



SET MENUS

JANUARY—OCTOBER

KIPLINGS RESTAURANT & FUNCTION ROOMS—MINIMUM 20 PAX

TWO COURSES \$48 - 3 COURSES \$59

CHOICE OF TWO IN EACH COURSE TO BE SERVED ALTERNATIVELY

EXTRA CHOICES \$4 PER PERSON

ENTRÉES

SERVED COLD

PRESSED PORK, VEAL AND CHICKEN TERRINE, SMALL LEAF SALAD, POMEGRANATE & PARMASAN FLAKES **(GF)**

PORCINI & GORGONZOLA TART, PEAR, WHITLOF & RADICCHIO SALAD, WALNUTS & TRUFFLE HONEY **(GF) (V)**

MOROCCAN SPICED QUEENSLAND TIGER PRAWNS, HUMMUS, MINT & SUMAC SALAD & CURRY OIL **(GF)**

SMOKED SALMON AND TIGER PRAWN TIMBALE, AVOCADO, MANGO AND TOMATO SALSA **(GF)**

SERVED HOT

LINGUINI WITH BROCCOLINI, ZUCCHINI, BABY SPINACH, GREEN PEPPERCORN AND CREAM **(V)**

SESAME AND PANKO CRUMBED PRAWN CUTLETS WITH HONEY SOY SAUCE & PICKLED GINGER

SALT & PEPPER SQUID DUSTED WITH TAPIOCA FLOUR, LIGHTLY FRIED, TAMARIND AND GINGER SAUCE

INDIAN TASTING PLATE – TIKKA CHICKEN, CURRY PUFF, KARACHI LAMB RIB, SPICY POTATO AND PEA SAMOSA WITH CURRY MAYONNAISE & MINT RAITA

MAINS

SLOW ROASTED PORK SHOULDER, QUINCE, CHESTNUT AND TRUFFLE STUFFING, CRACKLING, CAULIFLOWER PUREE, BAROSSA HAM & CHEDDAR CROQUETTE, DEMI GLAZE

SCOTCH FILLET OF BEEF, WITH GARLIC POTATO PUREE, ROASTED ROOT VEGETABLES & RED WINE JUS. **(GF)**

PANFRIED BARRAMUNDI FILLET, SAUTEED TIGER PRAWNS, CREAMED LEEKS & MUDCRAB SAUCE **(GF)**

CRISPY SKIN MORROCAN CHICKEN BREAST, ROAST CORN SALSA, SPICED AROMATIC COUSCOUS, LIME YOGHURT **(GF)**

CHURRASCO FIRED MARINATED TASMANIAN SALMON FILLET, ROASTED RED PEPPER RISOTTO, ASPARAGUS AND SAFFRON LEMON SAUCE **(GF)**

LEMONGRASS & COCONUT TIGER PRAWN CURRY, WITH CHILLI, GARLIC, GINGER, LIME, CORIANDER, RICE **(GF)**

CHURRASCO COOKED PORK SCOTCH, RUBBED WITH CHA SUI SAUCE, FIVE SPICE AND RICE VINEGAR WITH SZECHUAN EGGPLANT, BOK CHOY AND HOISIN SAUCE.

HOMEMADE GOATS CHEESE TORTELLINI, FRESH BASIL, GRATED PARMESAN, NAPOLI SAUCE SERVED WITH A STACK OF PANFRIED ZUCCHINI, ONION AND GARLIC IN VIRGIN OLIVE OIL **(V)**

ALL WITH GREEN LEAF SALAD, CHERRY TOMATOES, CUCUMBER, SPANISH ONION, BALSAMIC AND BREAD ROLLS

DESSERTS

APPLE & WILD BERRY CRUMBLE IN THE JUNGLE, MACADAMIAS, CREAM, VANILLA ICECREAM SHOTS

PEACH, PECAN & CRÈME CARAMEL TRIFLE WITH HONEY CREAM & CHOCOLATE SHARDS

THE FAMOUS BBC ETON MESS, SMASHED MERINGUE, STRAWBERRIES, CREAM, ICECREAM, COULIS **(GF)**

DARK CHOCOLATE GANACHE TART WITH SALTED CARAMEL SAUCE AND POPCORN BRITTLE **(GF)**

DESSERT QUARTET **(GF)**

ADD \$3 PER PERSON

Chocolate cup filled with honey vanilla panna cotta, Amaretto jelly

Lemon curd tart wedge with fresh Australian blueberry

Raspberry semifreddo with white chocolate cream and candied citrus fruit

White chocolate mousse cake, hazelnut crunch, mini macaroon and mascarpone cheese

