

MENU BOOKLET

BREAKFAST



BUFFET MINIMUM 30 PAX

COLD SELECTION:

FRUIT JUICE (APPLE & ORANGE) SELECTION OF 3 CEREALS NATURAL YOGHURT FRESH FRUIT PLATTER SELECTION OF HOUSE BAKED MUFFINS TOAST, SPREADS, JAM, HONEY

HOT SELECTION:

SCRAMBLED EGGS GRILLED BACON HASH BROWNS HERBED ROASTED TOMATOES GARLIC MUSHROOMS

EGGS BENEDICT, HAM \$2 PER PERSON \$1.5 PER PERSON CROISSANT \$2 PER PERSON CHICKEN CHIPOLATA

TEA & COFFEE STATION

BREAKFAST



CONTINENTAL

\$19 PER PERSON (MIN 20 GUESTS)

FRUIT JUICE (APPLE & ORANGE)
SELECTION OF 2 CEREALS
NATURAL YOGHURT
FRESH FRUIT PLATTER
SELECTION OF HOUSE BAKED MUFFINS
CROISSANTS
WHOLEMEAL AND SOURDOUGH BREADS (TOASTED OR FRESH)
SPREADS, JAM, HONEY

FRESHLY BREWED TEA & COFFEE

PLATED

\$25 PER PERSON (MIN 20 GUESTS)

SCRAMBLED EGGS, SOURDOUGH TOAST HOUSEMADE HASHBROWNS, CRISPY BACON, MUSHROOMS

INCLUDES TEA, COFFEE, ORANGE JUICE

PLATTERS

Pizza pieces:	
Margarita (25pc)	
RIPENED TOMATOES, MOZZARELLA, FRESH BASIL (V)	\$50
Pizza Bianco (22pc)	
PROSCIUTTO, BABY SPINACH, ROSEMARY, MOZZARELLA & EVVO	\$55
Tropicana (22pc)	
HAM & PINEAPPLE W/- WHOLE TOMATO SAUCE & MOZZARELLA	\$55
CHICKEN SKEWERS, DIPPING SAUCE (20PC)	\$60
LAMB KOFTAS, YOGHURT (20PC) (GF)	\$70
MUSHROOM ARANCINI BALLS, AIOLI (V) (30PC)	\$60
Cheese & Truffle Oil Arancini (30pc)	\$60
MINI QUICHE (EGG & BACON OR SPINACH & MUSHROOM) (V)	\$60
FRIED SPRING ROLLS & CHILLI SAUCE (VO) (30PC)	\$55
Vegetarian Samosas with Mango Dipping Sauce (40pc)	\$55
Home Made Sausage Rolls W/- Tomato & BBQ Sauce (20pc)	\$55
MINI GOURMET PIES & TOMATO SAUCE (20PC)	\$55
TRIPLE DECKER COCKTAIL SANDWICHES (CHEF'S SELECTION) (40PC)	
MINI SAVOURY TARTLETS (CORN & CHEESE MORNAY) (20PC)	\$60
TWICE COOKED PORK BELLY BITES & APPLE SAUCE (20PC)	\$65
SALMON/CAPER BELLINI (30PC)	\$70
Pop Corn Chicken w/- sweet chilli sauce (30pc)	\$60
Thai Fish Cakes	Ψ00
W/- LEMONGRASS, CHILLI, LIME & CORIANDER (20PC) (GF)	\$65
SALT & PEPPER SQUID W/- LEMON AIOLI (30PC)	\$70
Sushi Roll Selection w/- pickled ginger & wasabi (20pc)	\$70
ANTIPASTO PLATTER (CHEF'S SELECTION) W/- WATER CRACKERS	\$60
GRILLED TURKISH BREAD & 3 HOUSE MADE DIPS (20PC)	\$60
House made Fish Goujon's W/- Garlic Aioli (30PC)	\$70
TIOUSE MADE I ISTI OCUSOTA S WY CARRIE AIOEI (SUI C)	Ψ10
SIDEWINDER FRIES W/- SOUR CREAM & SWEET CHILLI SAUCE	\$55
Seasonal Fruit Skewers (20pc)	\$70
CHOCOLATE DIPPED, CREAM FILLED PORFITEROLES(20PC)	\$80
MINI LEMON/LIME CURD TARTLETS (20PC)	\$70
SALTED CARAMEL TARTLETS (20PC)	\$70
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SPECIAL REQUESTS CONSIDERED SUBJECT TO PRICE & AVAILABILITY 20-30 PATTERSON ROAD ROCKINGHAM WA 6168 P: 08 9527 8000 W: www.hotelclipper.com.au

SET MENU



ENTRÉE OPTIONS:

