



SUMMER SLUSHY SPECIALS

We are excited to offer frozen cocktails for
the Summer of 2023/2024

Choose one of the below flavours to add to
your bar tab // \$16

Margarita

Tequila / Cointreau / Lime

Pina Colada

Rum / Pineapple / Coconut / Lime

Strawberry Daiquiri

Rum / Strawberry / Lime

FUNCTION COCKTAIL MENU

Select up to three cocktails to be available on arrival or as part of your bar tab.

Cosmopolitan // \$24

Absolut Vodka, Cointreau, Cranberry, Lime

Barrel Aged Negroni // \$24

Beefeater Gin, Campari, Rosso Antico Vermouth

Espresso Martini // \$24

Absolut Vodka, Espresso, Kahlua, Sugar

Barrel Aged Old Fashioned // \$24

Woodford Reserve, Bitters, Sugar

Margarita // \$24

Olmecca Reposado, Cointreau, Lime

Porn Star Martini // \$24

Finest Call Passionfruit Puree, Absolut Vanilla Vodka, Passoa Passion Liqueur, Lime, Prosecco

Japanese Slipper // \$24

Midori, Cointreau, Lemon

Southside // \$24

Beefeater Gin, Lime, Sugar, Mint

French Martini // \$24

Absolut Vodka, Chambord, Pineapple

Daiquiri // \$24

Havana Club 3 Y/O Anos, Lime, Sugar

SPRITZ MENU

Aperol Spritz // \$16

Aperol, Dal Zotto Prosecco, Soda

Campari Spritz // \$18

Campari, Dal Zotto Prosecco, Soda

Elderflower Spritz // \$18

Fiorente Elderflower, Dal Zotto Prosecco, Soda

BEVERAGES

White

- Bay of Stones Sauvignon Blanc, Barossa Valley, SA // \$9.5
- Rockbare Riesling, Clare Valley, SA // \$10.5
- Innocent Bystander Pinot Gris, Mornington, VIC // \$11
- Church Road Chardonnay, Hawkes Bay, NZ // \$11
- La Vis Simboli Pinot Gris, Trentino, Italy (bottle only) // \$56
- Louis Jadot Macon-Villages Grand Magnien, Burgundy, France (bottle only) // \$62
- St Hugo Chardonnay, Eden Valley, SA (bottle only) // \$75

Pink

- M de Minuty Rose, Cotes De Provence, France // \$13
- NV Innocent Bystander Moscato, Healesville, VIC 275ml // \$14
- Dal Zotto Rose, Whitfield, VIC // \$11.5
- Rameau d'Or Rosé, Provence, France (bottle only) // \$55

Red

- Bay of Stones Shiraz, Barossa Valley, SA // \$9.5
- Catalina Sounds Pinot Noir, Marlborough, NZ // \$11.5
- Church Road Hawke's Bay Merlot Cabernet Sauvignon, NZ // \$12.5
- Terrazas Reserva Malbec, Mendoza, Argentina // \$12.5
- Fletcher 'The Minion' Nebbiolo, Yarra Valley VIC (bottle only) // \$56
- Giant Steps Pinot Noir, Yarra Valley, VIC (bottle only) // \$64
- Heathcote Estate Shiraz, Heathcote, VIC (bottle only) // \$85

Sparkling

- NV Bay of Stones, Barossa Valley, SA // \$9.5
- Dal Zotto Prosecco, Whitfield, VIC // \$11.5
- NV Chandon, Yarra Valley, VIC // \$12
- Mumm Marlborough Brut, France // \$17 (glass) // \$83 (bottle)
- NV Chandon Rose, Yarra Valley, VIC (bottle only) // \$58
- Hawthorn Estate Single Vineyard Coppin Sparkling, Hawthorn, VIC (bottle only) // \$75
- NV Mumm Grand Cordon, Reims, France (bottle only) // \$125
- NV Veuve Clicquot, Reims, France (bottle only) // \$140
- Moet & Chandon Grand Vintage 2013, Epernay, France (bottle only) // \$175

Tap Beer

- Furphy Crisp Lager // \$7
- Heineken // \$7.5
- Stone & Wood Pacific Ale // \$7.5
- Rotating Tap

Packaged Beer / Cider

- Heineken 0 // \$7
- Stone & Wood Green Coast Crisp Lager 3.5% // \$10
- James Squire Apple Cider // \$12
- Napoleone Pear Cider // \$12
- James Squire Ginger Beer // \$10

