



## Point Cook Homestead

### Fingerfood Menu

Our Fingerfood Menu consists of Standard and Premium Fingerfood Selections. You may choose your menu in accordance with the following pricing schedule:

Range	No. of Choices	Pieces Per Person	Price Per Person
Standard	6	8	\$16.00
Standard	8	10	\$20.00
Standard	All Listed	12	\$24.00
Both	3 From Each	8	\$18.50
Both	4 From Each	10	\$23.00
Both	5 From Each	12	\$27.50
Premium	6	8	\$21.00
Premium	8	10	\$26.00
Premium	All Listed	12	\$31.00

#### Standard

Assorted Sandwiches  
Bruschetta  
Mini Quiches  
Cocktail Spring Rolls  
Spinach & Ricotta Puffs  
Cheese & Asparagus Puffs  
Crumbed Calamari & Tartare Sauce  
Mini Pizza's  
Party Pies  
Party Sausage Rolls

#### Premium

Chicken & Avocado Parcels  
Chicken Strips with Ranch Sauce



## *Point Cook Homestead*

Mini Toasts with Cream Cheese, Salmon & Chives  
Bite Size Chicken Parmigiana topped with tomato, basil salsa & mozzarella cheese  
Mini Gourmet Pies - Chicken, Turkey, Lamb, Curry, Seafood  
Californian Nori Rolls with Light Japanese Soy Sauce  
Vol-au-vents filled with Creamy Chicken Curry  
Mini Chat Potatoes stuffed with sun dried tomatoes, garlic & feta cheese  
Beef or Chicken Satays  
Assorted Stuffed Potato Skins

### **Desserts - \$7 per person for 2 pieces**

You may choose 4 Dessert Varieties

Individual Caramel Tarts  
Lemon Meringue Towers  
Individual Apple Pies  
Individual Citrus Tarts  
Individual Raspberry Baked Cheesecakes  
Rocky Road Slices  
Individual Sticky Date Puddings  
Assorted Petite Muffins

### **Breads & Platters**

Roasted Garlic, Tzatziki & Tomato Salsa with Crusty Breads \$27.50  
Bruschetta with Roma Tomatoes, Garlic, Salad Onion, Parmesan Cheese & Basil Pesto \$33.00  
Selection of Dips served with light Toasted Turkish Bread \$27.50  
Cheese Platter. An Assortment of Fine Australian Cheese's with a Selection of  
Savoury Biscuits \$44.  
Fresh Fruit Platter. A Colourful Display of Seasonal Fruits \$38.50  
Antipasto Platter \$66.00



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## Spit Roast Buffet

### Appetisers

Bruschetta with Roma Tomatoes, Garlic, Salad Onion, Parmesan Cheese  
& Basil Pesto  
Selection of Dips served with light Toasted Turkish Bread

### Meat Choices

You May Choose 2 of the Following Meats:

Beef  
Pork  
Lamb  
Chicken

### Salads

You May Choose 3 of the Following Salads

Potato Salad  
Coleslaw  
Garden Salad  
Chinese Noodle Salad  
Pasta Salad  
Greek Salad  
Caesar Salad

### Vegetables

Roasted Potatoes with Garlic & Herb Butter

Plus Your Choice of 3 of the Following:

Sweet Potato & Pumpkin Mash  
Roast Pumpkin  
Stirfried Garlic Brussel Sprouts in Butter



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Broccoli in Cheese Sauce  
Julienne Carrots  
Buttered Corn Cobs  
Baby & Butter Beans

### **Desserts**

Your Choice of 4 of the Following Desserts

Individual Caramel Tarts  
Lemon Meringue Towers  
Individual Apple Pies  
Individual Citrus Tarts  
Individual Raspberry Baked Cheesecakes  
Rocky Road Slices  
Individual Sticky Date Puddings  
Assorted Petite Muffins

All Spit Roast Buffets Include Appropriate Condiments,  
Fresh Dinner Rolls, Tea & Coffee Facilities

**\$42.00 per person**

**\$14.00 per child (3-12)**

**Without Dessert**

**\$36.00 per person**

**\$10.00 per child (3-12)**

*\* Minimum 30 Adult Guests \**



## *Point Cook Homestead*

### Sit Down Menu

The Following Entrée, Main and Dessert Courses are Individually Priced to Enable You to Select A Menu To Suit Your Budget.

You May Choose Two Options From Each Of the Entrée, Main and Dessert Courses.

These will be Served on Alternate Seating.

The Breads & Platters are Priced Per Platter and Placed One on Each Table. You May Select As Many of These As You Wish.

