

Sit-down Formal

Entrée

Chicken and leek tart with brie cheese and rocket salad (*gf*)

Korean fried cauliflower with coleslaw (*gf, df, v, vg*)

Korean fried chicken with coleslaw (*gf, df*)

3 cheese arancini with rocket salad (*v*)

Pan-fried garlic prawns with a side of crostini (*gf*)

Thai fish galette with sweet and sour cucumber salad (*gf, df*)



Sit-down Formal

Mains

Braised beef cheeks in a tomato and red wine sauce (df, gf,)

Brazilian rice stuffed zucchini with a chilli Napoli sauce (df, gf, v)

Crispy skin pan-fried atlantic salmon on a roasted capsicum and tomato sauce (gf, df)

Italian style roasted chicken supreme with a roasted cherry tomato, garlic, baby spinach, basil and white wine sauce (gf)

Lamb rump with honey and rosemary glaze (gf, df)

Market fish in a miso and shiitake broth (gf, df)

Mixed wild mushroom and spinach pasta (df, gf, v, vg)

Miso eggplant steak with toasted sesame seeds (df, gf, v, vg)

Pork steak with jus and housemade apple sauce (df, gf)





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Sides (Hot Selection)

Broccoli with garlic olive oil (*gf, df, v, vg*)

Crunchy lemon and thyme potatoes w/ saffron aioli (*gf, df, v, vg*)

Garlic and balsamic green beans (*gf, df, vg, v*)

Honey roasted carrots w/ toasted almonds (*gf, df, v*)

Mixed steamed greens tossed with citrus olive oil (*gf, df, vg, v*)

Sumac Roast Pumpkin with Dukkah (*gf, df, vg, v*)

Sweet potato mash with butter (*gf, df, vg, v*)

Wok tossed Asian greens (*gf, df, vg, v*)



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Sides (Cold Selection)

Asian inspired crunchy salad of wombok, cucumber and capsicum tossed in a Vietnamese dressing and crispy shallots (*gf, df, vg, v*)

Caprese salad, baby bocconcini, basil, rainbow tomatoes with herb olive oil (*gf, df, vg, v*)

Mixed market garden salad with french vinaigrette (*gf, df, vg, v*)

Pear and rocket salad with spanish onion, candied walnuts and an apple vinaigrette (*gf, df, vg, v*)

Roasted pumpkin, baby spinach and quinoa salad dressed with lemon oil (*gf, df, vg, v*)



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Dessert

Baked pear syrup cake (gf, v, vg)

Baked streusel cheesecake with seasonal fruit (gf, v)

Chocolate fondant with vanilla ice cream and berry compote

Crème brûlée (gf, v)

Limoncello Tiramisu

Passionfruit meringue tart (gf optional)

Pina colada bavarois (gf, df)





BBQ by the Pool

Mains

A mix of chicken wings and drummies marinated and finished on the BBQ with your choice of flavours: buffalo, garlic soy, hot honey bbq (*gf, df*)

Chef's gourmet sausages

Haloumi and zucchini skewers (*gf, v*)

Mixed vegetable skewers (*gf, df, v, vg*)

Satay chicken skewers (*gf, df*)

Tender rib fillet steak (*gf, df*)

Thai style fish cake (*gf, df*)

Teriyaki beef skewers (*gf, df*)

Sides

Crunchy Asian style coleslaw (*gf, df, v, vg*)

Garlic and rosemary roast potatoes (*gf, df, v, vg*)

Grilled mixed vegetables with aged balsamic (*gf, df, v, vg*)

House made potato wedges (*gf, df, v, vg*)

Mexican grilled corn (*gf, df, v, vg*)

Potato baked (*gf*)

Potato salad (*gf, v*)

Roast pumpkin and quinoa salad with a nut free dukkha (*gf, df, v, vg*)

Rocket, pear, spinach and almond salad (*gf, df, v, vg*)

Seasonal garden salad (*gf, df, v, vg*)

Desserts

Caramel meringue tart (*gf optional*)

Chocolate and custard choux bun

Chocolate mud cake with chantilly cream and strawberry coulis (*v*)

Passionfruit curd tarts (*gf optional*)



Canapés (Hot Selection)

Cajun crumbed mushrooms w/ garlic aioli (df, v, vg)

Caramelized onion and brie bites (v)

3 Cheese Arancinni

Mini mushroom, garlic chive and cream cheese bites (v)

Satay chicken skewers (gf, df)

Spiced vegetable fritters w/ curry aioli (gf, df, v, vg)

Teriyaki beef skewers (gf, df)

Thai marinated tofu skewers (gf, df, v, vg)

Canapés (Cold Selection)

Classic tomato bruschetta with balsamic glaze (gfo, df, v, vg)

Vietnamese rice paper rolls with nam-jim (gf, df, v, vg)

Canapés (Crostini Selection)

(GF Optional)

Italian Caprese (v)

Mediterranean (v, vg)

Olive tapenade (df)

Prawn and avocado (df)

Roast beef, cream cheese, rocket and mustard

Smoked salmon and diill cream

Strawberry, honey and goats cheese (v)





INVERCAULD
house

Wake Packages at Invercauld House

Package 1 - for 20 to 40 guests is \$600

Package 2 - for 40 to 60 guests is \$900

Package 3 - for 60 to 80 guests is \$1,200

Package 4 - for 80 to 100 guests is \$1,500

All packages include:

Exclusive use of a private room, including sound and presentation facilities

Tea & Coffee - large selection of tea and coffee available

Sweet platter - assortment of scones with fresh cream and jam, cakes and slices all house made items.

Sandwich platter - a variety of freshly prepared gourmet sandwiches

Savoury platter - assortment of hot savoury house made items

Fruit platter - assortment of local fresh seasonal fruits

Access to bar - with beer, wine, soft drink and more, available as a bar account option or guests to pay as they order



Invercauld House

Catering Packages

Contact

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INVERCAULD HOUSE
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