



THE OAT MILL
BRASSERIE

Catering Options

FINGER FOOD

Standard Package (minimum 40 people)

\$22pp

Choose 5 Items

Variety of Gourmet Pies w/ Tomato Sauce

Sausage rolls w/ Tomato Sauce

Variety of Individual Quiche

Vegetarian Spring Rolls

Wraps and Sandwiches

Prawn and Scallop Parcels

Spinach & Cheese Triangles

Meatballs w/ Tomato Relish

Curry Puffs w/ Yoghurt Dipping Sauce

Banana or Carrot Cake





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FINGER FOOD

Premium Package (minimum 40 people)

\$28pp

Choose 6 Items

Variety of Gourmet Pies w/ Tomato Sauce

Salt and pepper Squid w/ Lime Aioli

Prawn and Scallops Parcels w/ Sweet Chilli Sauce

Fish Cocktails w/ Lime Aioli

Variety of Individual Quiche

Wraps and Sandwiches

Chicken Skewers (Tandoori or Greek) and Yoghurt Dressing

Mini Bruschetta w/ Tomato, Basil, Garlic, Olive Oil and Balsamic

Mini Sliders w/ Coleslaw (Pulled Pork or Pulled Beef)

California Sushi Rolls w/ Soy Sauce, Wasabi & Pickled Ginger


Mini Antipasto Skewers w/ Olives, Salami, Bocconcini, Cherry

Tomato and Basil

Meatballs w/ Tomato Relish

Banana or Carrot Cake

Chocolate Brownie





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FINGER FOOD

Platinum Package (minimum 40 people)

\$34pp

Choose 7 Items

Variety of Gourmet Pies w/ Tomato Sauce

Salt and pepper Squid w/ Lime Aioli

Prawn and Scallops w/ Sweet Chilli Sauce

Fish Cocktails with Lime Aioli

Chicken Skewers (Tandoori or Greek) and Yoghurt Dressing

Mini Bruschetta w/ Tomato, Basil, Garlic, Olive Oil and Balsamic

Mini Sliders w/ Coleslaw (Pulled Pork or Pulled Beef)

California Sushi Rolls w/ Soy Sauce, Wasabi & Pickled Ginger

Mushroom, Pea and Parmesan Risotto Cups

Sweet Potato Rosti w/ Smoked Salmon, Sour Cream and Chives

Mini Tartlets w/ Variety of Fillings

Mini Antipasto Skewers w/ Olives, Salami, Bocconcini, Cherry

Tomato and Basil

Four Cheese Arancini Balls

Banana or Carrot Cake

Chocolate Brownie

Fruit Platter





THE OAT MILL

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2 Course - (Main & Dessert) \$55pp

2 Course - (Entrée & Main) \$60pp

3 Course – (Entrée, Main, Dessert) \$70pp

ENTRÉES


(Banquet Style)

Garlic Turkish / Sweet Chilli and Mozzarella Turkish

Fresh Chilled King Prawns & Natural Oyster Platters
w/ Tangy Seafood Sauce and Lemon

Salt & Pepper Squid Platters w/ Lime Aioli & Lemon

Antipasto Platters - Dips, Marinated Vegetables & Olives,
Prosciutto, Salami, Grilled Halloumi & Crisp Toasts





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MAIN COURSES

(Choose Two - Served Alternately)

Salmon - Barra

W/ Sweet Potato Mash, Wilted Spinach, Blistered Tomatoes and Lemon Butter Sauce

Sauteed Exotic Mushrooms, Mash and Broccolini

Avocado Salad, Chips and Lemon Butter Sauce

Fillet Steak - Scotch Fillet - Sirloin

W/ Sauteed Field Mushroom, Roast New Potato, Vegetables and Red Wine Jus

Heirloom Carrots, Baked Pumpkin, Mash and Diane Sauce

Layered Potato Slice, Greens, Exotic Mushrooms and Pepper Jus

Chicken Breast

W/ Brie Cheese and Semi Dried Tomato, New Potatoes, Greens and Pepper Cream Jus

Prosciutto Wrapped, Mash and Creamy Garlic Sauce

Garlic Prawn and Spinach, Butternut Pumpkin Puree

Vegetarian Options

Exotic Mushroom and Mediterranean Vegetable Risotto w/ Shaved Parmesan

Roast Eggplant, Sweet Potato, Mushroom, Spinach, Leek & Mozzarella

Stack w/ Tomato, Garlic & Basil Sauce



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DESSERTS

(Choose Two - Served Alternatively)

Macadamia, Pecan & Pistachio Caramel Fudge Nut Pie
w/ Double Cream and Ice Cream

Cream Brûlée w/ Glass Toffee Lid, Italian Biscotti
and Ice Cream

Strawberry and Limoncello Cream Meringue Roll
w/ Berry Coulis & Ice Cream

Warm Apple & Rhubarb Crumble w/ Gippsland Double Cream
& Vanilla Ice Cream

Tiramisu w/ Mascarpone Cream Cheese, Lady Fingers,
Espresso Coffee & Ice Cream

Further menu choices available on request.

Menus can be tailored to suit your needs.

Please advise of dietary considerations at time of selecting your menu.