CAMEMBERT BAKED, CRANBERRY, THYME, CRISPY TORTILLA CHIPS ARANCINI, MUSHROMM, THYME, PARMESAN, ROCKET, AIOLI SALT & PEPPER SQUID, SALAD GREENS, CITRUS MAYONNAISE SOUP, POTATO, LEEK, BACON (VEGETARIAN OPTION AVAILABLE)

MAIN OPTIONS:

CRISPY SKIN SALMON FILLET, MASH, WILTED BABY SPINACH, CITRUS HOLLANDAISE
PROSCIUTTO CHICKEN FILO, CHAMPAGNE, SAGE SAUCE
OVEN ROASTED SCOTCH FILLET, HERB CRUST, PEA PUREE
SPINACH & RICOTTA CANNELLONI, NAPOLI SAUCE

ALL MAINS ARE SERVED WITH POTATOES & SEASONAL VEGETABLES OR SALAD TO THE TABLE

DESSERT OPTIONS:

STICKY DATE PUDDING, TOFFEE SAUCE, CHANTILLY CREAM HONEY VANILLA CHEESECAKE, WALNUT PRALINE LEMON & LIME TART, CREAM

OR

DESSERT STACK

LEMON TART, DEATH BY CHOCOLATE, STRAWBERRY PANNA COTTA ROCKY ROAD, FRESH STRAWBERRIES

PRICING INCLUDES TEA & COFFEE STATION AND BREAD TO TABLE

MENU PRICES:

- 2 Course Set Menu \$39 Per Person (choose 1 from each course)
- 3 Course Set Menu \$49 Per Person (choose 1 from each course)
- 2 Course Alternate Drop \$45 Per Person (choose 2 from each course)
- 3 Course Alternate Drop \$55 Per Person (choose 2 from each course)

DESSERT STACK ADD \$5 PER PERSON ADDITIONAL TEA & COFFEE \$3 PER PERSON

BUFFET MENU

MINIMUM 40 PAX

Bread Rolls & Butter at each setting

STARTER

ANTIPASTO PLATTER SERVED TO THE TABLE

MAINS

CHEFS HOSTED CARVERY
ROAST BEEF, YORKSHIRE PUDDING
ROAST PORK, APPLE SAUCE
BAKED HAM, HONEY & MUSTARD
ROAST TURKEY, CRANBERRY SAUCE

HOT DISHES

Indian Butter Chicken, Jasmine Rice Snapper & Spinach Florentine Beef & Guinness Spinach & Ricotta Cannelloni (V) Chicken Coq au vin Sweet & Sour Pork

SIDES

SIDEWINDER FRIES
SEASONAL STEAMED GREEN VEGETABLES
ROASTED POTATOES, ROCK SALT, ROSEMARY
ROASTED ROOT VEGETABLES
COLACANNON (IRISH MASHED POTATOES)

GREEK SALAD
TRADITIONAL CAESAR SALAD
POTATO AND BACON SALAD
TRADITIONAL COLESLAW

BUFFET MENU

DESSERT

STICKY DATE PUDDING, TOFFEE SAUCE, CHANTILLY CREAM TRADITIONAL LEMON CHEESECAKE CHOCOLATE TART, WHIPED CREAM, BERRY COMPOTE APPLE & CINNAMON CRUMBLE, CREAM

TEA & COFFEE STATION

BUFFET PRICES

ANTIPASTO, FRESH BREAD ROLLS, TEA & COFFEE STATION ARE INCLUDED IN ALL BUFFET PRICES.

1 CARVERY, 2 ROAST VEGETABLES, 1 STEAMED SEASONAL GREENS, 1 HOT DISH, 1 SALAD & 1 DESSERT \$48.00

1 CARVERY, 2 ROAST VEGETABLES, 1 STEAMED SEASONAL GREENS, 2 HOT DISHES, 2 SALAD & 2 DESSERT \$55.00

2 CARVERY, 2 ROAST VEGETABLES, 1 STEAMED SEASONAL GREENS, 3 HOT DISHES, 3 SALADS & 2 DESSERTS \$58.00

2 CARVERY, 2 ROAST VEGETABLES, 1 STEAMED SEASONAL GREENS, 4 HOT DISHES, 4 SALADS & 4 DESSERTS \$62.00

SLIDER & BOWL FOOD



SLIDER SELECTION:

MINI BUNS SERVED WITH A CHOICE OF BEEF PATTIES (HOUSE MADE), CHEDDAR CHEESE, RED ONION JAM, LETTUCE, PULLED PORK, APPLE SLAW CHICKEN MINCE PATTIES (HOUSE MADE), SALAD LEAVES, CHUTNEY. AIOLI

15 Individual Serves Per Platter

\$80

SAVOURY BOWLS SERVED FORK STYLE:

BUTTER CHICKEN, RICE

GNOCCHI, THYME BUTTER SAUCE

PAD THAI, PEANUTS, CORIANDER (GF)

