

FUNCTIONS

STAND UP COCKTAIL PARTY MENU

- 3 hour package** \$35 pp 6 canapés, 2 bigger bite, 1 dessert
5 hour package \$55 pp 10 canapés, 3 bigger bites, 2 dessert
Cheese boards \$60

CANAPES \$3

- Roasted beetroot & whipped feta tart v
- Blue cheese, poached pear & walnut tart v
- Baked mushroom stuffed with broccoli & pinenuts v
- Vietnamese pickled vegetable rice paper rolls v
- Mini thai fish cakes with avocado & tomato salsa v

- Moroccan lamb meatball harissa labneh
- Southern fried chicken wings with smoky chipotle aioli
- Crispy fried lamb spare rib herb yoghurt
- Moroccan lamb sausage roll spiced tomato relish
- Beef & mushroom mini pie tomato relish

CANAPES – ADD \$1 PP

- Smoked salmon bilinis, caper crème fraiche
- Seared tuna, avocado cream, sesame tart
- Vietnamese chicken slaw, tapioca wafer

BIGGER BITES

- Roasted pumpkin, feta & mint risotto vr
- Beer battered fish & chip cone
- Quiches
 - Spinach, smoked salmon
 - Lorraine – bacon & leek
- Individual pizzas
 - Pumpkin, crushed peas, feta
 - Pastrami, roasted broccoli, chili
 - Pancetta, sundried tomato, pesto
- Sliders
 - Roasted vegetable, vegan mayo
 - Lemon crusted fish, sauce gribiche
 - Southern fried chicken, chipotle mayo
 - Wagyu beef, cheese, tomato relish

DESSERT

- Assorted macaroons
- Passionfruit curd tart, raspberry crumb
- Chocolate eclairs
- Chocolate brownie, mapled pecans
- Assorted mini gelato cones

FUNCTIONS

SIT DOWN EVENT MENU

2 courses \$50 pp Alternate drop of two options
3 courses \$60
4 courses \$70

2 courses \$55 pp Your Choice of two options
3 courses \$65
4 courses \$80

APPETIZER

- Green pea & mint soup, parmesan foam v
- Seared yellow fin tuna with avocado & tapioca wafer
- Crispy pancetta & green bean salad, rye crisp
- Braised lamb shoulder, pearl barley & dukkha salad

ENTREE

- Asparagus & caramelized onion tart, pumpkin jam, parmesan crisp v
- Crispy skin salmon, apple radish salad
- Gippsland eye fillet carpaccio, parmesan foam, crispy beet chips
- 12 hour roasted pork belly, triplet of beetroot, herb salad

MAIN

- Broccoli & potato gratin, roasted red capsicum puree, snow pea salad v
- Baked barramundi fillet, green asparagus, thyme honey roasted cherry tomatoes
- Chargrilled chicken breast, carrot puree, crushed peas, red wine jus
- 18 hour braised lamb shoulder, sweet potato puree, pickled radish, sautéed Tuscan kale
- Aged grass fed porterhouse, roasted beets, charred green beans

SIDES – PLEASE CHOOSE TWO

- Mixed leaf salad, honey mustard dressing
- Roasted broccoli, lemon chili oil
- Crinkle Cut Fries, tomato relish, aioli
- Baked baby potatoes, rosemary, garlic

DESSERT

- Seasonal fruit salad, coconut yoghurt, almond
- Coconut tapioca, mango, pineapple, passionfruit
- Chocolate brownie, blueberries, salted caramel
- Oreo & strawberry waffle, vanilla ice-cream

FUNCTIONS

BEVERAGE PACKAGES

PACKAGE 1

Choose 1 sparkling, 1 white & 1 red

3 hr package \$45 pp

5 hr package \$65 pp

Includes Peroni, Boags Lite & Soft drinks

SPARKLING

- Dunes and Greene Brut N.V
Claire Valley, SA

WHITE

- Dukes Riesling 2016
Eden Valley, SA
- Saint Elisa Pinot Grigio 2016
Friulli, Italy
- Little Angel Sauvignon Blanc 2016
Marlborough, NZ
- Brokenwood Chardonnay 2013
Beechworth, Vic

RED

- Pencarrow Pinot Noir 2015
Martinborough, NZ
- Passo Rosso Sangiovese 2015,
Veneto, Italy
- Peacocks Tail Shiraz 2014 Mclearn
Vale, SA
- Punt Road Cabernet Sauvignon 2015
Yarra Valley, Vic

PACKAGE 1

Choose 2 sparkling, 2 white & 2 red

3 hr package \$60 pp

5 hr package \$80 pp

Includes Peroni, Boags Lite & Soft drinks

SPARKLING

- Raventos Reserva Brut 2012
Cava, Spain

WHITE

- Mesh Riesling 2015
Claire Valley, SA
- Ocean 8 Pinot Gris 2016
Mornington Peninsula, Vic
- TWR Sauvignon Blanc 2015
Marlborough, NZ
- Castro Martin Albarino 2015
Rias Baixas, Spain
- William Fevre Chablis 2016
Chablis, France

