

Breakfast Menu

Continental Breakfast (min. 20 guests)

K55.00 per persons

Sliced seasonal tropical fruit platter
Assorted cereals with full cream, skim or soymilk
Selection of natural and fruit yoghurts
Fresh baked Danish pastries, croissants & muffins
Assorted sliced breads, fruit loaf, whole meal, 12 grain, white bread
Jams & preserves
Chilled orange juice, pineapple and apple juice
Freshly brewed coffee and a selection of tea's

Full Buffet Breakfast (min. 30 guests)

K70.00 per persons

Sliced seasonal tropical fruit platter
Selection of natural and fruit yoghurt
Assorted cereals with full cream, skim or soymilk
Fresh baked Danish pastries, croissants & muffins
Assorted sliced breads (whole meal and white bread)
Jams & preserves
Scrambled eggs with chives
Grilled Bacon
Beef and herb breakfast chipolatas
Hash browns
Vine ripened tomatoes with sea salt and fresh herbs
Chilled orange juice, pineapple and apple juice
Freshly brewed coffee and a selection of teas

Prices are subject to change

Breakfast Menu

Hot Plated Breakfast (min. 50 guests)

K60.00 per persons

Fresh baked Danish pastries, croissants & muffins

Toast with Jams & preserves

Fresh fruit platter

Chilled orange juice

Freshly brewed coffee and a selection of tea's

Select one of the Following :

- ◆ Scrambled eggs with chives on toast , herb roasted tomato, chicken and basil
chipolata ,sausages, grilled bacon and golden hash brown
- ◆ Scrambled eggs with garden chives, Tasmanian salmon on a coriander and caper pancake
with hollandaise sauce

Prices are subject to change

Refreshment breaks

Half day continuous tea and coffee K17.00 per person

Full day continuous tea and coffee K27.00 per person

Minimum 15 persons

Prizes are subject to change

Fruit juices K11.00 per person

Tea or coffee K11.00 per person

Herbal teas K11.00 per person

Premium tea break

Bakery selection K11 Per person

Chocolate brownies (1 per person)

Home style assorted cookies (2 per person)

Assorted Danish pastries (1 per person)

Homemade croissants with preserves (1 per person)

Banana cake slice (1 per person)

Coconut and chocolate lamington (1 per person)

Carrot cake with frosted icing (1 per person)

Walnut slice (1 per person)

Scones with jam and cream (1 per person)

Vanilla mocca cream puffs (1 per person)

Savory selection K11 per person

Teriyaki marinated chicken wings (1 per person)

Crumbed goujons of reef fish with caper flower aioli (1 per person)

Mini sausage rolls with bbq sauce (1 per person)

Vegetable spring rolls with sweet chilli jam (2 per person)

Curry samosa's with Taziki dip (2 per person)

Super supreme pizza slices (1 per person)

Ham & cheese mini quiche (1 per person)

Italian meat balls with Napolitano sauce (2 per person)

Mini double smoked ham & cheese croissants (1 per person)

Deluxe tea break selections K16 per person

Fresh cut tropical fruit platter

Individual natural or fruit yoghurts (1 per person)

Espresso coffee tiramisu (1per person)

Banana and cinnamon cake with toffee sauce (3per person)

Toasted salmon, grilled vegetable and cream cheese Panini's (1per person)

Thai prawn and crisp vegetable rice paper rolls (2 per person)