NOVEMBER AND DECEMBER FUNCTION MENUS

SET MENU

KIPLINGS RESTAURANT & FUNCTION ROOMS-MINIMUM 20 PEOPLE
2 COURSES \$48 PER PERSON - 3 COURSE \$59 PER PERSON
EXTRA CHOICE \$4 PER PERSON

ENTRÉE

CHOICE OF TWO TO BE SERVED ALTERNATIVELY
OR
A COMBINATION OF BOTH FOR EACH GUEST

PRESSED PORK, VEAL AND CHICKEN TERRINE, SMALL LEAF SALAD, POMEGRANATE & PARMESAN FLAKES **(GF)**

MOROCCAN SPICED QUEENSLAND TIGER PRAWNS, HUMMUS, MINT & SUMAC SALAD & CURRY OIL **(GF)**

MAIN COURSE

CHOICE OF TWO TO BE SERVED ALTERNATIVELY

SCOTCH FILLET OF BEEF, WITH GARLIC POTATO PUREE, ROASTED ROOT VEGETABLES AND RED WINE JUS **(GF)**

CHURRASCO FIRED MARINATED TASMANIAN SALMON FILLET, ROASTED RED PEPPER RISOTTO, ASPARAGUS AND SAFFRON LEMON SAUCE **(GF)**

CRISPY SKIN MORROCAN CHICKEN BREAST, ROAST CORN SALSA, SPICED AROMATIC COUSCOUS, LIME YOGHURT **(GF)**

ALL WITH GREEN LEAF SALAD, CHERRY TOMATOES, CUCUMBER, SPANISH ONION, BALSAMIC AND BREAD ROLLS

DESSERTS

CHOICE OF TWO TO BE SERVED ALTERNATIVELY

DARK CHOCOLATE GANACHE TART WITH SALTED CARAMEL SAUCE AND POPCORN BRITTLE **(GF)**

“OUR” PAVLOVA, WITH RASPBERRY, RHUBARB COMPOTE, PISTACHIO PRALINE & MASCARPONE CREAM **(GF)**

OR FOR EACH GUEST

DESSERT QUARTET **(GF)**

(add extra \$3 per person)

Chocolate cup filled with honey vanilla panna cotta, Amaretto jelly
Lemon curd tart wedge with fresh Australian blueberry
Raspberry semifreddo with white chocolate cream and candied citrus fruit
White chocolate mousse cake, hazelnut crunch, mini macaroon and mascarpone cheese

THE TANDOORI MENU

\$39 PER PERSON

BOOKINGS OVER 30 PEOPLE

RUDYARD BACKYARD FRONTYARD RAJABAR

HARIYALI CHOPS-TANDOOR ROASTED LAMB LOIN CHOPS MARINATED IN GREEN MASALA, CORIANDER LEAVES, PUREED SPINACH,
ROASTED GRAM FLOUR & FRESH GREEN CHILLIES **(GF)**

TIGER PRAWNS DIPPED IN TANDOORI SPICED MASALA WITH MINT SAUCE **(GF)**

TANDOORI PANEER CHEESE CUBES MARINATED WITH CUMIN, CHILLI & DRIED FENUGREEK LEAVES **(GF)**

CHICKEN THIGH FILLETS-MARINATED IN PICKLED LIME, GROUND KASHMIRI CHILLI PASTE & YOGHURT **(GF)**

CRISPY BEETROOT & LENTIL PATTIES WITH FENNEL, GINGER, CURRY LEAVES & ONION & TOMATO CHUTNEY **(V) (GF)**

DUCK AND CHICKEN SEEKH KEBABS WITH BLACK GARLIC, DATE, PLUM AND GINGER JUS **(GF)**

SAUSAGES MADE IN HOUSE - TANDOORI PORK, SWEET CHILLI & MANGO **(GF)**

HARRA BHARRA CHAMAN-SPICY ONION, VEGETABLE, SPINACH AND POTATO CROQUETTES WITH MAKHANI SAUCE **(V)**

KACHUMBER SALAD-TOMATO, CUCUMBER, CARROT, ONION, PEAS & LEMON JUICE, TAMARIND AND CHILLI DRESSING **(GF) (V)**

HOT FROM THE TANDOOR GARLIC NAANS, CHEESE NAANS & CONDIMENTS

ALL ITEMS SERVED ON PLATTERS

THE CHURRASCO MENU (GF)

