

Your Function at Lindsay's Cafe

For that special day in your life, Lindsay's Cafe is the perfect venue to celebrate with your relatives and friends. To make your function an evening to remember, we have prepared a package that will take care of every detail and give you piece of mind.

If you have any queries please don't hesitate to visit us at the property or contact us to discuss your plans in further detail. We look forward to meeting you soon.



Cold Canapé Menu Selection

Smoked Salmon Served on Mini Pancake with Crème Fraiche and chives

Chicken, Celery and Mustard Mayonnaise on a Sourdough Crouton

Mini Brush Etta with Roman Tomato, Spanish Onion, Pimento and Basil Pesto

Cocktail Prawn and Avocado on Dark Rye

Blue Swimmer Crab with Wasabi
Mayonnaise on a Chive Blinis

House Roasted Yearling Beef with a
Horseradish Dressing on Baguette

Hot Canapé Menu Selection

Spiced Duck Crepes with Hoi Sin Sauce

Chicken and Mushroom Vol au Vent

Mini Spring Rolls

Thai Fish Cakes

Mini Pizza - Chefs Selection

Spiced Vegetarian Samosas

Mini Satay Chicken Kebabs

Mini Quiches - Chef Selection

House made Sausage Rolls

This includes a two or three course two choice alternate serve menu.

Entrees

Choose two of these dishes:

- Creamy Mushroom Soup with Truffle Oil
- Spinach and Feta Ravioli with Cherry Tomato, Bulgarian Fetta, Basil and Kalamata Olives, Lemon and extra Virgin Olive Oil
- Chilled Fresh Pasta Layered with Smoked Salmon and Fresh Ricotta with Cherry Tomatoes, Basil Pesto and Olives
- Flaky Tomato Tart with Basil Pesto, Goats Cheese and Black Olive Tapenade
- Spicy Prawn and Pear Salad with Fresh Asparagus and a Kaffir Lime, Pickled Ginger and Chilli Dressing
- Antipasto Plate - Smoked Salmon, Prosciutto, Spicy Octopus, Bulgarian Fetta, Artichoke Heart, Sweet Peppers, Mixed Olives, Beetroot Confit, Eggplant served with Sourdough Croutons
- Trio of Dips - Beetroot Dip, Basil Pesto and Baba Ganoush with Toasted breads

Main Course

- Roasted Lamb Rump with Beetroot Relish, Potato Rosti, Red Onion Marmalade and Shiraz Jus
- Chicken Breast marinated in Aromatic Spices with Roasted Kumera Puree served with a Fine Jus
- Prime Scotch Fillet of Beef with Creamy Potato Puree, Sautéed Mushrooms and a Red Wine Reduction
- Barramundi Fillet with a lemon Scented Risotto and a Thyme infused Beurre Blanc
- Slowly Braised Pork Belly with Fresh Asparagus, Yellow Squash and Snow Peas served with an Asian Style Broth

Main course served with Seasonal Vegetables and Bread Rolls

(Please advise of any vegetarian or dietary requirements when finalizing guest numbers.)

Dessert

Choose two of these dishes

- Classic Lemon and Lime Tart served with Coconut and Kaffir Lime Sorbet
- Trio of Freshly Churned Sorbets with a Meringue Vacherin and Strawberries
- Traditional Sticky Date Pudding with Caramel Fudge Sauce and Vanilla Bean Ice Cream
- Chocolate Rocher Cake with Mixed Berry Coulis and Raspberry Sorbet (Gluten free)

Maestros Espresso Drip Filter Coffee or Twinning's Teas

PRICES:

Two Courses: \$45:00

Three Courses: \$55:00

Cocktail Party \$40.00

(Please pick three hot and three cold canapés)

Pre-dinner Canapés: Add \$10.50 per person

(Please pick two hot and two cold canapés from the list)

BYO: Not available with this package

BYO Cake: \$2.50 per person

(Served as dessert with Whipped Cream, Coulis and Strawberry)