Conference Package 1

Morning Tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

Lunch

Chef's selection of freshly baked bread rolls and butter

Mixed garden salad with crudités and dressings

Island style tropical coleslaw salad with passion fruit aioli

Penne pasta salad with char-grilled vegetables and semi-dried tomato pesto

Oven braised beef hot pot with root vegetables and tomato

Lemon peppered roasted chicken drumsticks

Roasted local Sogeri vegetables

Steamed fragrant rice with Turmeric

Tropical fresh cut fruit platter

Beverage

Assorted soft drinks/ juices/ bottled water

Afternoon tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

K130.00 per person

Minimum 15 persons

Prices are subject to change

Conference Package 2

Morning Tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

Lunch

A selection of freshly baked bread rolls and butter

Mixed garden salad with crudités and dressings

Beetroot and caramelized onion salad with poppy seed dressing

Curried potato and egg salad with poppy seed dressing

Mildly spiced butter chicken curry with spring vegetables and pappadums

Braised beef in black bean sauce with broccoli, capsicum and baby corn

Coconut rice with coriander

Stir fry vegetables with ginger, garlic and sweet soy

Tropical fresh cut fruit platter

Beverage

Assorted soft drinks/ juices/ bottled water

Afternoon tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

K130.00 per person

Minimum 15 persons

Prices are subject to change

Conference Package 3

Morning Tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

Lunch

A selection of freshly baked bread rolls and butter

Mixed garden salad with crudités and dressings

Tropical rice salad with champagne ham and juicy pineapple

Five bean salad with sweet corn, pumpkin seeds and tomato relish

Melanesian beef, ginger and coconut curry with local vegetables

Sweet and sour pork with capsicum and juicy pineapple

Steamed fragrant turmeric rice with toasted almonds and sultanas

Spring rolls/ Samosas sweet chili jam and soy

Tropical fresh cut fruit platter

Beverage

Assorted soft drinks/ juices/ bottled water

Afternoon tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

K130.00 per person

Minimum 15 persons

Prices are subject to change

Conference Package 4

Morning Tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

Lunch

A selection of freshly baked bread rolls and butter

Mixed garden salad with crudités and dressings

Beef and noodle salad with Thai chili dressing

Vegetable salad with curry mayonnaise

Cajun crusted barramundi fillets with a pawpaw and limoncello salsa

Teriyaki chicken with spring vegetables and shallots

Steamed fragrant coconut rice accompanied with prawn crackers

Honey and lemon roasted vegetables

Tropical fresh cut fruit platter

Beverage

Assorted soft drinks/ juices/ bottled water

Afternoon tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

K130.00 per person

Minimum 15 persons

Prices are subject to change

Conference Package 5

Morning Tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

Lunch

A selection of freshly baked bread rolls and butter

Mixed garden salad with crudités and dressings

Mediterranean couscous and roasted vegetable salad

Tuna Nicoise salad with tomato, egg, olives, beans, potato and tuna

Beef stroganoff with mushrooms, onions and peppercorns

Panko crumbed barramundi bites with caper flower aioli and bush lime

Steamed fragrant rice

Garlic vegetables with oyster sauce

Tropical fresh cut fruit platter

Beverage

Assorted soft drinks/ juices/ bottled water

Afternoon tea

Tea, coffee and your choice of two premium tea break selections tea break menu selections

K130.00 per person

Minimum 15 persons

Prices are subject to change

Conference Day 1

Lunch

Chef's selection of freshly baked bread rolls and butter
Mixed garden salad with roast capsicum, olives, parsley and cherry tomatoes
Island style tropical coleslaw salad with passion fruit mayonnaise
Potato Salad with garlic, tomato and paprika Aioli
Grilled barramundi with mango salsa and lemon wedges
Lemon peppered roasted chicken drumsticks
Steamed medley of vegetables
Steamed fragrant rice

Conference Day 2

Lunch

A selection of freshly baked bread rolls and butter
Caesar salad with bacon, parmesan cheese, croutons and dressing
Beetroot, capsicum, red onion salad with garlic aioli
Parsley potato and egg salad with spring onions
Mildly spiced butter chicken curry with spring vegetables and poppadum
Braised beef in black bean sauce with broccoli, capsicum and baby corn
Coconut rice with coriander
Stir fry vegetables with ginger, garlic and sweet soy

Conference Day 3

Lunch

A selection of freshly baked bread rolls and butter
Mixed garden salad with crudités and dressings
Jasmine rice salad with roast capsicum, zucchini, peas and cherry tomatoes
Five bean salad with sweet corn, pumpkin seeds and tomato relish
Beef, ginger and coconut hot pot with local vegetables
Sweet and sour pork with capsicum and juicy pineapple
Steamed fragrant turmeric rice with toasted almonds and sultanas
Roasted Potatoes

