

# DINNER OPTIONS

## Menu 1

2 course \$40.00

3 course \$50.00

Choice of two with alternate drop.

## Entrée

Caesar salad with cos lettuce, croutons, bacon, egg and traditional dressing

Pumpkin and sweet potato soup with spinach and chive cream.

Char grilled asparagus and avocado tower with semi dried tomato sauce.

## Main

Salmon, grilled asparagus with baby herb salad and lime oil & rocket sauce

Sirloin steak with kipfler potato, spinach, baked garlic, capsicum & thyme jus

Chicken breast with oyster mushrooms, rice, bok choy and green curry sauce

## Dessert

Chocolate truffle pyramid with white chocolate sauce

Baked raspberry and ricotta tart with fruit salsa.

Sticky date pudding with chocolate caramel sauce and fresh cream.

20 person minimum

For all bookings:

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# DINNER OPTIONS

## Menu 2

2 course \$45.00

3 course \$55.00

Choice of two with alternate drop.

### Entrée

Tandoori chicken salad with naan bread and raita  
Spinach ravioli with pumpkin sauce, shaved parmesan and shredded basil  
Antipasto plate with meats, char grilled vegetables and feta.  
Lamb loin with ras el hannout, eggplant and yoghurt dressing.

### Main

Prosciutto wrapped chicken breast & salad of tomato, olives, fried potato, rocket & pesto sauce.  
Double lamb cutlets, pine nut & rocket mash chats  
with roast capsicum ragout.  
Beef tenderloin (200g) & Moreton Bay Bug, chateau potato, asparagus  
& shellfish sauce  
Barramundi fillets with prawn mousse, spinach, baby herbs  
& tomato bisque.

### Dessert

Poached pear with rock melon ice cream.  
Honeycomb meringue with mandarin mousse and apple molasses.  
Banana and strawberry spring rolls with watermelon salsa

30 person minimum

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# DINNER OPTIONS

## **Buffet 1**

\$40.00 - 20 person minimum

Bread rolls and crusty loaf

### **Choose two of the following:-**

Beef with mustard crust  
Turkey with cranberry sauce  
Leg of lamb with mint sauce  
Pork with apple sauce and crackling.  
Leg of ham with honey glaze.

(with)

Salt baked new potatoes, pumpkin corn and carrots  
Gravy and condiments

### **Dessert selection**

Assorted cakes and slices  
Seasonal fruit platter  
Freshly brewed coffee and selection of teas.  
Orange juice and soft drinks

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# DINNER OPTIONS

## **Buffet 2.**

\$50.00 - 30 person minimum

Bread rolls and crusty loaf  
Chefs selection of fresh salads

### **Choose three of the following:-**

Ravioli in pumpkin sauce with basil and sour cream  
Chicken cacciatore, with olives, tomato and fresh herbs.  
Prawns penang.  
Beef strips with paprika and cream  
Vegetarian lasagne.  
Mixed seafood in laksa sauce  
Balti chicken curry with naan bread.  
Veal saltimbocca with prosciutto and sage.  
Meatballs in tomato sauce.

(with)

### **Dessert selection**

Assorted cakes and slices  
Seasonal fruit platter  
Freshly brewed coffee and selection of teas.  
Orange juice and soft drinks.

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# DINNER OPTIONS

## **BBQ Buffet**

\$50.00 - 30 person minimum

Bread rolls and crusty loaf

## **BBQ**

Chefs selection of fresh salads

150g scotch fillet steak

Thin beef sausage

Marinated chicken thigh fillet

Sautéed mushrooms and grilled onions.

Salt baked new potatoes

Lamb cutlets \$2 extra

Green prawns cooked in the shell. \$4 extra  
(with)

## **Dessert selection**

Assorted cakes and slices

Seasonal fruit platter

Freshly brewed coffee and selection of teas.

Orange juice and soft drinks.

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# DINNER OPTIONS

## **Basic Seafood Buffet**

\$60.00

### **Cold selection**

Freshly shucked Sydney Rock oysters  
Cooked tiger prawns with seafood sauce  
Salads  
Bread rolls and crusty loaf  
Sauced and condiments

### **Hot selection**

Prawns and fish in laksa sauce  
Beef strips with cream and mushrooms.  
Spinach and ricotta ravioli in pumpkin and chive sauce.  
Steamed rice, new potatoes and vegetables.

### **Dessert Selection**

Pavlova  
Selection of cakes and slices  
Fruit platter.  
Strawberry coulis and fresh cream.

30 person minimum

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# DINNER OPTIONS

## Coogee Bay Smorgasbord

\$85.00 40 person minimum

### Cold selection

Green lip NZ mussels with basil pesto  
Octopus, in tomato and capsicum salad with a hint of chilli  
Freshly shucked Sydney Rock oysters  
Cooked tiger prawns with seafood sauce  
Whole poached salmon  
Smoked salmon (extra per person)  
Salads  
Bread rolls and crusty loaf  
Sauced and condiments

### Hot Selection

Prawns and fish in laksa sauce  
Barramundi baked with coconut and nahm jin sauce.  
Chicken braised in tomato and onion, with olives and fresh herbs.  
Beef strips with cream and mushrooms.  
Spinach and ricotta ravioli in pumpkin and chive sauce.  
(with)  
Steamed rice, new potatoes and vegetables.