\$39 PER PERSON

MINIMUM 30 PEOPLE

RUDYARD BACKYARD FRONTYARD RAJABAR

CHA SUI PORK MEDALLIONS

BEEF RUMP CAP SEASONED WITH ROCK SALT & DIJON MUSTARD

TENDER LAMB LOIN CHOPS

BEEF STEAK, ROMA TOMATO & CARAMALISED ONION SAUSAGES

CHICKEN FILLETS IN KARACHI SPICES & LIME

CHURRASCO TIGER PRAWN TAILS DUSTED WITH BRAZILLIAN SPICE

FRESH PINEAPPLE MARINATED IN CASTOR SUGAR, BROWN SUGAR & CINAMMON

CRUNCHY CHIPS WITH AIOLI

LEAFY GREEN SALAD WITH HONEY AND BALSAMIC DRESSING

BREAD ROLLS AND CONDIMENTS

COCKTAIL FOOD MENU

7 ITEMS \$24.90 * 10 ITEMS \$32.90

MINIMUM 20 PEOPLE JAN-OCT MINIMUM 100 PEOPLE NOV-DEC

SERVED COLD

SMOKED SALMON CORNETTOS, CRÈME FRAICHE, GREEN OLIVE, PRESERVED LEMON, CHIVES, SALMON ROE **(GF)**

BBQ TIGER PRAWN TAILS, CHARGRILLED CAPSICUM, CHICKPEA HUMMUS, ROCKET & SUMAC ON FRENCH BREAD

BRAZILIAN CHEESE PUFFS FILLED WITH MINT & AVOCADO MOUSSE, CHAGRILLED ZUCCHINI & BLACK PEPPER **(V) (GF)**

CRUDITIES – CUCUMBER, CARROT, THREE CAPSICUMS & CHIVES STEMMED IN PIMENTO FILLED DEMI GLASSES **(V)(GF)**

THAI DRESSED COFFIN BAY OYSTERS SERVED WITH CHILLI, CORIANDER, GINGER, FRESH LIME JUICE AND RICE WINE **(GF)**

FRENCH CREPES FILLED WITH CHURRASCO LAMB, MUSTARD, CARAMALISED ONIONS, WATERCRESS & SALSA VERDE

FRESH VIETNAMESE RICE PAPER ROLLS, CHICKEN, ASIAN SALAD, MINT, CHILLI, GARLIC & SPICY SATAY SAUCE **(V)(GF)**

MIXED VEGETABLE SUSHI WITH WASABI, CORIANDER AND SOY DIPPING SAUCE **(GF)**

MILD CHILLI CHICKEN IN TACOS WITH SWEET CORN SALSA, AVOCADO & CHIPOTLE SAUCE

TIGER PRAWN COCKTAILS - TIGER PRAWN & SHRIMP, ICEBERG LETTUCE, SEAFOOD SAUCE **(GF)**

SERVED HOT

BLUE SWIMMER CRAB ARANCINI WITH TOMATO AND CAPERS

JAPANESE PUMPKIN & GOATS CHEESE TART WITH SAGE BUTTER **(V) (GF)**

HOUSE MADE LAMB MINT AND CHILLI SAUSAGE ROLLS WITH CUCUMBER AND CUMIN RAITA

PRAWN AND PORK ORIENTAL MEAT BALLS WITH NAM JIM DRESSING **(GF)**

TENDER LAMB KOFTA SPOONS, WITH ROASTED BUTTERNUT, PICKLED BEETROOT, TAHINI DRESSING **(GF)**

CURRIED POTATO CROQUETTE ROUNDS, CAULIFLOWER & CHEESE, PANKO BREADCRUMBS, CURRY SAUCE **(V)**

LITTLE SLIDERS - BEEF PATTIE, TOMATO RELISH, AMERICAN CHEESE & BRIOCHE MINI BUN

WHOLE SPICY CRUMBED TIGER PRAWNS, INDIAN SALSA, & MADRAS SAUCE

SOUTHERN FRIED BUTTERMILK CHICKEN MINI SLIDERS WITH CHIPOTLE MAYONNAISE AND LETTUCE

LITTLE HONEY PIGGY PANCAKES, ROASTED PORK BELLY, CUCUMBER, RADISH, CORIANDER, HONEY HOISIN SAUCE

SERVED SWEET

TWO STOREY WAGON WHEELS, CRUNCHY BISCUIT, MARSHMALLOW, RASPBERRY JAM & MILK CHOCOLATE COATING

APPLE, RASPBERRY & FRANGIPANE CRUMBLE TARTS WITH WHIPPED KING ISLAND CREAM

HONEY DEW MELON BALLS, MANGO PIECES AND WILD BERRIES, SHORTBREAD TARTLETS WITH CITRUS CUSTARD