K75.00 per person

Conference Day 4

Lunch

Chef's selection of freshly baked bread rolls and butter
Mixed garden salad with tomato, cucumber and red onion
Beef and noodle salad with Thai chili dressing
Vegetable salad with curry mayonnaise
Cajun crusted barramundi fillets with a pawpaw salsa
Teriyaki chicken with spring vegetables and shallots
Steamed fragrant coconut rice accompanied with prawn crackers
Honey and lemon roasted vegetables

Conference Day 5

Lunch

Chef's selection of freshly baked bread rolls and butter
Mixed garden salad with crudités and dressings
Mediterranean couscous and roasted vegetable salad
Tuna Nicoise salad with tomato, egg, olive, beans, potato and tuna
Beef stroganoff with mushrooms, onions and peppercorns
Panko crumbed barramundi bites with caper flower aioli and bush lime
Steamed fragrant rice
Garlic vegetables with oyster sauce.

K75.00 per person

Conference Alternative Menu

Option 1

Fresh baked bread rolls
Slow cooked potato with garlic, paprika and tomato aioli dressing
Moroccan spiced rice salad with tomato, smoked chicken and aibika
Garden salad with balsamic dressing
Stir fry beef with broccoli, cauliflower and oyster sauce
Grilled barramundi with lemon butter sauce
Steamed coconut rice
Assorted seasonal vegetables

Option 2

Fresh baked bread rolls
Roasted kaukau, eggplant and chickpea salad
Garden salad with tomatoes, cucumber, Spanish onions and balsamic dressing
Chicken and papaya salad with coriander
Roast pork with apple cider sauce and pork crackling
Roasted chicken with apricot, chili and lime sauce
Seasonal wok tossed vegetables with soy and ginger
Steamed Jasmine rice infused with ginger

Option 3

Fresh baked bread rolls
Potato salad with garlic, tomato and paprika aioli
Greek salad with ice berg lettuce, cucumber, olives, feta, Spanish onion and tomatoes
Caesar salad, crispy bacon, croutons, shaved parmesan and anchovy dressing
Penne pasta with mushrooms, bacon, garlic cream sauce and parmesan
Moroccan chicken drums with Bok Choy
Grilled mixed reef fish with lemon pepper
Steamed coconut rice

K75.00 per person

Evening Buffet Menu Option 1

Soup

Chef's soup of day with fresh baked bread rolls

Salads

Roasted kaukau, eggplant and chickpea salad

Garden Salad with tomatoes, cucumber, Spanish onions, balsamic dressing

Chicken and Papaya salad with coriander

Hot Mains

Thai Red beef curry with toasted almonds and coriander

Roasted Chicken with apricot, chilli and lime sauce

Peppered yellow fin tuna with mild wasabi sauce

Seasonal wok tossed vegetables with soy and ginger

Steamed Jasmine rice infused with ginger

Dessert

Fresh cut tropical fruit platter

Cherry and coffee mousse cake with whipped cream

K126.00 per person

Minimum 30 persons

Prizes are subject to change

Evening Buffet Menu Option 2

Soup

Chef's soup of day with fresh baked bread rolls

Salads

Slow cooked Potato with garlic, paprika and tomato aioli dressing

Moroccan spiced rice salad with tomato, smoked chicken and aibika

Garden salad with balsamic dressing

Antipasto platter with marinated vegetables, continental meats including , smoked ham, salami

NZ mussels with assorted condiments

Hot Mains

Stir fry beef with broccoli, cauliflower and oyster sauce

Grilled fresh wahoo with dill mustard sauce

Roast pork with apple cider sauce and pork crackling

Steamed coconut rice

Assorted seasonal vegetables

Roasted kaukau with butter and paprika

Dessert

Chocolate mud cake with whipped cream

Mixed Berry and yoghurt cheesecake

Fresh cut tropical fruit plater

K138.00 per person

Minimum 50 persons

Prizes are subject to change

Evening Buffet Menu Option 3

Soup

Seafood chowder with fresh baked bread rolls

Salads

Caesar salad, cos leaves, crispy bacon, croutons, shaved parmesan and anchovy dressing

