

FURNER'S

HOTEL

EST. 1903

PLATTER MENU

Serves Approx. 10-15 Guests

Hot Platter | \$200

Sausage rolls
Party pies
Dim sims
Spring rolls
Wing dings
Mini quiche
Saveloys
Onion rings

Sandwich or Wrap | \$160

Half & Half Option Available

Mixed assortment of meats & salads,
Served on white & multigrain bread
GF option available

Mixed Scones | \$110

Sweet scones with jam & cream
Savoury scones with butter

Cheese & Dips | \$105

Four cheeses
Three dips
Crackers
Celery
Carrot

Sweet All Sorts | \$220

Muffins
Scones with jam & whipped cream
Slab cake (chocolate, date and walnut, carrot)
Slices (jelly & caramel)
Fresh fruit

Antipasto | \$210

Cured meat
Dips
Cheese
Dried & fresh fruit
Pickled vegetables
Nuts
Crackers

Savoury Toast | \$105

Fruit Platter | \$130

Seasonal fresh fruit

Slab Cheesecake | \$135

Lemon curd
White chocolate & raspberry
Top deck chocolate

(V) Vegetarian | (GF) Gluten friendly | (VV) Vegan | (O) Optional can be requested
Seafood - (A) Australian (I) Imported (M) Mixed Origin

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

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SET MENU A

Minimum 20 Guests

Choose 2 Starters and/or Desserts & 2 Mains

Alternate Drop – 2 Courses \$40 | 3 Courses \$50

Choice Option – 2 Courses \$45 | 3 Courses \$55

Starters

Soup of the Day

Salay Chicken

Beef Skewers

Spicy Plum Pork

Mains

Roast of the Day

With roast potato, pumpkin & seasonal vegetables

Baked Seasoned Chicken Breast

With mash, broccoli & carrots, finished with mushroom sauce

Grilled Pork Cutlet

With apple chutney, sweet potato mash & greens

Authentic Curried Lamb

With rice & pappadams

Baked Salmon Fillet (A)

With roast potato, cherry tomatoes & asparagus, finished with lemon herb butter

Vegetarian Stir-fry (V)

Mixed vegetables in an Asian-inspired sauce with Hokkien noodles

Desserts

Apple Crumble with Cream & Ice Cream

Chocolate Pudding with Cream & Ice Cream

Fresh Fruit Salad with Cream

Pavlova with Passionfruit & Cream

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SET MENU B

Minimum 20 Guests
Choose 2 Starters and/or Desserts & 2 Mains

Alternate Drop – 2 Courses \$45 | 3 Courses \$60

Choice Option – 2 Courses \$50 | 3 Courses \$65

Starters

Smoked Salmon Salad (A)
Vodka Chilli Scallops (I)
Spicy Pulled Beef Brisket on Creamy Polenta
French Lamb Loin Cutlets with Mint & Mango Salsa
Asian Duck Confit on Crisp Salad with Potato Blinis
Seafood Bisque with Garlic Bread (M)

Mains

Atlantic Salmon (A)
On pumpkin & spinach risotto with broccolini

Lamb Shank
With potato & parsnip mash, sautéed bacon, garlic & Brussels sprouts

Chicken Breast
With prawns, Tasmanian cheddar & spinach, wrapped in prosciutto,
served with asparagus & hollandaise

Pork Loin Medallions
With sweet potato galette, greens, apple chutney & Dijon cream

Pistachio Crusted White Fish (I)
With garlic mash, broccolini & lemon butter

Beef Cheeks
Slow-cooked beef cheeks with creamy mash, red wine jus & steamed greens

Vegetarian Stir-fry (V)
Mixed vegetables in an Asian-inspired sauce with Hokkien noodles

Desserts

Dark & White Chocolate Cheesecake with Raspberry Coulis
Trio Dessert Selection
Grilled Seasonal Stone Fruit with Vanilla Ice Cream & Berries
Brandy Snap Basket with Melon, Meringue, Strawberries & Cream

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CHRISTMAS MENU

Minimum 20 Guests

2 courses – \$45 | 3 courses – \$65

Starters

Soup of the day

Prawn cocktail with cos lettuce, house-made cocktail sauce & lemon

Mains

Traditional Roast Ham & Turkey

With roast potato, sweet potato, pumpkin & seasonal vegetables,
served with cranberry sauce & gravy

Desserts

Plum pudding with brandy custard & ice cream

Pavlova with berry compote & cream

Extras

Christmas decorations package | \$60
(bonbons, themed serviettes & room styling)

Tea & coffee | \$75

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