



THE RUBY COLLECTION

*Menus and
Packages*




Morning Tea
—

Pricing

CHOICE OF ONE
ITEM \$12.50

CHOICE OF TWO
ITEMS \$15.50

FROM 20-80 PEOPLE

Morning Tea

HOMEMADE FRUIT SCONES WITH STRAWBERRY
JAM, VANILLA CREAM (V)

CHOCOLATE AND WALNUT BROWNIE (V)

HOMEMADE BLUEBERRY MUFFINS (V)

SELECTION OF MACARONS (V) (G)

SELECTION OF SLICED FRUITS (V) (G)

LINDT CHOCOLATE FONDUE WITH FRUITS,
BERRIES AND MARSHMALLOWS (V) (G)

MINI CRÈME BRULEE (V) (G)

RUBY CHOCOLATE ROCKY ROAD CUPS (V) (G)

PORK & MUSHROOM SAUSAGE ROLL

PUMPKIN & FETTA QUICHE (V)

INCLUDES COFFEE AND A WIDE SELECTION
OF SPECIALITY TEAS

* PRICES QUOTED ARE PER PERSON



Set Menu



Pricing

TWO COURSE FOR \$58 | THREE COURSE FOR \$70

FROM 20 TO 80 PEOPLE

ALTERNATE SERVE \$2.50 EXTRA PER PERSON

Entree

BREAD AND HOMEMADE
BUTTER

TORCHED SALMON, FENNEL APPLE
WATERCRESS SALAD, WASABI
MAYONNAISE (G)

SLOW COOKED PORK BELLY,
WATERMELON AND COCONUT
SALAD, CARAMEL SOY

ROASTED ASPARAGUS, WITH
MACADAMIA PESTO, ORANGE
REDUCTION AND MICRO SALAD (G)

BEETROOT CURED KINGFISH, FENNEL
AND GRAPEFRUIT SALAD, GRAPEFRUIT
GEL, CRÈME FRAICHE (G)

Main

CAPE GRIME EYE FILLET, PORT
BRAISED BEETROOT, MUSHROOM,
BROAD BEANS, WATERCRESS (G)

ROASTED TASSIE SALMON,
POMMES PUREE, BROCCOLINI
TOMATO BUERRE BLANC (G)

ROASTED LOIN AND PULLED
SHOULDER OF LAMB SERVED WITH
DAUPHINOISE POTATOES, SPINACH,
RAW BEETROOT SALAD AND TOMATO
AND OLIVE DRESSING (G)

TEMPURA BARRAMUNDI, CRUSHED
KIPFLER POTATOES, CONFIT
ZUCCHINI, WILTED SPINACH
AND WARM TARTARE SAUCE

Dessert

PASSIONFRUIT PAVLOVA TOPPED W.
WILD BERRIES, SERVED W. VANILLA
CREAM (G)

ORANGE, ALMOND AND QUINOA
CAKE WITH MANGO CREAM CHEESE,
WHITE CHOCOLATE CRUMBLE AND
PISTACHIO CRUMB

STICKY DATE PUDDING WITH VANILLA
BEAN ICE CREAM (G)

CITRUS TART WITH WHITE CHOCOLATE
MOUSSE, HONEYCOMB AND
PISTACHIO

WARM MELTING CHOCOLATE PUDDING
W. HONEYCOMB ICE CREAM,
MACADAMIA CRUMB

SERVED WITH FRESHLY BREWED
COFFEE, TEA & RUBY CHOCOLATES

* PRICES QUOTED ARE PER PERSON



Canape Selection



Pricing

SELECT 8 CANAPES \$52

SELECT 10 CANAPES \$60

SELECT 14 CANAPES \$88

FROM 20 TO 80 PEOPLE

Cold Selection

HERB CRUSTED GOATS CHEESE, TOASTED
SOURDOUGH, SPICED TOMATO CHUTNEY (V) (G)

SMOKED TASMANIAN SALMON, CREAM CHEESE,
BLINI SANDWICH, HORSERADISH, CAVIAR

YELLOWFIN TUNA TATAKI, NORI ROLL,
WASABI MAYONNAISE

CUSHION OF TASMANIAN SMOKED
SALMON AND SPANNER CRAB (G)

FREE RANGE CHICKEN LIVER
PARFAIT, TOASTED BRIOCHE,
RHUBARB AND ELDERFLOWER
CHUTNEY

SMOKED KANGAROO TARTARE,
TOASTED SOURDOUGH

SPOON OF SPANNER CRAB,
COMPRESSED WATERMELON
AND PICKLED GINGER (G)

SPOON OF TIGER PRAWN, COCONUT,
RED CURRY, MANGO (G)

SHOT OF PRAWN COCKTAIL WITH
SALMON CAVIAR (G)

TRUFFLED POPCORN (V) (G)

CHILLED PEA SOUP, TRUFFLED CRÈME
FRAICHE, SOURDOUGH CRUMB
(V) (GF OPTION)

COFFIN BAY OYSTER BLOODY
MARY SHOOTERS (G)

* PRICES QUOTED ARE PER PERSON



Canape Selection





Hot Selection

HAGGIS BON BONS WITH
WHISKY AND THYME AOLI

TRUFFLED PEA AND
PARMESAN ARANCINI (V)

KING OYSTER, MUSHROOM AND
GRUYERE CHEESE TARTLET (V)

CONE OF BEER BATTERED BARRAMUNDI
AND HAND CUT FRIES WITH TARTER SAUCE

SPICED LAMB KOFTES, RAITA (G)

