



Neyvine Deluxe Banquet Menu (\$99 pp)

On Arrival

Garlic Bread / Herb Bread / Crusty Bread

Entrée – choice of any 2*

BBQ Prawns

whole king prawns, marinated in lemon, garlic, olive oil, herbs & chilli

or Italian Rissoles

home-made meat balls in napoli sauce topped with mozzarella & parmesan

or Calamari

marinated calamari rings grilled or deep fried in batter served with seasonal garnish

Cauliflower Wings (V)

marinated cauliflower wings, deep fried served with ranch sauce

or Arancini (V)

Italian rice balls made with truffle, mushroom & parmesan cheese

or Mix-dip plate (V)

three types of home-made dip served with warm crusty bread

Main Course – choice of any 2*

Coriander Barramundi

fillet of barramundi, marinated in ginger, lemongrass, coriander & garlic

or Thai Salmon

grilled Atlantic salmon steak marinated in a Thai inspired sauce

or Catch of the Day

grilled, battered or crumbed fish with tartare sauce



Seafood Risotto

fresh prawns, mussels, octopus & calamari in napolitana sauce

or Penne Genovese

chicken in creamy garlic & basil pesto

or Penne Amatriciana

bacon, shallots, basil, chilli in napolitana sauce

All mains served with chips & garden salad

Dessert – choice of any 1*

Blueberry Cheesecake

or Tiramisu Cake

or Sticky Date Cake

or Mango Vanilla Panna cotta

*Minimum number of guests 10.

*Please select two entrees, two mains and one dessert.

*Food selected will be alternated between guests.

*Pre-authorisation 50% deposit (need card details).

*Cancellation policy 48 hours prior to booking date along with any dietary requirements.

*Final account and invoice will be based upon confirmed or actual numbers; whichever is greater.

*No split bills. A surcharge of 10% is applicable on Sundays and Public Holidays