



THE OAT MILL

BRASSERIE

Menu 1.

2 Course – (Entrée & Main) \$45.00PP

3 Course – (Entrée, Main, Dessert) \$55.00PP

Entrées

(Banquet Style)

HOT GARLIC AND CHEESE / SWEET CHILLI TURKISH BREADS

ANTIPASTO PLATTERS

GUACAMOLE AND HOMOUS DIPS, MARINATED VEGETABLES AND OLIVES, SLICED PROSCUITTO, GRILLED HALOUMI AND CRISP TOASTS

GREEK SALADS

Desserts

FRESH FRUIT PAVLOVA

W/ BERRY COULIS CREAM AND ICE CREAM

MACADAMIA, PECAN AND PISTACHIO CARAMEL FUDGE NUT PIE

W/ KING ISLAND CREAM.

ITALIAN TIRAMISU

W/ MASCARPONE CREAM CHEESE, LADY FINGER BISCUITS, ESPRESSO AND CACA

Main Courses

(2 Choices served alternatively)

SLOW ROASTED LAMB

W/ GREEK SALAD, BABA GANOUSH, NEW POTATOES AND RED WINE JUS

GRAIN FED SCOTCH FILLET

W/ EXOTIC MUSHROOMS, CREAMY MASH AND RICH RED WINE GLAZE

CRISPY PORK BELLY

W/ SAURKRAUT, VEGETABLES, MASH & PORT GLAZE

TUSCAN CHICKEN BREAST

W/ KALAMATTA OLIVE, SEMI DRIED TOMATO AND BASIL CREAM SAUCE, SAUTEED NEW POTATOES AND VEGETABLES

GRILLED PERCH FILLET

W/ AVOCADO SALAD, SWEET POTATO MASH AND LEMON BUTTER SAUCE

ATLANTIC SALMON FILLET

W/ GREEN PEA PUREE, ROASTED LEEK AND CAPSICUM

Menu 2.

2 Course – (Entrée & Main) \$50.00PP

3 Course – (Entrée, Main, Dessert) \$60.00PP

Entrées

(Banquet Style)

HOT GARLIC AND CHEESE /SWEET CHILLI TURKISH BREADS

FRESH COOKED KING PRAWN AND NATURAL OYSTER PLATTERS
W/ TANGY COCKTAIL SAUCE AND LEMON

SALT AND PEPPER SQUID PLATTERS
W/LIME AOILI

ANTIPASTO PLATTERS
GUACAMOLE AND HOMOUS DIPS, MARI-NATED VEGETABLES AND OLIVES, SLICED PROSCIUTTO, GRILLED HALOUMI AND CRISP TOASTS

GREEK SALADS

Desserts

MACADAMIA, PECAN AND PISTACHIO CARAMEL FUDGE NUT PIE
W/ KING ISLAND CREAM

CREAM BRULEE
W/ TOFFEE GLASS LID AND FRUIT AND NUT BISCOTTI

LEMON TART
W/ WARM STEWED RHUBARB AND VANILLA ICE CREAM

WARM APPLE AND RHUBARB CRUBLE
W/ GIPPSLAND DOUBLE CREAM

Main Courses

RACK OF LAMB

W/ RICOTTA, MACADAMIA AND ROSEMARY CRUST AND RICH PORT GLAZE

CRISPY PORK BELLY

W/ SAURKRAUT, VEGETABLES, MASH & PORT GLAZE



MOROCCAN CHICKEN BREAST ON SPICED COUS COUS

W/HARISSA AND MINTED YOGHURT

GRILLED BARRAMUNDI FILLET

W/ GREEK SALAD AND LEMON PEPPER BUTTER

OVEN ROASTED EYE FILLET

W/ POTATO GRATIN, WILTED SPINACH AND RED WINE JUS AND ONION JAM

Menu 3.

