



# Starline Alpacas Farmstay Resort

## Function Catering Options

**Monkey place**  
Catering



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*Please note: Function catering options are designed for use within the Powerhouse Function centre and are based on a minimum of 20 guests. In-cottage dining is limited to the maximum occupants of a cottage and use of the cottages for a large function is not permitted.*

*Please contact the resort on 02 6579 1081 for Powerhouse bookings*

**Chef - Ben Sanger**

**Phone:** 0412 397 691 **Email:** [chef@monkeyplace.com.au](mailto:chef@monkeyplace.com.au)

**Web:** [www.monkeyplace.com.au](http://www.monkeyplace.com.au)



## **BUFFET BBQ**

Our chef prepared BBQ menu is a hassle free option for dining. We offer a basic package that will suit most tastes, to keep everyone in the group satisfied.

**Cost - \$60pp** (Minimum charge based on 20 people)

### ***Meats & Sides***

Hunter Valley "Sausage King" Sausages  
Marinated Chicken Tenderloin Skewers  
Corn Cobs with Lemon and Chilli Salt  
Green Leaf Salad with Balsamic Vinaigrette  
Thai Style Coleslaw with Fresh Coriander  
Classic Potato Salad with Bacon and Onion  
Greek Salad with Feta Cheese and Fresh Oregano  
Bread Rolls and Condiments

### ***Plus choose 1 of the following meat or seafood:***

New York Cut Sirloin Steak 200g  
Double Smoked Scotch Fillet Steak 200g  
Lamb Cutlets  
King Prawns  
Market Fresh Fish Parcels

### ***Dessert - Fruit Platter plus choose 2 of the following:***

Individual Pavlova with Berries  
Belgian Chocolate Mousse  
Lemon Meringue Tartlets•  
Crème Caramel  
Dark Chocolate Mud Cake  
Coconut Panna Cotta  
Baked Vanilla Cheesecake

### ***Package Includes:***

- Table set up
- Linen table cloths, disposable napkins, cutlery and crockery
- Staff for 3 hour food service and clearing

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## **DINNER BANQUET MENU**

3 Course Set menu -choose 1 dish per course - **\$75 pp**

3 Course Alternate Drop - choose 2 dishes per course served alternatively - **\$90 pp**

### ***Entree***

Seared Sea Scallops, Carrot and Vanilla Puree, Crisp Pancetta, Pea Shoots  
Butternut Pumpkin Pansoti Pasta, Fresh Basil, Olive Butter  
Beetroot and Goats Cheese Tartlet, Rocket, Apple Balsamic Reduction, Pine Nuts  
Duck Rilletto, Tomato Jam, Mustard Pickle, Sourdough Toast  
Flash Seared Tuna, Pickled Cucumber and Apple, Avocado Mousse, Lime

### ***Main Course***

Oven Roasted Fillet of Beef, Potato Puree, Prosciutto and Asparagus, Balsamic Jus  
Peppered Lamb Loin, Herbed Polenta, Mushroom Ragout, Thyme Sauce  
Lemon Infused Ocean Trout, Salad Niciose, Basil Emulsion  
Grilled Snapper Fillet, Cauliflower, Bacon and Chilli, Salsa Verde  
Spice Roasted Duck, Potato Croquette, Pear, Cherry - Tarragon Sauce

### ***Dessert***

Baked Lemon and Lime Tart, Berry Compote, Honey Mascarpone  
Warm Apple Strudel, Cinnamon Anglaise, Rum and Raisin Ice Cream  
Orange and White Chocolate Cheesecake, Macerated Strawberries, Lemon Crisp  
Milk Chocolate Bailey's Brulee, Raspberry Confit, Pistachio Biscotti  
Dark Chocolate and Espresso Torte, Roasted Almond Ice Cream, Apricot Sauce

### ***Package Includes:***

- Table set up
- All plates, cutlery and linen
- Minimum charge based on 20 people

### ***Note:***

- Please advise any special dietary requirements within the group
- All alcohol provision and service BYO. Does not include glassware but this can be hired for a nominal fee.

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## **FINGER FOOD FUNCTIONS**

Pre-Dinner Drinks – Choose 3 (2 serves of each) from below @ \$18pp

Cocktail Function – Choose 8 (2 serves of each) from below @ \$45pp

### ***Vegetarian***

Vietnamese Rice Paper Rolls with Nuoc Cham

Tomato and Bocconcini Skewers with Caramelized Balsamic

Crisp Mini Puri with Chickpea and Coriander Water

Mini Tomato and Basil Bruschetta

Parmesan Shortbread with Tomato Confit

Mini Apple, Walnut and Cheddar Muffins

Caramelized Onion and Goats Curd

Mushroom and Herb Arincini Balls

### ***Meat/Poultry***

Bacon and Mushroom Vol au Vent

Confit Duck Pies with Capsicum Essence

Roasted Lamb Loin with Eggplant and Garlic Puree

Mini Tandoori Chicken Skewers

Truffled Chicken Strudel

Mini Beef Kofta with Cumin Raita

Lamb Shank Croquette with Thyme Emulsion

Chicken Liver Parfait with Apple Confit

### ***Seafood***

Freshly Shucked Sydney Rock Oysters with Lemon

Pepper Seared Yellowfin Tuna with Pickled Vegetables

Pan Seared Sea Scallop with Cauliflower and Bacon

Chilli and Lime King Prawn Skewers

Tuna Nori Rolls with Soy and Wasabi

Smoked Salmon and Lemon Crepes

Thai Style Crab Cakes with Lime Mayonnaise

Kingfish Ceviche with Tobiko

### ***Package Includes***

- Wait staff for food service and clearing
- All serving crockery and disposable napkins

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## **BREAKFAST OPTIONS**

### ***Working Buffet Breakfast - \$25pp***

Freshly Baked Muffins  
Banana Bread  
Bircher Muesli  
Croissants  
Seasonal Fruit Salad  
Selection of Individual Yoghurts  
Selection of Juice  
Tea and Coffee Station

### ***Hot Breakfast – all of the above plus the following - \$40 pp***

Bacon  
Breakfast Sausages  
Scrambled Eggs  
Mushrooms  
Grilled Tomato  
Selection of Toast and Condiments

### ***Package Includes:***

Table set up  
All crockery, cutlery and disposable napkins  
Staff for serving and clearing for hot breakfast option

Minimum charge based on 20 people

### ***BOOKINGS:***

*Monkey Place Catering phone: 0412 397 691*

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