



Group menus to 31 June 2010

We have group menus for

Breakfast

Lunch

Evening dining

These menus are for a minimum of 12 persons

We also have options for children

All prices are per person unless stated otherwise

We can seat 36 persons in our restaurant. Larger groups of up to 100 persons can be catered for at extra cost for hire & transport of marquee, tables, chairs, linens, crockery & tableware.

There is a minimum requirement of 2 courses for evening group dining.

Final numbers need to be confirmed 72 hours in advance.

Vegetarian / vegan/ special diets can be catered for

Functions at Kinloch are either fully catered by ourselves from our Registered kitchen or fully self catered. For food safety reasons, with the exception of cakes, we do not serve or prepare food stuffs that we have not sourced ourselves.

During our peak season of 1st Dec to 31st March or Easter Monday (whichever is later), for groups booking the whole lodge there is a requirement that dinner & breakfast is taken by everyone staying on site.

Please also see our wine list. We can buy in a particular wine for you if it is not on our list. Should you wish to supply your own wine our corkage is \$15 per bottle. We do not allow BYO beers or spirits.

These menus & prices are valid to 31 June 2010



Group Breakfast options

Breakfasts can be served between 7.30 and 9.30 am

The Kinloch Continental buffet \$17.50

A self serve buffet comprising home baked croissants, home baked breads & muffins, muesli & cereals, yoghurt, fresh fruit salad, preserves accompanied by tea or filter coffee and orange and apple juice

The trampers treat \$26

A cooked plated breakfast comprising 2 eggs on toast with bacon, sausages, hash browns, grilled tomato accompanied by tea or filter coffee and orange or apple juice

The full Monty \$30

The Kinloch Continental buffet breakfast followed by a cooked plate of 1 egg on toast, bacon, sausages & grilled tomato

The Celebration Breakfast \$24

Eggs Benedict on toasted ciabatta with crispy bacon accompanied by tea or filter coffee and orange or apple juice with the option of a glass of sparkling wine - \$7 per glass

Express breakfast \$15

A light option of a toasted muffin filled with bacon, fried egg & melted cheese accompanied by breakfast tea or filter coffee and a glass of orange or apple juice



Group Lunch Options

Lunch can be served between 12 and 3 pm

Antipasto platter \$30

Platters of home made chicken pate, baked stuffed mussels, creamy brie cheese, marinated mushrooms, chargrilled peppers, roasted tomatoes, olives, selection of home made dips, chutney & home baked breads

Rustic farmers lunch \$ 50

Whole rare roasted beef sirloins
Kinloch home hot smoked salmon sides
Home baked foccacia & dark rye breads
Dressed Tomato & red onion salad
Mesclun herb salad
Antipasto: Marinated mushrooms, chargrilled peppers, pickled onions
Home made chutney & aioli
Mustard & horseradish sauce
Cheese selection, wafers, grapes, seasonal fruits



BBQ Lunch \$35

A plated 2 course lunch

Marinated chicken kebab, gourmet sausage, 125g rump steak, home baked garlic bread, potato salad, dressed tomato & herb leaf salad.

Home made Ginger lemon tart with fresh whipped cream

Light Lunch \$16.5

A bowl of home made soup accompanied by an open cheese, ham & salad sandwich

2 course light lunch \$23

A bowl of home made soup with fresh baked bread & butter followed by an open cheese, ham & salad sandwich and a selection warm pastry savouries

Forked buffet lunch \$25

This option is for a minimum of 20 persons

Home made warm savoury pastry rolls
Selection of cut sandwiches
Roasted chicken drumsticks
Home made coleslaw
Selection of home made breads and dips
Selection of crispy vegetable crudités to accompany the dips
Mixed leaf & tomato salad



Filter coffee & English breakfast tea

Group Dinner options

Dinner can be served between 6 and 8 pm

You can create your own menu by selecting from the appetiser, main & dessert options below (there is a minimum requirement of appetiser & main or main & dessert) or simply choose one of our fixed price Table d'hôte menus.