Basic Spirits // \$13 - \$14

- Absolut Vodka // \$13
- Ballantines Scotch Whisky // \$13
- Beefeater Gin // \$13
- Buffalo Trace Bourbon // \$14
- Canadian Club Whisky // \$13
- Havana Club 3 Y/O Rum // \$13
- Havana Club Especial Rum // \$13
- Olmeca Altos Tequila // \$14
- Wyborowa Vodka // \$14

Premium Spirits // \$14 - \$16

- Belvedere // \$14
- Monkey 47 // \$16
- Glenmorangie 10 Y/O // \$14
- Mt Gay XO // \$14
- Buffalo Trace // \$14
- Volcan Blanco // \$15
- Del Maguey Mezcal // \$15
- Hennessy VSOP // \$14

Please note that menus and prices are subject to change without notice.

All card payments incur a 1.5% transaction fee, a charge of 10% applies on Sundays, a charge of 15% applies on Public Holidays.



Designed to be simplistic and hearty, all canapés are prepared within the Pratt Hospitality Group kitchen and delivered fresh to The Blacksmith ready for service.

Canapés can be ordered by the platter. Each platter contains 25 pieces of one choice (eg. 25 mini beef pies), and we require a minimum order of 5 platters.

Our experienced team can assist you in serving the right amount of food for your upcoming event and group size.



Recommended Catering:

- ◇ 40 guests - 10 platters
- ◇ 50 guests - 12 platters
- ◇ 60 guests - 15 platters
- ◇ 70 guests - 17 platters
- ◇ 80 guests - 20 platters

TANTALISE THOSE TASTEBUDS

Canapé Menu

Cold Canapés - \$85 per platter

- ◇ Mini bruschetta tarts with tomato, red onion, basil & a balsamic vinegar pearl (vg)
- ◇ Smoked salmon tartlets with horseradish & crème fraîche
- ◇ Individual Peking duck pancake rolls with hoisin sauce
- ◇ Freshly shucked oysters with red chilli jam & lime juice (gf)
- ◇ Za'atar marinated lamb fillet in a homemade tart with sumac spiced yoghurt, pomegranates, and nut free dukkah
- ◇ Fresh prawn rice paper rolls served with a Vietnamese dipping sauce (v available) (gf)
- ◇ Caramelised onion tarts with goat's cheese & thyme (vg)

Hot Canapés - \$85 per platter

- ◇ Mushroom arancini balls (gf) (vg)
- ◇ Homemade sausage rolls with a homemade tomato sauce
- ◇ Southern fried chicken with Jalapeño mayo (gf)
- ◇ BBQ pork bun
- ◇ Spinach & ricotta pastizzis (vg)
- ◇ Beef mini pies

Iconic Canapés - \$95 per platter

- *Minimum 2 platters of each (can only increase in multiples of 2)
- ◇ Crisp pork belly cubes served with a homemade apple relish (gf)
- ◇ Crispy 100-layer potato squares with creamy truffle aioli (vg) (gf)

Vegan Canapés - \$110 per platter

- *Minimum 3 platter order
- ◇ Chili jam tofu (gf)
- ◇ Grilled teriyaki tofu (gf)
- ◇ Sago & potato rosti (gf)
- ◇ Vegetable spring rolls with a tahini, lemon & miso sauce
- ◇ Vegetable samosa with a mint yoghurt sauce

Handmade Steamed Dumplings - \$85 per platter

- ◇ Prawn & chive
- ◇ Pork
- ◇ Vegetarian (v)
- ◇ Roast duck

Dessert Canapés - \$85 per platter

- ◇ Individual chocolate brownies
- ◇ Mini lemon tarts garnished with curls of lime zest

Each cold, hot and dessert platter contains 25 pieces of one choice eg. 25 x beef mini pies. We require a minimum order of 5 platters.

vg = vegetarian gf = gluten free v = vegan

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SWEET BABY CHEESES

Something to graze on

Cheese - \$75 per platter

◇ Three cheeses, Manuka honey pot, cornichons, quince paste, seasonal fruit, an assortment of biscuits, grissini & fig & olive crisps (vg)

*pictured

Feed Me - \$100 per platter

◇ Three cheeses, rabbit & confit onion terrine, apple, currant and stout chutney, Manuka honey pot, salami, cornichons, quince paste, seasonal fruit, an assortment of biscuits, grissini & fig & olive crisps (vg)



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