

## **COCKTAIL OPTION 1**

**MINIMUM 30 GUESTS**

**\$22 PER HEAD - 4 SELECTIONS**

**\$27 PER HEAD - 6 SELECTIONS**

**\$31 PER HEAD - 8 SELECTIONS**

**Please select from the following**

Feta and pumpkin frittata (cold) (v)

Prawn **or** Vegetarian Gyoza with ponzu dipping sauce (v)

Herbed goats curd on crostini (cold) (v)  
(can be Gluten Free on request)

Grilled chicken skewers (GF)

House made sausage rolls

Assorted mini pies with tomato sauce  
(some can be vegetarian on request)

House made large pizza boards  
(can be vegetarian on request)

Selection of nori rolls with soy sauce (Cold) (v) (GF)

Mini quiches (v)

Vegetarian spring rolls with sweet chilli sauce (v)

Beef croquettes

Mini beef burgers

## **COCKTAIL OPTION 2**

**MINIMUM 40 GUESTS**

**\$29 PER HEAD- 4 SELECTIONS**

**\$36 PER HEAD- 6 SELECTIONS**

**\$44 PER HEAD- 8 SELECTIONS**

**Please select from the following**

Peking duck pancakes (Cold)

Natural oysters with shallot vinaigrette (Cold) (GF)

Beef tartare on crostini (Cold) (GF-available)

Pumpkin arancini with goats curd (v)

Beef skewers with soy and ginger

Salt and pepper calamari (GF)

Maple glazed pumpkin tartlets (V)

Assorted rice paper rolls (GF) (V)

Crispy chicken strips with sesame aioli

### **SOMETHING SUBSTANTIAL**

**\$7 EACH**

Thai beef salad

Mini beer battered fish and chips

Beetroot risotto with feta

Bolognese gnocchi with Grana Padano

Pulled pork sliders with slaw

## **SIT DOWN MENU**

### **Informal Menu**

**Three course- \$55 per head**

**Two course- \$45 per head**

**Includes bread to start**

#### **Entree-**

-Szechuan calamari with Asian salad

-Caesar salad with grilled chicken or plain

-Pork belly croquettes with caramelized apple aioli

#### **Main-**

-Chicken parmigiana with rocket, tomato and bocconcini salad and chips

-Grilled salmon fillet with bean salsa and avocado puree

-Char grilled 250g scotch fillet with garden salad and chips  
(Cooked medium)

-Pappardelle puttanesca pasta

#### **Dessert-**

-Lemon tart with berry coulis and bourbon cream

-Chocolate fudge brownie with strawberries and chocolate ice cream

-Sticky date pudding with butterscotch sauce and vanilla ice cream

## SIT DOWN MENU

### FORMAL MENU

**This menu is alternate drop ONLY  
(Please select 3 options for each course)**

**Two course \$70 per head  
Three course \$80 per head**

Includes bread and coffee

#### **Entree-**

- South Australian oysters with fresh lime
- Crispy fried pork belly with chilly caramel and chicharrón
- 1/2 Shell Harvey bay scallops with cauliflower puree, lardon and micro salad
- Saganaki with grilled fig, almond & honey
- Charcuterie board with pickles and crispy treats

#### **Mains-**

- Char grilled 200g eye fillet served with pomme puree, heirloom carrots and jus
- 1/2 roasted chicken with mushrooms, kale and lardons with jus gras
- Seared salmon fillet with heirloom vegetables, dashi broth and shiitakes
- Whole snapper with citrus fennel salad and caper butter sauce
- Pappardelle puttanesca pasta with olives, capers and fresh herbs

#### **Dessert-**

- Peach Panna Cotta with toasted coconut shavings, caramelized apricots and fresh mint
- Sticky date pudding with toffee sauce, poached pear, fresh strawberries and vanilla ice cream
- Chocolate brownie, ganache, almond mousse and praline

**SIT DOWN MENU**

**PARTY PACKAGE**

**Minimum 20 people**

**3 courses \$50 per person**

**3 courses with 3 hour basic drink package \$90 per person**

**Entree-**

Charcuterie board with pickles, bread and crispy treats

**Main-**

Fish of the day

Char grilled 250g scotch fillet with garden salad and chips

Chicken parmigiana with rocket, tomato and bocconcini salad and chips

Pappardelle puttanesca

**Dessert-**

Cheese plate with quince paste, fruit and fruit loaf

**BBQ PACKAGE**  
**(Only available in our courtyard area)**

**Minimum 40 guests**  
**\$45 per person**

Grilled sausages

Marinated and grilled lemon chicken

Char grilled grass fed steak

Wholemeal and white bread rolls

Potato salad with bacon and egg

Mixed leaf salad

Condiments

**Additional Platters**  
**Serves 20 guests**

Approximately 25 - 30 per platter

Fried chicken \$120

Vegetable skewers \$80

Charcuterie board \$90

Cheese platter \$70

Grilled chicken skewers \$110

Dessert platter \$90

Smoked ribs \$120

Antipasto platter \$80

Mac and Cheese \$80

Fruit platter \$65

Vegetable burgers \$80

**KIDS PLATTERS all \$60 each**  
**Serves approximately 10 kids per platter**

- Slab pizza
- Nuggets & chips
- Fish & chips
- Mini cheese burgers

## **CORPORATE PACKAGE**

For our boardroom and Queensberry rooms

**\$45 per person (Min 10 guests. Otherwise may incur room hire)**

For meetings and conferences

This includes use of room, Plasma and projector, Whiteboard and Flipchart

### **MORNING TEA**

Selection of fresh fruit, muffins and pastries

### **LUNCH**

Mixed selection of wraps and sandwiches

Or

Limited Ala carte menu from restaurant menu

### **AFTERNOON TEA**

Cheese and dried fruit plate

## **BEVERAGE PACKAGES**

**This is for functions for 30 guests or more. All the party guests must be on this package**

**Alternately you can run a tab or guests can pay for their own drinks**

### **3 hour house package \$50 per person**

Includes the following:

Carlton draught and a craft beer on tap or bottle, light beer bottles, House wines, Sparkling, Soft drinks and Juices

### **4 hour basic package \$60 per person**

Includes the following:

Carlton draught and a craft beer on tap or bottle, light beer bottles, House wines, Sparkling, Soft drinks and Juices

## **PREMIUM PACKAGE**

### **3 hour package \$70 per person**

Includes the following:

Imported and premium local beer bottles, Premium white, Red wine and Sparkling, Soft drinks and Juices

### **4 hour package \$80 per person**

Includes the following:

Imported and premium local beer bottles, premium white, red wine and sparkling, soft drinks and juices