If you wish to bring a wedding or celebration cake we can either:-

- (1) serve this at no cost after dessert and prior to any speeches or
- (2) plate it with appropriate accompaniments in substitution of the dessert in the set menus or
- (3) plate it with appropriate accompaniments and serve it as a dessert at a cost of \$7.50 per head

Appetisers

Canapés \$18 for your choice of 2 hot and 2 cold selections from:

Hot

Thai fish cakes with sweet chilli sauce
Marinated chicken kebabs
Bacon wrapped mussels
Caramelised onion & blue cheese tarts

Cold

Assortment of home made sushi rolls
Smoked salmon on herbed mini muffin halves
Prosciutto wrapped melon
Rare venison fillet & onion marmalade on rice crackers



Antipasto platter \$20

Platters of home made chicken pate, baked stuffed mussels, creamy brie cheese, marinated mushrooms, chargrilled peppers, roasted tomatoes, olives, selection of home made dips, chutney & home baked breads

Bread & Dips \$10

Selection of home baked breads with White bean & garlic dip, hummus, basil pesto, aioli

Soups \$12

Carrot, orange & coriander
Roasted tomato
Leek & Potato
Thai spiced pumpkin

Mains

Buffet option 1 \$30

Chicken Provencal (tomato, herb & black olive sauce)
Roasted rump beef with peppercorn sauce
Steamed basmati rice
Rosemary roasted potatoes
Seasonal vegetables

Buffet option 2 \$50

Baked ham with orange & mustard sauce
Whole sides of home smoked salmon
Roast sirloin of beef & mushroom gravy
Medley of oven roasted root vegetables
Greek salad
Mesclun salad

BBQ option \$35

Served from the BBQ:-

200g rump steak
100g chicken kebab
90g gourmet sausage
2 slices home baked garlic bread

Self served:-

Greek salad
Warm dressed potato salad
Homemade coleslaw
Mixed lettuce & tomato salad
Selection of sauces & dressing

Desserts

Individually plated:-

Chocolate rum torte, whipped cream & berries \$12
Ginger lemon tart, whipped cream \$10
Warm sticky date pudding, caramel & chocolate sauces, cream \$14
Warm chocolate brownie, chocolate sauce & ice cream \$12
Individual pavlovas, ice cream, cream, chocolate sauce & berries \$14

Cheese board \$15

Self served selection of cheeses, crackers, fresh & dried fruits



Table D'hôte set menus

Menu 1 \$55

A dressed roasted vegetable salad on mixed leaves topped with crispy bacon & feta, toasted seeds, orange zests

Lemon, rosemary & garlic whole chicken breast on slow baked tomato & sage haricot beans with creamy spinach

Blackberry & almond tart, berries, ice cream

Menu 2 \$65

Salad of free range corn fed chicken, mango, cashew nuts, mixed leaves & lime dressing

Pre-ordered choice of either:-

Barbequed shoulder of Cardrona lamb, lemon & cinnamon marinade on warm salad of aubergine, cumin potato & feta; or

Grilled Groper fillet with a fresh herb sauce on mixed basmati & wild rice and seasonal vegetables

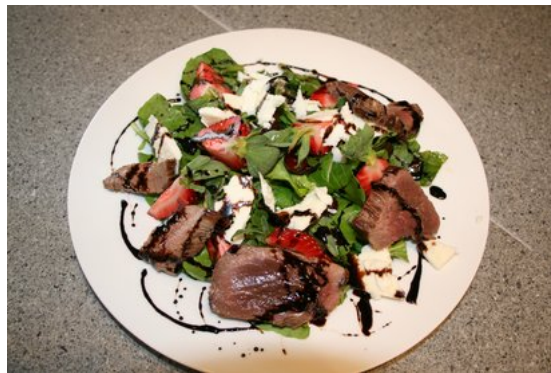
Home made profiteroles, vanilla cream, warm chocolate sauce

Menu 3 \$75

Salad of rare venison fillet, plum & pinot sauce on mixed leaves, strawberries & feta

Roasted salmon fillet, lemon hollandaise, potato parisienne, French beans

Chocolate & brandy mousse



Children's dining

Scrummy platters \$10 per child, minimum 4 children

Chicken kebabs
Baby sausages
Fish pieces
Fries, ketchup
Baked beans
Crunchy carrot batons, apple & tomato wedges,



Plated mains \$10

Pan fried chicken breast pieces, fries or rice, steamed garden vegetables
Grilled fish fillet, fries or rice, steamed garden vegetables
Pasta with creamy tuna & bacon sauce, salad garnish

Desserts \$5

Banana Split, ice cream, chocolate sauce
Ice cream fruit sundae
Fresh fruit salad with cream or ice cream

Finishing touches

The following finishing touches can be added

Breakfast tea or fresh filter coffee \$4
Morning tea & coffee with home baked savoury muffins \$7.5
Afternoon tea & coffee with selection of home baked slices \$7.5
Basket of seasonal fruits \$2
1.5 l Pitcher of apple or orange juice \$10
Glass of mulled wine \$4 per glass

