



The Oat Mill

Catering Options

FINGER FOOD

Basic Package (minimum 20 people)

\$18

Choose 3 Items

Cocktail Pies w/ Tomato Sauce

Cocktail Sausage rolls

Vegetarian Spring Rolls

Spinach & Cheese Triangles

Assorted Sandwiches

(Chicken, Ham & Cheese, Egg)



The Oat Mill

Catering Options

FINGER FOOD

Classic Package (minimum 20 people)

\$25pp

Choose 5 Items

Variety of Gourmet Pies w/ Tomato Sauce

Variety of Individual Quiche

Vegetarian Spring Rolls

Salt and Pepper Squid

Assorted Wraps and Sandwiches

Prawn and Scallop Parcels

Spinach & Cheese Triangles

Meatballs w/ Creamy Tomato Sauce

Banana, Carrot or Chocolate Cake



The Oat Mill

Catering Options

FINGER FOOD

Signature Package (minimum 30 people)

\$32pp

Choose 6 Items

Salt and Pepper Squid w/ Lime Aioli

Prawn and Scallops Parcels w/ Sweet Chilli Sauce

Crumbed Fish Bites w/ Lime Aioli

Variety of Individual Quiche

Greek Chicken Skewers and Yoghurt Dressing

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

Smoked Salmon Canape w/ Cucumber and Dill Cream

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

Variety Sushi Rolls w/ Soy Sauce

Crispy Arancini w/ Truffle Aioli

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

Tomato and Basil

Crispy Chicken Tenders w/ Aioli

Potato Wedges w/ Sour Cream and Sweet Chilli Sauce

Homous Dip w/ Vegetable Sticks and Flat Bread

Seasonal Fruit Platter

Profiteroles

Chocolate Brownie



The Oat Mill

Catering Options

FINGER FOOD

Platinum Package (minimum 40 people)

\$38pp

Choose 8 Items

Fresh King Prawns w/ Cocktail Sauce

Smoked Salmon Blinis w/ Dill Cream

Gourmet Sliders w/ (Slow Cooked Lamb or Chicken) and Coleslaw

Chilli Lemon Pepper Prawn Risotto Cups

Chicken Skewers Greek and Yoghurt Dressing

Honey Soy Crispy Pork Bites w/ Sticky Sauce

Salt and Pepper Squid w/ Lime Ailoi

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

Mini Tartlets w/ Variety of Fillings

Mediterranean Mezze Platters w/ Dips, Olives, Cheese, Grilled

Vegetables and Bread

Meat and Cheese Platters

Mango and Passion Fruit Cheesecake

Chocolate Walnut Brownie

Seasonal Fruit Platter



The Oat Mill

Function & Corporate Set Menu

2 Course - (Main & Dessert) \$62 PP

2 Course - (Entrée & Main) \$68 PP

3 Course - (Entrée, Main, Dessert) \$80 PP

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



The Oat Mill

Function & Corporate Set Menu

2 Course - (Main & Dessert) \$62 PP

2 Course - (Entrée & Main) \$72 PP

3 Course - (Entrée, Main, Dessert) \$85 PP

Entrées (Al Carte)

Fresh Bread Roll and Butter on Arrival

Alternate Serve or Pre - Selected

From The Ocean w/ Fresh King Prawns, Natural Sydney Rock Oysters, Smoked Salmon and Cocktail Sauce

Salt and Pepper Squid w/ Green Salad and Lime Aioli

Burrata Stack w/ Baked Sweet Potato, Beetroot, Basil Pesto and Buttered Walnuts

Grilled Zucchini Rolls w/ Lemon Basil Ricotta, Roasted Cherry Tomatoes, and Creamy Tomato Sauce

Greek Chicken Skewers w/ Beetroot Humous, Tabouli and Yoghurt Sauce



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Main Courses

(Choose Two - Served Alternately)

Seafood

Pan Seared Atlantic Salmon w/ Pear, Citrus, Goats Cheese, Spinach and Creamy Vinaigrette Salad

Crispy Skinned Barramundi w/ Pumpkin Puree, Roasted Cherry Tomatoes, Asparagus and Lemon Beurre Blanc

Linguine Marinara w/ Prawns, Scallops, Salmon, Squid, Mussels, Barramundi, a touch of Chilli, Basil & garlic Sauce

Meat, Poultry and Game

Char Grilled New York Steak w/ Garden Salad, Chips and Pepper Sauce

Marinated Lamb Rump w/ Garlic Herb Parmesan Baked Potatoes, Baby Carrots, Chimmichurri and Red Wine Jus

Seared Kangaroo Fillets w/ Sweet Potato Puree, Asparagus, Dukkha and Cider Jus

Tuscan Chicken Breast w/ Paris Mash, Broccolini and Creamy Basil Olive Sun Dried Tomato Sauce

Meaty Pork Riblets w/ Coleslaw, Chips and Smoky BBQ Sauce

Vegetarian

Exotic Mushroom Risotto w/ Pumpkin, Cherry Tomatoes, Spinach, Truffle Oil and Shave Parmesan

Cauliflower Steak w/ Mixed Bean Salsa, Roasted Pumpkin, Dukkha and Romesco Sauce



The Oat Mill

Desserts

(Choose two - Served Alternatively)

Warm Sticky Date Pudding w/ Butterscotch Sauce, Double Cream and Ice Cream

Strawberry and Lemon Curd Cream Meringue Roll
w/ Berry Coulis & Ice Cream

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

Tiramisu w/ Double Cream and Ice Cream

Alternate Serve is recommended for Speed and Presentation

Further Menu Choices Available on Request

Menu's can be tailored to suit your needs

Please Advise of dietary considerations at time of selecting your menu (GF/Vegan, Dairy Free, Halal)