliflower, beetroot, garlic mash potatoes, lemon butter

BRAISED PEPPER BEEF

slow cooked beef brisket, crushed thyme potatoes, creamy peppercorn sauce, and seared greens

BLISTERED APPLE PORK BELLY

apple puree, broccolini, creamy mash, jus

CHIMICHURRI BAKED LAMB SHOULDER

roasted potatoes, hollandaise, spiced pumpkin and pea puree

CHARGRILLED CHICKEN BREAST KIEV

with wild mushroom sauce, smashed herb potatoes, seared asparagus

SWEET POTATO & CHICKPEA BUDDHA BOWL

quinoa, avocado, chickpeas, sweet potato, roasted beetroot, turmeric citrus dressing

dessert

INDIVIDUAL WILD BERRY PAVLOVA - gf

double cream, mixed berry compote, crushed honeycomb

CHOCOLATE MOUSSE GATEAUX

chocolate mud cake, mousse layer, covered with rich chocolate ganache, whipped cream

BUTTERSCOTCH STICKY DATE PUDDING

warmed rich date pudding, butterscotch sauce, vanilla ice-cream,

TROPICAL FRUIT SKEWERS - gf df v

fresh fruit skewers with passionfruit sauce and toasted coconut

CLASSIC APPLE LATTICE PIE

traditional pie crust, apples, cinnamon, all spice, sultanas, sweet lattice pastry top and vanilla ice cream

LEMON CURD CITRUS TART

sweet pastry tart filled with zesty lemon curd, whipped cream, strawberries



BEVERAGE PACKAGES SELECTION GUIDE

beverage packages are based on an hourly rate per person including
BASIC beer/wine/sparkling/spirits/2nip cocktails & soft drink

options include;

beer

GREAT NORTHERN
CARLTON DRAUGHT
CARLTON DRY
PURE BLONDE

wine

SAUVIGNON BLANC
penny lane (wa)
CHARDONNAY
penny lane (wa)
PINOT GRIGIO
pennys lane (wa)
ROSE
penny lane (wa)
MOSCATO
westwood (vic)
CABERNET SAUVIGNON
penny lane (wa)
SHIRAZ
penny lane (wa)
MERLOT
westwood (vic)
SPARKLING CUVÉE
kindred (nsw)

spirits

VODKA
smirnoff
BURBON
george dickel
SCOTCH
johnny walker red
GIN
gordon's
RUM
bundarberg

two nip (30ml) cocktails

SEX ON THE BEACH
vodka, peach schnapps, orange juice and cranberry juice
MIDORI SPLICE
midori melon, malibu and pineapple juice topped with cream
CLASSIC MARGARITA
tequila, cointreau, lemon and lime juice
BLACK/WHITE RUSSIAN
vodka, tia maria and coke/milk
HARVEY WALLBANGER
vodka, galliano and orange juice
VODKA/TEQUILA SUNRISE
vodka/tequila, orange juice and a dash of raspberry cordial
MOJITO
bacardi, lime juice, mint, sugar syrup and soda water
PORNSTAR
vodka, passoa, dash of vanilla and topped with prosecco
MA TAI
bacardi, gold rum, dark rum, cointreau and lime juice
THE CARESSER
pink gin, chambord, strawberry liquor and lime juice
COSMO
vodka, cointreau, lime juice and cranberry juice
SWANNIES PINA COLADA
rum chata, malibu and pineapple juice

cost per hour per person

\$20 package

BEER
WINE
SOFT DRINK

\$30 package

BEER
WINE
SPIRITS
SOFT DRINK

\$40 package

BEER
WINE
SPIRITS
2NIP (30ml) COCKTAILS