2 Course – (Entrée & Main) \$45.00PP

2 Course – (Main & Dessert) \$40.00PP

3 Course – (Entrée, Main, Dessert) \$55.00PP

CRISPY BREAD ROLL W/ BUTTER

Entrées

SALT, PEPPER AND SQUID

W/ ROCKET AND OVEN DRIED TOMATO SALAD AND TARTARE

SMOKED CHICKEN, ENGLISH SPINACH AND CAMEMBERT IN A FILO PASTRY

W/ CRANBERRY JELLY

CRISPY PRAWN AND SCALLOP PARCELS

W/ MANGO, CUCUMBER AND SWEET CHILLI SALSA

SPRING PEA, SPINACH AND CHORIZO RISOTTO

W/ SHAVED PARMESAN

Main Courses

SLOW ROASTED LAMB

W/ GREEK SALAD, BABA GANOUSH, NEW POTATOES AND RED WINE JUS

GRAIN FED SCOTCH FILLET

W/ EXOTIC MUSHROOMS, CREAMY MASH AND RICH RED WINE GLAZE

CRISPY PORK BELLY

W/ SAURKRAUT, VEGETABLES, MASH & PORT GLAZE

TUSCAN CHICKEN BREAST

W/ KALAMATTA OLIVE, SEMI DRIED TOMATO AND BASIL CREAM SAUCE, SAUTEED NEW POTATOES AND VEGETABLES

ATLANTIC SALMON FILLET

W/ GREEN PEA PUREE, ROASTED LEEK AND CAPSICUM

Desserts

FRESH FRUIT PAVLOVA

W/ BERRY COULIS CREAM AND ICE CREAM

MACADAMIA, PECAN AND PISTACHIO CARAMEL FUDGE NUT PIE

W/ KING ISLAND CREAM

ITALIAN TIRAMISU

W/ MASCARPONE CREAM CHEESE, LADY FINGER BISCUITS, ESPRESSO

WE CAN CATER FOR SPECIAL REQUIREMENTS SUCH AS GLUTEN FREE, LACTOS INTOLERANCE, VEGAN ETC.
MENU ITEMS MAY VARY ACCORDING TO AVAILABILITY OF PRODUCE

Dishes on these menus may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

Wake/Lunch Finger Food Menu Options

Minimum of 50 People



Basic – choose 5
\$17.00 PP

PARTY PIES

SAUSAGE ROLLS

FINGER SANDWICHES
W/ VARIOUS FILLINGS

SPRING ROLLS

BBQ PORK BUNS

VEGETABLE SAMOSAS

DIM SIMS

MINI QUICHE
W/ VARIOUS TOPPING

MINI BRUSCHETTA

Standard Package – choose 6
\$22.00 PP

PRAWN PARCELS
W/ SOY DIPPING SAUCE

SALT AND PEPPER CALAMARI
W/ TATARE SAUCE

VEGETABLE SPRING ROLLS

MINI QUICHE
W/ VARIOUS TOPPING

INDIAN LAMB PATTIES TOPPED
W/ YOGHURT & MINCED CORIANDER

ITALIAN MEATBALLS
W/ SWEET TOMATO RELISH

FINGER SANDWICHES
W/ VARIOUS FILLINGS

MINI BRUSCHETTA

CALIFORNIA SUSHI ROLLS

CRISP TOASTS
W/ VARIOUS TOPPING

ALL MENUS CAN BE TAILORED TO SUIT YOUR REQUIREMENTS

MENU ITEMS MAY VARY ACCORDING TO AVAILABILITY OF PRODUCE

Dinner Cocktail Finger Food Menu Options

Minimum of 50 People

Standard Package – choose 6 \$22.00 PP

PRAWN PARCELS

W/ SOY DIPPING SAUCE

SALT AND PEPPER CALAMARI

W/ TATARE SAUCE

VEGETABLE SPRING ROLLS

MINI QUICHE

W/ VARIOUS TOPPINGS

INDIAN LAMB PATTIES TOPPED

W/ YOGHURT & MINCED CORIANDER

ITALIAN MEATBALLS

W/ SWEET TOMATO RELISH

FINGER SANDWICHES

W/ VARIOUS FILLINGS

MINI BRUSCHETTA

CALIFORNIA SUSHI ROLLS

CRISP TOASTS

W/ VARIOUS TOPPINGS

Premium Package – choose 7 \$30.00 PP

FRESH VIETNAMESE VEGETARIAN SUMMER ROLLS

W/ A PEANUT SAUCE

FRESH FLATHEAD STRIPS

W/ A LEMON ZESTED MAYONNAISE

CHAR GRILLED PIECE OF EYE FILLET SKEWERED AND SERVED

W/ A WHOLEGRAIN MUSTARD DIPPING SAUCE.

SAVORY LEEK TARTLET TOPPED W/ WILTED SPINACH.

COCONUT, SAGE AND PARMESAN CHICKEN GOUJONS

W/ A LEMON ZEST MAYONNAISE.

MUSHROOM CAPS FILLED

W/ SPINACH, RICOTTA, RED CAPSICUM,
PARMESAN CHEESE

SWEET POTATO ROSTI

W/ A CITRUS MAYONNAISE

CAJUN FISH CAKES

W/ MINTED YOGHURT

SYDNEY ROCK OYSTERS

W/ DILL AIOLI

THAI FISH CAKES

W/ TARTAR DIPPING SAUCE

MINTED LAMB KEBABS

W/ PAPRIKA YOGHURT SAUCE

TURKEY & CRANBERRY IN FILO PASTRY

TANDOORI CHICKEN FILLETS

W/ MINTED YOGHURT

SESAME CHICKEN BITES

W/ HONEY SOY DIPPING SAUCE

PEKING DUCK CREPES

W/ PLUM SAUCE

SMOKED SALMON AND CUCUMBER ROULADE

CRISP BREAD WITH DIPS

GUACAMOLE, SALMON DIP, SPINACH DIP,
ASPARAGUS DIP, SWEET CHILLI AND CREAM
CHEESE, HOMOUS, TZATZIKI, (2 OF THESE DIPS)

ALL MENUS CAN BE TAILORED TO SUIT YOUR REQUIREMENTS

MENU ITEMS MAY VARY ACCORDING TO AVAILABILITY OF PRODUCE