MINI FISH & CHIPS, LEMON AIOLI

ASIAN CRUNCHY SALAD, SPICY PEANUT DRESSING (GF)

MOROCCAN SPICED LAMB, CITRUS COUS COUS &

APRICOT RELISH

BEEF STROGANOFF, RICE

MINIMUM OF 15 SERVES PER ITEM

\$8.50 PER SERVE

DESSERT SELECTION

ETON MESS

LEMON BRULEE

ENGLISH SHERRY TRIFLE

MINIMUM OF 15 SERVES PER ITEM

\$8.50 PER SERVE

SHARED TABLE LUNCH



(MINIMUM 20 GUESTS)

CHOOSE ONE OR MORE OPTIONS FOR THE ENTIRE TABLE OPTIONS ARE NOT AVAILABLE AS INDIVIDUAL CHOICES FOOD IS SERVED TO THE CENTRE OF THE TABLE

SELECTION OF GOURMET ROLLS & OPEN SANDWICHES ON SOURDOUGH W/- FRESH FRUIT PLATTER	\$18pp
OR ROASTED LAMB SHANKS & BROWN GRAVY SLOW ROASTED ROOT VEGETABLES & SEASONAL GREENS OR	\$24PP
CRISPY PORK BELLY/APPLE SAUCE & GRAVY ROASTED ROOT VEGETABLES, LYONNAISE POTATOE'S & GREENS OR	\$24PP
BARRAMUNDI WITH ALMOND, BUTTER CAPER SAUCE BAKED POTATOES & COLESLAW OR	\$24PP
BUTTER CHICKEN BASMATI RICE, GARLIC NAAN BREAD & COCONUT GREEN BEANS OR	\$24PP
CHICKEN PARMIGIANA (NAPOLI SAUCE & MOZZERALLA CHEESE) CHIPS & ITALIAN SALAD (GREENS, TOMATO, RED ONION & BOCCONCINI) OR	\$24PP
ROAST BEEF YORKSHIRE PUDDING & GARDEN GREENS OR	\$24PP
SPINACH & RICOTTA CANNELLONI WITH NAPOLETANA SAUCE SALAD GREENS WITH AVOCADO	\$22PP
A SELECTION OF ROLLS W/- BUTTER	\$2.50PP
DESSERT FRESH FRUIT PLATTER CARROT AND WALNUT CAKE CHOCOLATE SLICE BANANA CAKE	\$6PP \$4PP \$4PP \$4PP
Tea & Coffee Station	\$4PP

MORNING & AFTERNOON TEAS

(MINIMUM 10 GUESTS)

A SELECTION OF TEAS, HERBAL TEAS & FILTERED COFFEE 4.00PP

CONTINUOUS TEA & COFFEE 10.00PP

HOMEMADE BUTTER BISCUITS 3.00PP

SAVOURY SELECTION (CHOOSE 1) 4.00PP

SAVOURY SCONES (CHEESE, BACON)
MINI GOURMET PIES (VEGETARIAN OPTION AVAILABLE)
MINI CROISSANTS, HAM, CHEESE, TOMATO
SAUSAGE ROLLS,
MINI QUICHE (VEGETARIAN OPTION AVAILABLE)
MINI SAVOURY MUFFINS

SWEET SELECTION (CHOOSE 1)

4.50PP

HOME MADE CAKE
(CARROT, BANANA, CHOCOLATE, DATE & WALNUT, ORANGE)
MINI APPLE TARTS
FRESH FRUIT PLATTER
SWEET SCONES, JAM, CREAM
MIN SWEET MUFFINS

BEVERAGE PACKAGES



(MINIMUM 30PAX)

PACKAGE 1 (4 HOURS BAR SERVICE - \$50 PER PERSON)

SPARKLING WINE & WHITE WINE:

Morgans Bay Curvee Sparkling Morgans Bay Sauvignon Blanc or Morgans Bay Chardonnay

RED WINE:

MORGANS BAY SHIRAZ CABERNET OR CABERNET MERLOT BOTTLED BEER & TAP BEER: HAHN SUPER DRY, HAHN LIGHT MIDDIES (BRANDS SUBJECT TO CHANGE) SOFT DRINK

PACKAGE 2 (4 HOURS BAR SERVICE-\$60 PER PERSON)

SPARKLING WINE & WHITE WINE:

STONY PEAK BRUT NV &
WOLF BLASS BILYARA SPARKLING BRUT NV
STONY PEAK CHARDONNAY &
STONY PEAK SEMILLON SAUVIGNON BLANC

RED WINE:

STONY PEAK SHIRAZ CABERNET & WOLF BLASS SHIRAZ
BOTTLED BEER & TAP BEER:
HAHN SUPER DRY, CARLTON MID-STRENGTH, TOOHEYS EXTRA DRY,
& MIDDIES (BRANDS SUBJECT TO CHANGE)
SOFT DRINK