

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 Gyoza with dark soy dipping sauce

Vegetarian Gyoza with dark soy dipping sauce (v)

Salt and pepper calamari (GF)

Grilled lemon and herb 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 (vegan friendly)

Caprese skewers (cold) (v)

Mini beef burgers

Selection of rice paper rolls (pork, prawn, chicken, vegetarian)

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 pickled cucumber (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

Caprese skewers with balsamic

Smoked salmon, dill & cream cheese bagels

SOMETHING SUBSTANTIAL

\$7 EACH

Spanish Beef tostadas

Mini beer battered fish and chips

Vegetarian risotto with feta

Bolognese gnocchi with Grana Padano

Crispy pork sliders with slaw

SET MENU 1
Minimum 30 Guests

Three course - \$60 per head

Two course - \$50 per head

Entrée

Szechuan calamari with an Asian herb salad & Nahm Jim (GF)

Cured meats plate with pickles, mustard & grilled bread

Superfood salad with goji berries, pickled beetroot, pumpkin & smoked yoghurt (V)
(GF) (Can be made VEGAN)

Main

Chicken Parmigiana with shaved ham, Napoli sauce & cheese, served with a garden
salad & chips

Fish of the day (Advised on the day. Market Dependent)

250g grass fed Porterhouse with garden salad & Beer battered chips
(cooked medium)

Vegetarian risotto (V) (can be made VEGAN)

Dessert

Apple, rhubarb and ginger crumble with vanilla ice cream

Chocolate brownie with white bean chocolate custard, mulled berries and Chantilly
cream

Sticky date pudding with salted caramel, walnut brittle, strawberry cream and
poached apples

SET MENU 2
Minimum 30 Guests

Two course \$70 per head
Three course \$80 per head
(This menu is Alternate Drop only)

Entrée

½ shell Harvey bay scallops with cauliflower puree, lardon and micro salad

Saganaki with grilled fig, almond and honey

Charcuterie board with pickles and crispy treats

Main

Seared salmon fillet with heirloom vegetables, dashi broth and shitake mushrooms

Chargrilled 200g eye fillet served with pomme puree, heirloom carrots and jus

½ roasted Chicken with mushrooms, kale, lardons with jus gras

Vegetable risotto (On request)

Dessert

Apple, rhubarb and ginger crumble with vanilla ice cream

Chocolate brownie with white bean chocolate custard, mulled berries and Chantilly
cream

Sticky date pudding with salted caramel, walnut brittle, strawberry cream and
poached apples

SET MENU 3

\$55 PER PERSON
Minimum 20 people

Shared Entrée

Cured meats boards with pickled & grilled vegetables, olives, crispy treats, dips
& grilled dark rye

Choice of Main:

Chicken Parmigiana with shaved ham, Napoli sauce & cheese served with garden salad
& chips

Fish of the day

250g grass fed Porterhouse with garden salad & chips
(cooked medium)

Vegetarian risotto (V) (can be made VEGAN)

Shared Dessert

Mixed petit four desserts and Cheese plates

AMERICAN-STYLE BBQ PACKAGE
(Only available in our courtyard area)

Minimum 40 guests
\$55 per person

Jalapeno and cheddar cornbread

Pork ribs with smoked BBQ sauce

Smoked cheddar mac and cheese

Buttermilk fried chicken

Bean and corn salsa

Slow cooked beef brisket

Chop salad with ranch dressing

Dessert

Pecan pie with maple cream \$90

Additional Platters

Serves 20 guests

Approximately 25 – 30 pieces per platter

Charcuterie board \$90	Cheese platter \$75
Grilled chicken skewers \$85	Dessert platter \$90
Vegetable burgers \$80	Antipasto platter \$80
Vegetable skewers \$80	Fruit platter \$70

KIDS LARGE PLATTERS all \$60 each

Serves approximately 10 kids per platter

- Pizza board (margherita)
- Nuggets & chips
- Fish & chips
- Mini cheese burgers

CORPORATE PACKAGE

For our Hotham room and Queensberry room

\$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
(Items must be advised when booking prior to arrival)

MORNING TEA

Selection of fresh fruit, Danishes and petite pastries

LUNCH

Limited a la carte menu from our seasonal restaurant menu
Including Vegetarian and gluten free options

AFTERNOON TEA

Cheese and dried fruit board

Or

Petite fours platter

BEVERAGE PACKAGES

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

**If you do not want a Beverage Package you can run a tab or limited tab or
guests can pay for their own drinks (cash bar)**

BASIC PACKAGE

**3 Hour basic package
\$55 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
\$65 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
\$75 per person**

Includes the following:

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

**4 Hour package
\$85 per person**

Includes the following:

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