### Dessert Selection

Pavlova  
Profiteroles  
Mud cake  
Sticky date pudding, served warm with caramel sauce.  
Selection of cakes and slices  
Fruit platter.  
Strawberry coulis and fresh cream.

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# COCTAIL PARTY OPTIONS

## Menu 1

3 cold + 3 hot \$15.50

4 cold + 4 hot \$19.50

### Cold

Smoked salmon and coriander on crouton  
Avocado and semidried tomato in pastry boat  
Tomato eggplant and basil bruschetta  
Zucchini filled with Moroccan spiced lamb  
Chicken and cos lettuce with Caesar dressing  
Roast beef with honey mustard seeds  
Baby rolls: rice and avocado wrapped in nori.

### Hot

Spring rolls  
Mini pies  
Chicken in puff pastry  
Salt and pepper squid  
Chicken drumettes baked with spicy sauce  
Thai fish cakes with chilli coriander sauce  
Tomato and feta pizza

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# COCKTAIL PARTY OPTIONS

## Menu 2

3 cold + 3 hot \$17.50

4 cold + 4 hot \$21.50

## Cold

Peking duck crepe

Cucumber cups filled with spicy chicken.

Oyster shooter in bloody mary

Scallop in miso broth with daikon salad

Cherry tomato and bocconcini kebab

Prawn tail with coriander cream sauce

Tandoori chicken on naan bread crouton

## Hot

Deep fried dim sims

Prawns on sugarcane

Lamb meatballs with yoghurt sauce

Tempura prawns

Peppered beef mignons

Chicken satay kebabs

Smoked salmon pizza topped with salmon roe.

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# COCKTAIL PARTY OPTIONS

## **Substantial items (10 portions) \$95.00**

Fish and chips in a cone

Pizza delivery, home made, served in pizza box

Noodle box filled with noodles, bbq pork and crisp vegetables.

Nasi Goreng. Served in a rice bowl with prawns chicken and egg.

Mini cheese burger on Turkish bread.

## **Platters**

### **Sushi**

Raw fish sushi, \$2.75 per piece

California rolls \$1.80 per piece

Baby roll \$1.10 per piece

Prawns \$2.00 per piece

Oysters \$2.40 per piece

Antipasto platter \$80.00

Mini pies, Sausage rolls \$80.00

Dim sim: spring roll, wonton, samosa \$80.00

Salt and pepper squid, battered fish, tempura prawns. \$95.00

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# BREAKFAST MENU

## **Plated Breakfast**

- Scrambled eggs
- Sausages
- Honey cured bacon
- Sautéed mushrooms

## **Served with**

- Toast, croissants and danishes
- Freshly brewed coffee and a selection of specialty teas

## **Buffet Breakfast**

- Scrambled eggs
- Sausages
- Honey cured bacon
- Sautéed mushrooms

## **Served with**

- Toast, croissants and danishes
- Selection of cereals
- Poached fruits
- Freshly brewed coffee and a selection of specialty teas

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# COFFEE BREAK MENU

**Morning and Afternoon Tea selections: Please choose one menu per break from the following:**

## **Healthy Choice**

- Seasonal fruit platter
- Muesli bars
- Fruit yoghurt
- Selection of fruit juices
- Freshly brewed coffee and a selection of specialty teas

## **Continental**

- Croissants
- Selection of muffins
- Fruit danish and pastries
- Freshly brewed coffee and a selection of specialty teas

## **Sweet Tooth**

- Variety of doughnuts with sugar and icing
- Chocolate mud cake
- Fruit scones with King Island cream and strawberry jam
- Strawberry and chocolate mousse
- Freshly brewed coffee and a selection of specialty teas

## **Classical Break**

- Variety of home made cookies and biscuits
- Freshly brewed coffee and a selection of specialty teas

## **Little Extras**

- Fresh seasonal fruit bowl
- Assorted lolly bowl

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# WORKING LUNCH MENU

## **Cold Working Lunch**

- Variety of open and closed sandwiches, rolls and crunchy breads

## **Served with**

- Chef's selection of meats and other fresh seasonal fillings
- Assorted cakes
- Cheese and seasonal fruit platters
- Freshly brewed coffee and a selection of specialty teas

## **Hot Working Lunch**

- Soup of the day
- Assortment of crunchy breads and a variety of condiments
- Platters of cold cuts and pickled vegetables
- Chef's selection of one hot fork dish
- Assorted cakes and fresh seasonal fruit
- Freshly brewed coffee and a selection of specialty teas

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# PLATED LUNCH MENU

**Please select two menu items from each course. Meals are served alternately.**

## **Entrée**

- Chargrilled chicken breast served with traditional caesar salad
- Seafood risotto including prawns, calamari and mussels in a light tomato sauce
- Marinated seasonal vegetables served warm with goats cheese and pesto oil dressing

## **Main Course**

- BBQ rump steak with onion rings and mushroom sauce
- Beer battered flathead fillet with tossed salad and chips
- Vegetable lasagne with mornay sauce, seasonal salad leaves with chips

## **Dessert**

- Tiramisu served with vanilla ice cream
- Chocolate mud cake served with double cream and fruit compote
- Seasonal fruit salad with ice cream
- Freshly brewed coffee and a selection of specialty teas

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