

Reflections Al a Carte Function Menu

Entree

Freshly baked bread roll and butter served to all guests on arrival

Oysters Kilpatrick or Natural
Half dozen Sydney Rock Oysters

Salt & Pepper Squid
Salt & Pepper Squid served on an Asian salad with lime chilli aoli

Butternut Pumpkin Soup
Served with crusty bread and a dollop of cream

Thai Beef or Chicken Salad
Finely sliced sirloin or chicken tenderloin tossed through an Asian salad, dressed with a zesty Thai dressing and garnished with corriander

Thai Fish Cakes
Fish cakes of barramundi, tiger prawns, calamari, chilli, ginger, lime & coriander served on a leaf salad with sweet chilli dipping sauce

Stuffed Field Mushroom
Field Mushroom topped with a bruschetta mix of Roma tomatoes, Spanish onion, fetta & garlic butter, served with garlic bread

Grilled Chicken Satay Skewers
Cajun tender loins grilled and served on Jasmine rice with an Asian side salad and topped with a kafier lime infused peanut sauce

Garlic Tiger Prawns
Prawns pan fried in parsley, garlic and butter served with a piece of garlic bread

Lamb Kofta
with Middle Eastern herbs & spices, chargrilled then served with Tzatziki

Vietnamese Spring Rolls
Home made vegetarian spring rolls with Vietnamese mint, served sweet chilli dipping sauce

Reflections Restaurant
Ocean Shores Country Club
Orana Road, Ocean Shores, NSW, 2483 P: (02) 6680 1809 F: (02) 6680 1727
Proudly operated by Dino & Kate Georgakopoulos
ABN: 63 123 556 249

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Mains

Grain Fed Yearling Rump Steak

New York Cut Steak char grilled served with a red wine reduction, rosemary chats and in season vegetables or salad

Crispy Skin Chicken Mediterranean

Free range chicken breast supreme served with a Mediterranean cream sauce of semi-dried tomato, pine nut, pesto & white wine, rosemary chats and greens

Grilled Barramundi with Thai Coconut dressing

Barramundi fillet grilled with thyme butter and topped with a Thai coconut dressing. Served on seasonal vegetables with Jasmine rice

Char-grilled vegetable stack

Char-grilled zucchini, eggplant, red capsicum and field mushroom, stacked with fetta & basil, then roasted. Topped with a Napoli sauce and parmesan

Premium Mains

Herb Crusted Beef Loin

Grain fed yearling loin covered in herb crust, roasted, and then topped with mustard red wine jus. Served with crisp spring greens & roasted kippler potatoes.

Rosemary Encrusted Lamb Rack

Rosemary encrusted lamb rack served with a red wine mint jus, served on potato gratin with vegetables

Pork Salten Bucco

300g Barker's Creek Pork loin wrapped in bacon with sage, grilled then roasted to perfection and topped with red wine jus. Served with rosemary chats and brocolinni.

Crispy Skin Salmon with Lime Wasabi Aoli

Local Salmon steak, grilled and stacked on roast rosemary chats & topped with a salsa of avocado, red onion, balsamic & roma tomatoes then drizzled with a lime wasabi aoli. Finished with a side of snow peas.

Fillet Mignon

Grain fed yearling scotch fillet, wrapped in bacon and char grilled to your liking. Served with red wine & mustard jus, potato gratin and vegetables

Feather & Fin

Succulent chicken breast wrapped in bacon and stuffed with garlic prawns, roasted then served on potato gratin with vegetables and a creamy mushroom jus

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Dessert

A tea & coffee station will be available throughout the night for guests.

Sticky Date Pudding

topped with caramel, served with cream and strawberries

Chef's Tiramisu

Sponge fingers soaked in Byron Bay coffee, layered with brandy infused whipped cream & sprinkled with cinnamon

Pecan Nut Pie

Roast pecan nuts, layered in a shortbread casing and topped with a honey maple syrup. Served with vanilla ice-cream.

Profiteroles

Chocolate topped profiteroles parisienne with cream and strawberries

Strawberry Cheese Cake

Topped with a strawberry coulis and Chantilly cream

Traditional Pavlova

Pavlova topped with cream, fruit salad and fresh passionfruit pulp

Apple & Coconut Crumble

Apple Crumble with warm custard & strawberries

Mississippi Mud Cake

Rich chocolate cake served with Chantilly cream & strawberries

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Price

All prices include:

- *Freshly baked dinner roll with butter*
- *Self-serve coffee & tea station*
- *Linen hire*
- *Dinner Napkins*
- *Set-up & take down of table settings*
- *Use of round tables*

Based on two choices for each course, served in alternating drops:

<i>Entrée, Main OR Main, Dessert</i>	<i>\$32</i>
<i>Entrée, Premium Main OR Premium Main, Dessert</i>	<i>\$36</i>
<i>Entrée, Main, Dessert</i>	<i>\$39</i>
<i>Entrée, Premium Main, Dessert</i>	<i>\$43</i>

Final Numbers & Payment

Guaranteed number of guests is required two full weeks prior to the event. This will be regarded as the minimum number for the catering and charges.

Final payment must be received 1 full week prior to the function

Cancellation after final confirmation will incur a charge equivalent to 10% of the function cost