Slow cooked Potato with garlic, paprika and tomato aioli dressing

Moroccan spiced rice salad with tomato, roasted peppers and olives

Antipasto platter with marinated vegetables, continental meats including , smoked ham, salami

NZ mussels with assorted condiments

From the Carvery

Roast pork with apple sauce and crackling

Roast beef sirloin crusted with mustard and rosemary

Hot Mains

Grilled Barramundi fillets with a mild wasabi sauce

Thai marinated Chicken pieces with an apricot chili and lime sauce

Assorted steamed vegetables with sea salt crystals

Steamed jasmine rice infused with ginger and lemongrass

Steamed corn with maple butter

Roasted kaukau with butter and paprika

Dessert

Fresh cut tropical fruit plater

Passion-fruit cheesecake

Layered chocolate and raspberry cake with whipped cream

Selection of imported cheese with crackers and dried fruits

K150.00 per person

Minimum 50 persons

Prizes are subject to change

BBQ Menu

Cold Selection

Fresh Garden salad with tomato, onion and carrot

Potato salad with mustard, red onion and bacon

Coleslaw with aioli dressing

Condiments:

Balsamic Dressing, & Lemon Dressing

On the Grill

Beef & Herb sausages with Caramelized onions

Grilled yellow fin tina with mango and papaya salsa

Marinated minute steak with mushroom sauce

Grilled chicken legs infused in lemongrass, ginger and coriander

Hot Mains

Baked Potato with sour cream

Corn on the cob with maple herb butter

Grilled onions

Fresh baked garlic bread

Condiments:

Tomato Sauce , Hot English Mustard, seeded mustard, sweet chili sauce, peppercorn sauce

Dessert

Fresh cut tropical fruit plater

Chocolate Mud Cake

Passionfruit Cheese Cake

Condiments:

Custard , chocolate sauce , whipped cream

K144.00 per person

Minimum 30 persons

Prizes are subject to change

Themed Buffet Asian cuisine

Salads

Freshly baked roll selection with butter
Thai seafood salad with papaya, chili and glass noodles
Vegetarian salad with nam jim sauce
Char sui sweet and sour pork salad
Dressings, Relishes and Condiments

Hot Appetizer

Dim sim selection (Spring rolls, samosa, prawn crackers)
With sweet chilli, sweet soy and wasabi aioli

Hot Mains

Tandoori baked fish with coriander and lemon
Butter chicken curry with tomato and tamarind
Braised beef and black bean sauce with baby vegetables
Chicken noodle stir fry
Stir fry vegetables with garlic, ginger, oyster sauce and sesame seeds
Coconut rice with coriander omelette

Dessert

Chocolate brownie slice
Mini lemon tarts
Chocolate cinnamon cake with Chantilly cream
Fresh cut tropical fruit platter