All Meals Include Fresh Dinner Rolls.

### Special Price – \$50 for all 3 courses

#### Breads & Platters

Roasted Garlic, Tzatziki & Tomato Salsa with Crusty Breads \$27.50

Bruschetta with Roma Tomatoes, Garlic, Salad Onion, Parmesan Cheese & Basil Pesto \$33.00

Selection of Dips served with lightly Toasted Turkish Bread \$27.50

Cheese Platter. An Assortment of Fine Australian Cheese's with a Selection of

Savoury Biscuits \$44.00

Fresh Fruit Platter. A Colourful Display of Seasonal Fruits \$38.50

Antipasto Platter \$66.00

#### Entrée - \$12.00 per person

Pumpkin Soup

Potato & Leek Soup

Chicken Vol-Au-Vents

Chicken & Vegetables encased in Pastry

Caesar Salad with Chargrilled Chicken & Bacon

Thai Beef Salad

Smoked Salmon on Rocket Salad

Beef Satay on Bed of Rice



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### **Main - \$32.00 per person**

All Mains Come Served With Your Choice of Seasonal Vegetables or Garden Salad  
(Unless Otherwise Stated)

Roast Chicken, Beef, Lamb or Pork with Baked Vegetables  
Prime Cut of Steak served on bed of creamy Parmesan & Parsley Potato Bake  
Parmesan Crusted Chicken Breast Topped with Melted Cheese & Tomato Salsa  
Marinated Lamb Tenderloin with Creamy Parmesan Mash  
Roast Pumpkin, Spinach & Pinenut Lasagne  
Chicken Carbonara with Fettuccine

### **Dessert - \$12.00 per person**

Tiramisu  
Choc Mousse Cake  
Passionfruit Cheesecake  
Pushka  
Cookies & Cream  
Blackforest Cake  
Citrus Tart  
Inca Cheesecake  
Caramel Brulee Cheesecake



# *Point Cook Homestead*

## Children's Menu

(3 – 12 years)

The Following Menu Options are For Children.  
You May Choose One Option From Each Course.

### Entrée - \$4.00 per child

Pumpkin Soup  
Potato & Leek Soup  
Mini Chicken Vol-au-Vents  
Corn Chips topped with Tomato Salsa & Melted Cheese

### Main - \$6.00 per child

Chicken Tenders served with Chips & Dipping Sauce  
Penne Napoli  
Sausage & Mashed Potato Bake served with Vegetables  
Beef & Tomato Lasagne  
Creamy Chicken or Vegetable Risotto

### Dessert - \$4.00 per child

Ice-Cream with Choice of Berry or Chocolate Fudge Topping  
Fruit & Jelly Sundae  
Individual Chocolate Puddings served with Whipped Cream  
Bowl of Fresh Fruit Salad



# Point Cook Homestead

## Beverage Packages

The Point Cook Homestead Offers Two Different Beverage Package Choices:

### Bar Tab

Hosts Commonly Include Only Beer, Wine & Softdrink on the Bar Tab.

You May Include As Many Beverage Choices as You Like.

Red Wine	De Bortoli Shiraz Cabernet	\$18.00 per bottle
	De Bortoli Cabernet Merlot	\$18.00 per bottle
White Wine	De Bortoli Traminer Riesling	\$18.00 per bottle
	De Bortoli Semillon Chardonnay	\$18.00 per bottle
Champagne	De Bortoli Sparkling Brut Cuvee	\$22.00 per bottle
Beer	Cascade Heavy/Crown Lager	\$5.00 per stubby
	Victoria Bitter/Hahn Premium Light	\$4.00 per stubby
		\$8.00 per bottle
Soft Drink	Coke, Diet Coke, Lemonade, Pub Squash	\$2.00 per glass
		\$6.00 per jug
Fruit Juice	Orange, Apple	\$2.50 per glass
Coffee/Tea	All Varieties on Offer	\$Prices Vary
Spirits		\$Prices Vary

### Price Per Head - \$20.00

Our Price Per Head Package Includes The Following and is Valid for a 5 Hour Period:

(Extended period of 6 hours is Available at \$24.00 per head)

Red Wine	De Bortoli Shiraz Cabernet
	De Bortoli Cabernet Merlot
White Wine	De Bortoli Traminer Riesling
	De Bortoli Semillon Chardonnay
Beer	Victoria Bitter & Hahn Premium Light
Soft Drink	Coke, Diet Coke, Lemonade, Pub Squash
Fruit Juice	Orange, Apple