SHOT OF CAULIFLOWER,
VELOUTE AND ALMOND (VG)

PARMESAN CRUSTED CAPE GRIM BEEF
WITH RED PEPPER ESSENCE

MINI SHEPHERD'S PIE

JAPANESE STYLE TEMPURA PRAWNS
WITH CARROT SOY

MINI PIZZA SELECTION

HOMEMADE PEKING DUCK SPRING ROLLS
WITH PLUM AND HOISIN

SKEWER OF FRAGRANT MACADAMIA
RENDANG CHICKEN

SALT AND PEPPER CALAMARI WITH
HOME-MADE LEMON MYRTLE MAYONNAISE

TEMPURA VEGETABLES WITH
WASABI HOLLANDAISE

PORK BELLY SLIDERS WITH
ASIAN SLAW AND PEANUTS

MINI BEEF BURGERS

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Platters
—

Cheese Platter

SERVES 10 | \$260

WILLOW GROVE DOUBLE BRIE, MAFFRA CLOTH AGED CHEDDAR
TARAGO RIVER SHADOW LIGHT BLUE W. FIG PASTE ACCOMPANIED
W. LAVOSH AND FLINDERS RANGES SOURDOUGH

Sashimi Platter

SERVES 10 | \$280

NORTH QUEENSLAND KINGFISH, TASMANIAN SALMON, NORTH
QUEENSLAND TUNA & SCALLOPS, WAKAME SEAWEED,
DAIKON RADISH, LEMON & LIME

Mini Dessert Buffet

SERVES 20 | \$350

SELECTION OF PETITE MACARONS
BOUTIQUE MINI PATISSERIE
PETITE RUBY CHOCOLATES
CHOCOLATE DIPPED TUXEDO STRAWBERRIES
FRUIT BOAT SKEWERS





Drinks

Drinks Packages

ALL BEVERAGE PACKAGES INCLUDE: A SELECTION OF COKE, LEMONADE, STILL & SPARKLING WATER, SPARKLING PINK GRAPEFRUIT, SODA, TONIC, ORANGE AND APPLE JUICE.

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS
EMERALD	\$25	\$35	\$40	\$45	\$50
SAPPHIRE	\$30	\$40	\$47	\$54	\$61
RUBY	\$45	\$60	\$70	\$80	\$90

Emerald

PAUL LOUIS BLANC DE BLANCS
 HOWARD VINEYARD SAV BLANC
 LITTLE YERING CHARDONNAY
 MOUNT LANGI GHIRAN
 'VINE ROAD' SHIRAZ
 PAMPAS DEL SUR MALBEC
 XXXX GOLD
 CASCADE PREMIUM LIGHT
 XXXX SUMMER

SPIRITS

JOHNNY WALKER RED LABEL, LARIOS
 GIN, RUSSIAN STANDARD VODKA, JIM
 BEAM, APPLETON ESTATE
 SIGNATURE RUM

Sapphire

HOWARD VINEYARD CLOVER
 VINTAGE SPARKLING
 WAIRAU RIVER SAV BLANC
 XANADU 'DJL' CHARDONNAY
 RED RIGHT HAND SHIRAZ/
 GRENACHE/TEMPRANILLO
 PERONI LEGGERA
 (MID STRENGTH)
 CASCADE PREMIUM LIGHT
 28 PALE ALE
 CORONA

SPIRITS

JOHNNY WALKER BLACK LABEL,
 TANQUERAY GIN, KNOB CREEK
 BOURBON, SAILOR JERRY RUM,
 CÎROC VODKA

Ruby

MOET & CHANDON IMPERIAL
 DOMAINE THOMAS SANCERRE
 (SAUVIGNON BLANC)
 PARINGA ESTATE
 CHARDONNAY
 PARINGA ESTATE 'PE'
 PINOT NOIR
 KAY BROTHERS
 'HILLSIDE' SHIRAZ
 PERONI LEGGERA
 (MID STRENGTH)
 CASCADE PREMIUM LIGHT
 28 PALE ALE
 CORONA

SPIRITS

JOHNNY WALKER BLACK LABEL,
 TANQUERAY GIN, KNOB CREEK
 BOURBON, SAILOR JERRY RUM,
 GREY GOOSE

ALL PRICES QUOTED ARE PER PERSON. ALL STAFF ARE TRAINED IN AND WILL APPLY RESPONSIBLE SERVICE OF ALCOHOL (RSA) REQUIREMENTS AS PRESCRIBED IN THE QUEENSLAND LIQUOR ACT. IT IS AN OFFENCE TO: SUPPLY LIQUOR TO A PERSON UNDER 18 YEARS OF AGE, SUPPLY LIQUOR TO AN INTOXICATED PATRON, SUPPLY LIQUOR TO A DISORDERLY OR UNRULY PATRON.

Details

IF ANY OF YOUR GUESTS HAVE PARTICULAR DIETARY REQUIREMENTS, PLEASE
ADVISE US AS SOON AS POSSIBLE PRIOR TO YOUR EVENT

SHOULD YOUR REQUIREMENTS CHANGE, MENU PRICES MAY BE RE-EVALUATED. ALL ITEMS ARE
SUBJECT TO CHANGE AT THE CHEFS DISCRETION DUE TO SEASONAL AVAILABILITY.
PRICES VALID FOR EVENTS HELD ON OR BEFORE 31 MARCH 2020.

CONTACT DETAILS

EMAIL: RESERVATIONS@THERUBYCOLLECTION.COM.AU

PHONE: (07) 5579 4488