RED

- Akarua 'Rua' Pinot Noir 2016
Central Otago, NZ
- Guigal C.D.R 2015
Cote de Rhone, France
- Telmo Rodrigues Tempranillo 2015
Rioja, Spain
- Battle of Bosworth Shiraz 2016
Adelaide Hills, SA
- Cullen Cabernet Merlot 2013
Margaret River, WA

FUNCTIONS

CATERING MENU (PICK UP)

CANAPES

Minimum 10 pieces of one item \$3 per piece

- Roasted beetroot & whipped feta tart v
- Baked mushroom stuffed with broccoli & pinenuts v
- Pumpkin, sage & pinenut arancini v
- Moroccan lamb meatball harissa labneh
- Southern fried chicken wings with smoky chipotle aioli
- Crispy fried lamb spare rib herb yoghurt
- Moroccan lamb sausage roll spiced tomato relish
- Mini Pies
 - Vegetable curry mint yoghurt v
 - Chicken & leek smokey bbq
 - Beef & mushroom tomato relish

Minimum 10 pieces of one item \$4 per piece

- Smoked salmon bilinis, caper crème fraiche
- Seared tuna, avocado cream, sesame tart
- Bite sized prawn cocktail
- Vietnamese chicken slaw, tapioca wafer

BIGGER BITES

Minimum 10 pieces of one item \$5 per piece

- Roasted pumpkin, feta & mint risotto v
- Vietnamese chicken slaw on tapioca wafer
- Beer battered fish & chip cone
- Quiches
 - Spinach, smoked salmon
 - Lorraine – bacon & leek
- Individual pizzas
 - Pumpkin, crushed peas, feta
 - Pastrami, roasted broccoli, chili
 - Pancetta, sundried tomato, pesto
- Sliders
 - Roasted vegetable, vegan mayo
 - Lemon crusted fish, sauce gribiche
 - Southern fried chicken, chipotle mayo
 - Wagyu beef, cheese, tomato relish

WRAPS 'N' ROLLS

Platters of 10 \$100 per platter

- Crispy chicken, avocado, salsa, lettuce, chipotle mayo
- Roast beef cheese, rocket, horseradish
- Roasted pumpkin, spinach, feta, vegan mayo
- Smoked Salmon, caper and dill cream cheese, watercress

LARGE SALADS

Serves 10-12 \$85 per platter

- Roasted cauliflower, green bean, tumeric, goats feta, sumac dukha, crispy kale, tahini dressing
- Grilled chicken, mixed salad, capsicum, cherry tomatoes, corriander, mustard lemon dressing
- Quinoa, kale, beetroot, feta, lemon dressing
- Seared yellow fin tuna, kale, peas, mint, corn, parsley, apple, beetroot, pomegranate ADD \$20
- Sweet potato noodle chili, peanuts, beans, mushroom, capsicum, pickled vegetables
- Green salad, herb vinaigrette

PLATTERS

SEAFOOD (serves 10-12) \$150 per platter

- Oysters in half shell
- Whole prawns
- Cold smoked King Salmon
- Seared Yellow fin tuna
- Whole Blue Swimmer Crab

CHEESE (serves 10-12) \$90 per platter

- Selection of Victorian Cheeses
- Muscatels
- Crackers and fresh ciabatta

DESSERT

Ask our Chefs about our dessert platter options

FUNCTIONS

BANQUET MENU (PICK UP)

SERVES 10-12 PEOPLE \$395

YOUR CHOICE OF:

- Whole Baked Atlantic Salmon, white wine, lemon thyme
- Whole Roasted free range chicken, herb, paprika
- Roasted Leg of lamb with rosemary and garlic
- Roasted beef sirloin, peppercorn, garlic butter

YOUR CHOICE OF TWO COLD AND TWO WARM OPTIONS:

COLD SIDE OPTIONS:

- Roasted broccoli, quinoa, apple, almonds, chili oil, lemon juice
- Roasted cauliflower, green beans, tumeric, goats feta, dukha, kale, tahini dressing
- Quinoa, kale, beetroot, feta, lemon dressing
- Roquette, pear, pinenuts, feta, red onion, balsamic dressing
- Sweet potato noodles, chili, peanuts, edamame beans, coriander, sautéed mushrooms, capsicum, pickled vegetables, shallots, asian dressing
- Green salad, herb vinaigrette

WARM SIDE OPTIONS:

- Sautéed broccoli, lemon oil, roasted almonds
- Roasted pumpkin, feta, pomegranate jewels
- Kipfler potatoes, garlic & herb butter
- Buttered baby carrots
- Sweet potato mash, lemon sour cream
- Crinkle cut fries, aioli, tomato relish