HOLD THE CONE! –WHITE CHOCOLATE DIPPED CONES, FILLED WITH TIRA MISU, KAHLUA AND CHOCOLATE SHARDS

FRESHLY MADE NUTELLA OR STRAWBERRY JAM DONUT ROUNDS, ROLLED IN CINNAMON SUGAR, LOLLIPOP STYLE

JUNGLE PROFITEROLES WITH PINEAPPLE & MANGO BITS, PASSIONFRUIT CREAM, MILK CHOCOLATE DOUBLE DIPPED

MINI TRIFLES - SWEETENED PEACH, SANGRIA SOAKED CAKE, RASPBERRY JELLY, LEMON CUSTARD, WHIPPED CREAM

SALTED CARAMEL POPCORN CUPS, WITH FUDGE AND CHOCOLATE MOUSSE, DRIZZLED WITH MELTED CHOCOLATE **(GF)**

MINI PAVLOVAS WITH RASPBERRY COULIS, BERRIES AND FRESH PASSIONFRUIT PULP

KENT TOWN ROCKY ROAD CLUSTERS, TURKISH DELIGHT, MARSHMALLOW, CRUSHED NUTS, THICK MILK CHOCOLATE **(GF)**

ASSORTED PREMIUM WEDGES OF SA. CHEESES ON CRACKERS WITH ACCOMPANIMENTS

PARTIES * CELEBRATIONS * GATHERINGS

THE BASICS \$10.90

JANUARY – OCTOBER
(MINIMUM 15 PEOPLE)

RAJABAR, FRONT YARD & RUDYARD

FIVE SPICE STEAMED VEGETABLE DUMPLINGS WITH HONEY, CHILLI & SESAME DIPPING SAUCE **(GF)(V)**

OUR HOUSEMADE PARTY PIES, PASTIES, SAUSAGE ROLLS & VEGETARIAN QUICHES

POTATO WEDGES OR CRUNCHY CHIPS, SWEET CHILLI SAUCE & SOUR CREAM **(GF)(V)**

MINI CHEESEBURGERS, AMERICAN CHEESE, PICKLE AND TOMATO RELISH

THE INDIAN \$10.90

JANUARY – OCTOBER
(MINIMUM 15 PEOPLE)

RAJABAR, FRONT YARD & RUDYARD

SPICY PEA AND POTATO SAMOSAS WITH MINT YOGHURT **(GF) (V) (VE)**

CRUNCHY KASHMIR SPICED POTATOES WITH MILD BUTTER CURRY DIPPING SAUCE **(GF) (V)**

CHATPATA SQUID, SALT & PEPPER SPICED FLOUR, TAMARIND & GINGER DIPPING SAUCE

CHEESE AND GARLIC NAAN BREADS STRAIGHT FROM THE TANDOOR **(V)**

THE BASICS \$14.90

NOVEMBER & DECEMBER
(MINIMUM 15 PEOPLE)

RAJABAR, FRONT YARD & RUDYARD

FIVE SPICE STEAMED VEGETABLE DUMPLINGS WITH HONEY, CHILLI & SESAME DIPPING SAUCE **(GF)(V)**

OUR HOUSEMADE PARTY PIES, PASTIES, SAUSAGE ROLLS & VEGETARIAN QUICHES

POTATO WEDGES OR CRUNCHY CHIPS, SWEET CHILLI SAUCE AND SOUR CREAM **(GF)(V)**

MINI CHEESEBURGERS, AMERICAN CHEESE, PICKLE AND TOMATO RELISH

TWIN TURKEY & CHICKEN SAUSAGE MEATBALLS, IN QUINOA CRUMBS, CRANBERRY SAUCE

THE INDIAN \$14.90

NOVEMBER & DECEMBER
(MINIMUM 15 PEOPLE)

RAJABAR, FRONT YARD & RUDYARD

SPICY PEA AND POTATO SAMOSAS WITH MINT YOGHURT **(GF) (V) (VE)**

CRUNCHY KASHMIR SPICED POTATOES WITH MILD BUTTER CURRY DIPPING SAUCE **(GF) (V)**

CHATPATA SQUID, SALT & PEPPER SPICED FLOUR, TAMARIND & GINGER DIPPING SAUCE

CHEESE AND GARLIC NAAN BREADS STRAIGHT FROM THE TANDOOR **(V)**

TWIN TURKEY & CHICKEN SAUSAGE MEATBALLS, IN QUINOA CRUMBS, CRANBERRY SAUCE

COCKTAIL FOOD MENUS 20 MINIMUM

AVAILABLE ALL YEAR

ALL MENUS INCLUDE POTATO WEDGES OR CRUNCHY CHIPS, SWEET CHILLI SAUCE AND SOUR CREAM (GF)

