



Functions Menu

Seated 3 Course Menu

MINIMUM 40 GUESTS

A more formal event, your guests are seated and served at their table. Their entrée, main and dessert arrive as an alternate drop.

SET MENU

\$65 per guest

ASSORTED BREADS

ENTRÉE

Ricotta gnocchi, king prawns, burnt butter and pine nuts

Thai chicken salad

MAINS

Seared Salmon on sautéed vegetables with lemon basil hollandaise

Eye fillet steak on garlic mash and ratatouille

DESSERTS

Tropical fruit roulade with fresh cream

Chocolate chunk cookies and icecream stack with hot bailey's fudge topping

OPTIONAL

CHEF'S SELECTION OF SEASONAL CANAPÉS

\$8.90 per guest

South Stradbroke Island, QLD 4216

Phone: 07 5577 3025

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Email: info@tipplerscafe.com.au

We are a fully licensed restaurant. Beverages can be purchased at the bar or we can arrange a bar tab for your function. No BYO.