



The team from The Pool Café are corporate, special event and wedding catering specialists.

The Pool Café offers a relaxed and casual atmosphere, contemporary Australian cuisine with extensive outdoor areas surrounded by tropical gardens that overlook a lit pool area. The café can comfortably sit up to 70 seated or 150 for a stand-up canapé event.

As seasoned caterers and restaurateurs, you know that your special event is being looked after by dedicated professionals – you can relax and attend to your guests and know that your function will be a complete success.

What We Can Offer

- ❖ WIFI
- ❖ Plasma TV
- ❖ Parking for 120 cars
- ❖ IPod connectivity
- ❖ Numerous outdoor/breakout spaces
- ❖ Room Hire Only Options

Room Capacity

	Boardroom	Theatre	Seated	Cocktail
Dining Room	40	100	90 70 (dance floor)	150





Prepared Platters

Antipasti

Cured meats, olives, marinated and grilled vegetables, dips, toasted Turkish bread

\$75 per platter

Gourmet sandwich platter

6 selected fillings on assorted country loaves, bagels and wraps (10 sandwiches)

\$ 69 per platter

Cheese

Australian cheeses; including blue, brie, vintage and mild cheddar, dried fruits, assorted crackers and lavoche crisps

\$75 per platter

Fresh Platter

Seasonal fruit

\$30 per platter

Sweet

Selection of mini tart & slices, chocolate brownies, orange & almond cakes (gf) (30 individual pieces)

Price \$60 per platter

**Platters are served in the middle of the table*





Canapé Menu

Cold Selection

Caramelised onion and feta tartlet
Smoked salmon blini, creme fraiche, dill
Roast beef en croute, horseradish, pickled onion
Confit duck breast, butternut pumpkin, tart
Prawn and mango salsa in Asian spoons
Chipotle shredded pork taco, sour cream, tomato salsa
Baked ricotta and pancetta tarts
Salmon mousse, cream fraiche, cucumber tart

Hot Selection

Gypsy Ham and aged cheddar croquettes, chipotle aioli
Crispy prawn cigars, coconut dipping sauce
Chicken Karrage sliders, Asian slaw, chipotle aioli
Lamb Kofta, dukkha, roasted capsicum relish
Smashed pea + goats curd arancini ball
Chorizo frittatas, chipotle tomato relish
Roasted pork belly, sauerkraut, rye crostini

Dessert Selection

Fresh berries, marmalade jam, pancakes
Chocolate brownie, pecan cream, pear
Passionfruit curd tarts, mascarpone, pistachio praline

Select 5 Canapes \$22pp

Select 7 Canapes \$28pp

Select 9 Canapes \$36pp

Select 10 Canapes \$40pp

Minimum Order of 30





Two or Three Course Sit Down Meal Menu

Entrée

Spiced Calamari, Orange & Watercress Salad, Nam Jim Dressing

Crisp zucchini flowers with goat's curd and salsa Verde

Crispy salt and pepper popcorn chicken, wasabi mayo

Southern fried chicken wings with cucumber, chilli and coriander

Semidried tomato, sweet onion and blood plum bruschetta

Main Course

250gm Rump, Parmesan Potatoes, Steamed Beans , Red Wine Jus

Sticky Chicken, Asian Greens, Vermicelli Noodle

Chargrilled Red Emperor, Sweet Corn Salsa, Gremolata, Saffron Butter Sauce

Herb Crusted Lamb, King Brown Mushrooms, Cauliflower Puree, Hazelnut Rocket Salad

Confit Duck Leg Salad, Apple, Roquette, Spring Onion, Goats Cheese, Beetroot, Walnuts,

Green Peppercorn Dressing

Kale, quinoa and sweet potato salad, mixed seeds, feta, seeded mustard emulsion

Dessert

Dark chocolate, raspberry jam and shredded coconut slice with Chantilly cream

Brandy Snap cigars with strawberry cream

Yoghurt pannacotta with caramelised orange segments, pistachio praline

Warm apple and rhubarb crumble, vanilla bean ice-cream

Two selections per course, served alternatively

From \$35 per person two course

From \$45 per person three course

Minimum 40 guests



BBQ Style Buffet \$35 per person

Selection of bread rolls

Choice of two salads

Potato Bake

Rump Steak

Sausages

Chicken Skewers

Selection of condiments and sauces

Choice of two desserts

(Minimum 40pax)

Roast Style Buffet \$35 per person

Selection of bread rolls

Choice of two salads

Potato Bake

Roast Beef

Roast Chicken

Selection of condiments and sauces

Choice of two desserts

(Minimum 40pax)

Beverage Packages

The Vines Range: Sparkling, Semillon Sauv. Blanc, Cab. Merlot

Corona, Hahn Superdry, XXXX Gold, Cascade Premium Light

2 hours - \$27 per person

3 hours - \$33 per person

4 hours - \$40 per person