4 CHOICES MENU \$14.90

BBQ TIGER PRAWN TAILS, CHARGRILLED CAPSICUM, CHICKPEA HUMMUS, ROCKET & SUMAC ON FRENCH BREAD

BRAZILIAN CHEESE PUFFS FILLED WITH MINT & AVOCADO MOUSSE, CHAGRILLED ZUCCHINI & BLACK PEPPER (GF) (V)

LITTLE SLIDERS - BEEF PATTIE, BACON, TOMATO RELISH, AMERICAN CHEESE AND BRIOCHE MINI BUN

HOUSE MADE LAMB MINT AND CHILLI SAUSAGE ROLLS WITH CUCUMBER AND CUMIN RAITA

7 CHOICES MENU \$23.90

BBQ TIGER PRAWN TAILS, CHARGRILLED CAPSICUM, CHICKPEA HUMMUS, ROCKET & SUMAC ON FRENCH BREAD

BRAZILIAN CHEESE PUFFS BUNS FILLED WITH MINT & AVOCADO MOUSSE, CHAGRILLED ZUCCHINI & BLACK PEPPER (GF) (V)

LITTLE SLIDERS - BEEF PATTIE, BACON, TOMATO RELISH, AMERICAN CHEESE AND BRIOCHE MINI BUN

HOUSE MADE LAMB MINT AND CHILLI SAUSAGE ROLLS WITH CUCUMBER AND CUMIN RAITA

FRESH VIETNAMESE RICE PAPER ROLLS, CHICKEN, ASIAN SALAD, MINT, CHILLI, GARLIC & SPICY SATAY SAUCE (GF) (V)

JAPANESE PUMPKIN AND GOATS CHEESE TART WITH SAGE BUTTER (GF) (V)

FRENCH CREPES FILLED WITH CHURRASCO LAMB, MUSTARD, CARAMALISED ONIONS, WATERCRESS & SALSA VERDE

10 CHOICES MENU \$31.90

SMOKED SALMON CORNETTOS, CRÈME FRAICHE, GREEN OLIVE, PRESERVED LEMON, CHIVES, SALMON ROE

BBQ TIGER PRAWN TAILS, CHARGRILLED CAPSICUM, CHICKPEA HUMMUS, ROCKET & SUMAC ON FRENCH BREAD

BRAZILIAN CHEESE PUFFS FILLED WITH MINT & AVOCADO MOUSSE, CHAGRILLED ZUCCHINI & BLACK PEPPER (GF) (V)

FRENCH CREPES FILLED WITH CHURRASCO LAMB, MUSTARD, CARAMALISED ONIONS, WATERCRESS & SALSA VERDE

FRESH VIETNAMESE RICE PAPER ROLLS, CHICKEN, ASIAN SALAD, MINT, CHILLI, GARLIC & SPICY SATAY SAUCE (GF) (V)

LITTLE SLIDERS - BEEF PATTIE, BACON, TOMATO RELISH, AMERICAN CHEESE AND BRIOCHE MINI BUN

JAPANESE PUMPKIN AND GOATS CHEESE TART WITH SAGE BUTTER (GF) (V)

HOUSE MADE LAMB MINT AND CHILLI SAUSAGE ROLLS WITH CUCUMBER AND CUMIN RAITA

LITTLE HONEY PIGGY PANCAKES ROASTED PORK BELLY, CUCUMBER, RADISH, CORIANDER, HONEY HOISIN SAUCE

WHOLE SPICY CRUMBED TIGER PRAWNS, INDIAN SALSA, AND MADRAS SAUCE

COCKTAIL PLATTERS \$65

PLATTERS SERVE 20 CHEESE PLATTER SERVES 10

ANTIPASTO- COLD CUTS, CHEESE, HOUSE MARINATED VEGETABLES, CORIOLE OLIVES, CIABATTA

SALT & PEPPER SQUID WITH AIOLI & SWEET CHILLI SAUCE

ASSORTED SANDWICHES

PARTY PIES, PASTIES, SAUSAGE ROLLS, VEGETARIAN QUICHES

TRIO OF DIPS, CHARGRILLED PITA & CRUDITES (V)

VEGETABLE DUMPLINGS WITH HONEY, CHILLI & GINGER DIPPING SAUCE (GF) (V)

WEDGES, SWEET CHILLI SAUCE & SOUR CREAM (GF) (V)

DESSERT PLATTER- ROCKY ROAD CLUSTERS (GF), CRUMBLE TARTS, NUTELLA DONUT ROUNDS

AUSTRALIAN CHEESE WITH DRIED FRUIT, QUINCE PASTE, ALMONDS & CRACKERS