



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*)

Three cheese arancini with rocket salad (*v*)

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

Thai inspired 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*)

Chicken saltimbocca - tender chicken breast wrapped with prosciutto and sage, finished with a creamy white wine sauce (*gf*)

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*)

Pan-seared barramundi with an almond crust and chive oil (*gfo, df*)

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

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

Juicy pork tenderloin with a rich red wine jus and house-made 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, vg*)

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

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

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

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

Sweet potato mash (*gf, df, vg*)

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, vegan option*)

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

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*)



Sit-down Formal

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 (*gfo*)

Pina colada bavarois (*gf, df*)





BBQ by the Pool

Mains

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

Chef's gourmet sausages (*gf, df & vg options*)

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, vg, vegan option*)

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

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

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

Potato bake (*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

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

Caramelized onion and brie bites (*v*)

Three 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*)

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

Canapés (Crostoni 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 dill 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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