K150.00 per person

Minimum 50 persons

Prizes are subject to change

Themed Buffet

Papua New Guinea Mumu

Cold Selection

Freshly baked rolls and butter

Tossed mixed leaf salad with coutons and market crudities

Kau kau and bacon salad with herb and mustard mayonnaise

Crisp local vegetable salad with coconut vinaigrette

Tropical rice salad with ham and pineapple salsa

Cold display

Marinated fish salad

Lemon wedges, cocktail dressing and vinaigrette

Hot dishes

Roasted highlands leg of pork with crispy crackling and pan jus

Melanesian beef and ginger curry with local spices and fresh herbs

Kakaruk pieces poached in coconut and ginger

Local reef fish karamap with aibika, pitpit and chilli

Mumu of vegetables with taro, pitpit, Rabaul bananas, yam and kau kau

Steamed fragrant coconut rice

Desserts

Tapioca pudding

Banana pudding

Mango and passion fruit cheese cake

Tropical fresh cut fruit platter

K150.00 per person

Minimum 50 persons

Prizes are subject to change

Themed Buffet International Cuisine

Cold Selection

Freshly baked rolls and butter

Beetroot and caramelized onion salad with garlic aioli

Curried potato and egg salad with poppy seed dressing

Cold display

Cold cut selection of salami, double smoked ham and pink roast beef

Presented with mustards, relishes, chutneys and dressings

Char-grilled vegetable antipasto platter with pesto

Hot dishes

Cajun crusted reef fish with paw paw salsa

Braised beef in black bean sauce with broccoli, capsicum and baby corn

Mildly spiced butter chicken curry with spring vegetables and popadum

Roasted paprika potatoes with bacon and onions

Stir fry vegetables with ginger, garlic and sweet soy

Steamed fragrant rice with toasted almonds and saffron oil

Desserts

Coconut lamingtons

Mango and passion fruit cheese cake

Black forest cake slice

Assorted cheese platter

Tropical fresh cut fruit platter

K160.00 per person

Minimum 50 persons

Prizes are subject to change

Menu option 4 *Seafood feast*

Cold Selection

Freshly baked bread roll selection with butter

Tossed seasonal greens with tomato, cucumber, carrots and Spanish onions

Poached seafood, roasted pimento and pasta salad with tarragon aioli

Prawn and noodle salad with sesame seeds and chilli vinaigrette

Pearl barley and char-grilled vegetable salad with marinated feta and sun-dried tomato

Presented with relishes, chutneys and dressings

Seafood display

NZ. Green lip mussels with tomato and fine herb salsa

Poached gulf prawns with lemon wedges and cocktail sauce

Steamed local mud crabs with mango and paw paw salsa

Soup station

New England seafood chowder infused with pernod

Hot dishes

Grilled fillet or local reef fish with lemon butter sauce and grilled vegetables

Sauteed chicken pieces with peperonata sauce

Gratinated seafood medley with vegetables and parmesan top

Barramundi karamap with coconut, aibika and chilli

Lemon and herb scented rice

Steamed vegetable medley

Dauphinoise potato with onions and market herbs

Desserts

Apple and cinnamon crumble pie

Black forest cake with cherries

Lemon curd slice with Chantilly cream

Fresh cut tropical fruit platter

K180.00 per person

Minimum 50 persons

Prizes are subject to change

Set Menu

Soups

Chicken and sweet corn	K30.00
Roasted Sogeri vegetable soup with vintage cheddar croutons	K25.00
Leek, potato and bacon soup with garlic croutons	K25.00
Roasted tomato and basil soup with mozzarella focaccia	K25.00
Pumpkin, sweet potato, ginger and coconut soup with smoked paprika croutons	K25.00
New England seafood chowder laced with Pernod and saffron served with grissini sticks	K36.00
Mushroom, roasted garlic and truffle oil cappuccino soup	K40.00
Lobster bisque espresso laced with XO brandy accompanied with lobster bruschetta	K46.00

Entrees

Salt and pepper calamari with garden greens salsa verde and caper flower aioli	K42.00
Lemon pepper crusted yellow fin tuna, pickled vegetables with	K42.00
Melanesian marinated fish cocktail with bush lime, coconut juice and a hint of chili	K42.00
Poached pacific prawn and micro herb salad, with sesame tulies	K42.00
Honey sesame chicken breast with roasted cashew and noodle salad finished with sweet soy and lime dressing	K45.00
Beef Carpaccio "raw beef thinly sliced" with parmesan, croutons,	K45.00
Soy glazed slow roasted pork belly with rice noodles, fresh herbs and hoisin dressing	K47.00
Beef short rib with nampla infused water melon, shaving coconut toasted sesame	K63.00

Set Menu

Mains

Cajun crusted chicken breast with roast pimento puree, rosemary salted	K79.00
Char grilled tenderloin of beef with garlic mash, balsamic glazed roasted vegetables and a thyme jus	K120.00
Grilled fillet of lemon peppered reef fish with kau kau mash, sautéed vegetables and karamap sauce	K68.00
Grilled barramundi fillet with a mango salsa, accompanied with a green	K79.00
Seared Tasmanian salmon with honey roasted pumpkin , quinoa, basil	K120.00
Pan seared beef tenderloin topped with tiger prawns served with buttered	K120.00

Desserts

Apple and cinnamon crumble pie with brandy custard	K35.00
Fresh fruit Pavlova with whipped cream, sugar fruit coulis and raspberry drizzle accompanied with Pistachio biscotti	K35.00
Classic lemon meringue pie with minted cream and strawberry coulis	K35.00
Tiramisu cake laced with Frangelico, mascarpone and shaved chocolate	K34.00
Dark chocolate brownie with vanilla cream and raspberry coulis	K34.00
Mango and passion fruit cheese cake with Sepik vanilla cream, tropical coulis and biscotti	K34.00
Baked Italian espresso cheese cake with biscotti and coffee coulis	K34.00
Coffee, kahlua and choc chip mousse with short bread fingers and Tia Maria coulis	K34.00
Fresh fruit sashimi with pineapple chips ad toasted coconut dipping yoghurt	K27.00
Zesty lemon tart with homemade honeycomb and vanilla bean ice cream	K48.00
Individual plated cheese with preserved fruits, crudities, walnut loaf, nut medley and water crackers	K47.00

Canapes

Choose any 3 hot & 3 Cold **K66.00 pp**

Choose any 3 hot & 2 Cold **K55.00 pp**

Choose any 2 hot & 2 Cold **K44.00 pp**

Cold Selection

Selection of sushi rolls with Kikkoman soy and wasabi

Smoked salmon and cream cheese crepe with dill aioli

Vegetable frittata with roasted peppers and onion jam **V**

Chicken liver toasted French bread

Feta cheese, sun-dried tomato and basil tart **V**

Crab with coriander and lemon cream cheese

Confit pumpkin, caramelized onion and feta frittata **V**

Mild chili, tomato and Spanish onion bruschetta **V**

Smoked chicken and mango salsa tartlet

Mini shrimp cocktail

Polynesian red fish skewer

Hot Selection

Salt & pepper squid with garlic aioli

Tempura reef fillets goujons with tartare sauce

Samosas **V**

Bacon & egg mini quiches

Cajun spiced skewered prawns

Arancini with basil and parmesan **V**

Coconut crumbed prawn with lime aioli

Vegetable spring roll **V**

Crumbed vegetarian risotto cakes **V**

Sweets Selection (Cold)

Mini Caramel tart

White chocolate mousse cake

Passion fruit cheesecake

Mini fruit skewers

Mini coconut crumbed lamingtons

Beverage Price List

SOFT DRINKS

	Region	Glass	Bottle
All Assorted Soft-drink Cans		8.00	
Natures Own Water (600ml)		8.00	
Juice By The Glass (Orange/Pineapple/ Apple /Tomato/ Pure Azz Juice Bottle)		9.00	
Lemon Lime & Bitters		12.00	

SNACKS

Peanuts		8.00	
Packet Chips		11.00	

WHITE WINES

Sparkling

Villa Teresa Organic Prosecco, Veneto Italy (House Pour)	Barossa Valley, Australia		235.00
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Riesling

Jacobs Creek	South Eastern Australia	38.00	150.00
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Chardonnay

Wolf Blass Eaglehawk	South Eastern Australia	38.00	150.00
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Sauvignon Blanc

Buronga Hill Estate (House pour)	South Eastern Australia	33.00	130.00
Jacobs Creek	South Eastern Australia	38.00	150.00
Monkey Bay	Marlborough, New Zealand		205.00
Stoneleigh	Marlborough, New Zealand		230.00

Moscato

Wine Gang	NSW, Australia	25.00	100.00
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Beverage Price List

RED WINES

	Region	Glass	Bottle
Cabernet Sauvignon			
Buronga Hill Estate (House Pour)	South Eastern Australia	33.00	130.00
Foundstone	South Eastern Australia		225.00
Wyndham Estate Bin 444	South Eastern Australia	44.00	175.00
Wolf Blass Eaglehawk	South Australia	39.00	155.00
Shiraz			
Jacobs Creek	South Eastern Australia	41.00	165.00
Wyndham Estate Bin 555	Hunter Valley, Australia	44.00	175.00
Jacobs Creek Shiraz Reserve	Barossa, Australia		205.00
Foundstone	South Eastern Australia		220.00
Merlot			
Wyndham Estate Bin 999	South Eastern Australia	44.00	175.00
Jacobs Creek	South Eastern Australia	40.00	160.00
Pinot Noir			
Stoneleigh	Marlborough New Zealand		230.00
Blends			
Jacob's Creek Shiraz Cabernet	South Eastern Australia	40.00	160.00
Wyndham Estate Bin 888 , Cabernet Merlot	South Eastern Australia	39.00	155.00
Wirra Wirra Church Block Cabernet Merlot	McLaren Vale, Australia		260.00

Beverage Price List

Beverage options

BEERS

Local

SP Larger Bottle (Stubby)	18.00
SP Green Can	18.00
Niugini Ice Bottle	22.00
Niugini Ice Can	22.00
SP Export Long Neck	22.00
SP Export White Can	22.00
Chiller Fruity Beer Raspberry	23.00
Chiller Fruity Beer Tropical	23.00

Pacific Beer Pale Ale Bottle	18.00
Pacific Beer Pale Ale Can	18.00
Pacific Beer Pilsener Bottle	19.00
Pacific Beer Pilsener Can	19.00
Pacific Beer Premium Bottle	18.00
Pacific Beer Premium Can	18.00

Imported

Heineken Bottle	24.00
Heineken Can	24.00
Heineken 0.0 Bottle	20.00

CIDERS

Strongbow Gold Apple	23.00
Strongbow Red Berries	23.00

SPIRITS

Local

Tradewinds Scotch Whiskey	16.00
Tradewinds Bourbon Whiskey	16.00
Tradewinds Dry Gin	16.00
Tradewinds Dark Rum	16.00
Tradewinds Vodka	16.00
Tradewinds Brandy	16.00

Imported

Absolute Vodka	22.00
MacMillan Whiskey	20.00
Bundaberg Rum	21.00
Gordon's Dry Gin	23.00
Smirnoff Red	22.00
Bacardi	24.00
Jim Beam	26.00
Bombay Sapphire	29.00
Jack Daniels	28.00
Wild Turkey	25.00
Johnny Walker Red	24.00
Johnny Walker Black	28.00
Jameson Irish Whiskey	25.00

LIQUEURS

Baileys	20.00
Malibu	20.00
Kahlua	20.00
Tia Maria	20.00
Grand Marnier	23.00
Cointreau	25.00
Drambuie	25.00
Jägermeister	26.00
Southern Comfort	22.00
Ouzo 12	20.00

Glass

Beverage Package

Premium

Buronga Hill Estate Sauvignon Blanc (House Pour)
Buronga Hill Estate Cabernet Sauvignon (House Pour)
Dunes & Greene Chardonnay Pinot Noir (Hous Pour)
Local Beers
Assorted soft drinks, juice and bottled water

One Hour K100 Two Hours K120 Three Hours K150 extra 1/2 hour K30

VIP

Buronga Hill Estate Sauvignon Blanc (House Pour)
Buronga Hill Estate Cabernet Sauvignon (House Pour)
Dunes & Greene Chardonnay Pinot Noir (Hous Pour)
All Beers
Local Spirits
Liqueurs
Assorted soft drinks, juice and bottled water

One Hour K120 Two Hours K140 Three Hours K170 extra 1/2 hour K50