



Eat

SHARED BANQUET MENUS

if you dream of a seated occasion with long, laid-out tables for communal dining – where the food is abundant and guests can order drinks without leaving their seats, then a shared banquet package is perfect for you

uncle's menu | 7 courses

89 P.P

add paired wines 40 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit *gf*

western plains pulled pork sticky rice cake, pickles, mint *gf*

free range chicken ribs smoked coconut, honey and sesame glaze *gf*

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass *gf*

penang beef curry, grilled pineapple, lychee *gf*

barramundi and prawn 'la lot', spring onion oil, fried lemongrass *gf*

served with fragrant rice and seasonal salad

vietnamese egg coffee milk chocolate, vanilla ice cream, hazelnut, leche foam *gf*

aunty's menu | 8 course

99 P.P

add paired wines 55 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit *gf*

western plains pulled pork sticky rice cake, pickles, mint *gf*

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass *gf*

free range chicken ribs smoked coconut, honey and sesame glaze *gf*

milawa twice cooked duck leg steamed bao, persimmon, soy kewpie, pickles

slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust *gf*

steamed port arlington mussels thai yellow curry broth, fried taro chips *gf*

served with fragrant rice and seasonal salad

thai milk tea semifreddo dark chocolate clay, tamarind jam, grass jelly *gf*

kim's menu | 10 course

119 P.P

add paired wines 75 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit *gf*

coffin bay oysters green nam jim, shiso *gf*

vietnamese sticky rice cakes spiced eggplant, smoked coconut, pickled shallots

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass *gf*

charred mooloolaba prawn tom yum dressing, confit tomato, fennel, lime leaf *gf*

poached chicken salad coconut, cashews, sesame, lemongrass *gf*

loddon farm salt & pepper quail orange, pickled mushrooms, watercress, sticky soy *gf*

slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust *gf*

steamed port arlington mussels thai yellow curry broth, fried taro chips *gf*

served with fragrant rice

white chocolate & coconut mousse passionfruit curd, basil seeds, seasonal fruit, ginger gelato *gf*

all menus are sample and subject to change. have something special in mind?
speak to the function team for your bespoke menu

gf – gluten free *vg* – vegan *v* – vegetarian

PLATED PACKAGES*

if you are more of the traditional type, and you would prefer to host with a menu that offers your guests a choice of their own entrée, main and dessert; with individual choice and an array of cutlery, and where food and wine matching can feature: then this is the package for you. our plated packages cater for seated events only, however can include canapés before plated service begins upon request

2 course plated menu

your selection of 1 entrée + 1 main
or 1 main + 1 dessert

80 P·P

alternate drop *OR*
individual pre-order

3 course plated menu

your selection of
1 entrée + 1 main + 1 dessert

95 P·P

alternate drop *OR*
individual pre-order

add pre-meal canapés

12 P·P
for two

18 P·P
for three

add side dishes to share

6 P·P
per side dish

MENU

entrée

hiramasa kingfish crudo beetroot nam jim, purple fig, pickled beets, spiced coconut, prawn crackers *gf*

local shitake dumplings thomka sauce, truffle oil, fried leek, watercress *v*

crispy s&p cauliflower coconut chilli sambal, curry leaves, fresh herbs *gf v*

steamed port arlington mussels thai yellow curry broth, fried taro chips, garlic roti *gf*

free range chicken ribs smoked coconut, honey and sesame glaze, herb salad *gf*

loddon farm crispy fried quail orange, pickled mushrooms, watercress, sticky soy *gf (\$10 surcharge pp)*

main course

pan fried gold band snapper tom yum broth, sweet potato, confit tomato, prawn dumplings

masterstock poached qld barramundi shitake scale, rolled noodle, pickled ginger, chilli, spring onion

roasted grain fed beef striploin chinese turnip cake, charred broccolini, anise jus *gf (\$10 surcharge pp)*

loddon farm twice cooked duck leg thai red curry, pineapple, pumpkin, jasmine rice *gf (\$10 surcharge pp)*

roasted western plains pork loin vietnamese coffee glaze, smoked mung bean purée, crispy rice cakes, compressed apple *gf*

miso roasted eggplant celeriac purée, soy nuts and seeds *gf v*

sweet

dark chocolate nemesis raspberry marshmallow, coconut, ginger sorbet *gf*

coconut sago pudding basil cream, poached seasonal fruit, kaffir foam *gf v*

thai milk tea semifreddo dark chocolate clay, tamarind jam, grass jelly *gf*

vietnamese egg coffee milk chocolate, vanilla ice cream, hazelnut, leche foam *gf*

sides | add 6pp for any menu

aunty kims roasted duck fat potatoes lap chong, roasted garlic and shallots, spring onion *gf*

bbq corn salad cucumber, fried shallots, coriander, nam jim *gf; vg*

steamed bao buns, miso butter

sauted asian greens sweet soy, fried garlic *gf; vg*

kimchi macaroni and cheese, aged cheddar, panko crust

gf - gluten free *vg* - vegan *v* - vegetarian

*all menus are sample and subject to change.







CANAPÉ PACKAGES*

if you are planning an event without a seating plan, where guests can roam the space freely, sauntering in and out of conversations as they please (*always with a drink in hand*), then this is the package for you. all canapé packages can be served roaming style or grazing style, or a mixture of both

canapé package one

your selection of 5 canapés
+ 1 substantial

60 P·P

canapé package two

your selection of 5 canapés
+ 2 substantial

70 P·P

canapé package three

your selection of 5 canapés
+ 2 substantial
+ 1 sweet items

75 P·P

add pre-meal canapés

12^{PP}
for two

18^{PP}
for three

additional canapés

additional substantial items

7^{ea./pp}

10^{ea./pp}

SAMPLE MENU*



aunty kim's perfect selection

beetroot cured petuna ocean trout, nori, eel parfait, cucumber, native seagrass
sesame prawn toast, tamarind sweet chilli, coriander

kim's chicken curry puff, sweet tomato sambal

loddon farm smoked duck breast, spring onion tart, duck parfait, pickled pineapple
crispy coconut cups, sticky pulled pork, poached prawn, smoked salmon roe

mini chicken katsu buns, pickles, vegan chilli mayonnaise

beef sliders with rendang mayonnaise, cheese and pickles

dark chocolate and peanut butter brownie, candied ginger, banana jam

gf - gluten free *vg* - vegan *v* - vegetarian

all menus are sample and subject to change. have something special in mind? speak to the function team for your bespoke menu
* the sample selection represented here reflects 85pp

[click here for full list](#)



GRAZING TABLE PACKAGES

basic grazing package

can be ordered in conjunction with one of our seated or canapé packages only

25 PP

market cheeses

a selection of two cheeses (hard, soft) served with housemade lavosh and seasonal accompaniments

selection of dips

served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

prawn crackers

with peanut satay dipping sauce

premium grazing package

can be ordered in conjunction with one of our seated or canapé packages only

35 PP

market cheeses

a selection of three cheeses (*hard, soft and blue*) served with housemade lavosh and seasonal accompaniments

selection of dips

served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

prawn crackers

with peanut satay dipping sauce

selection of cured meats

with kimchi and pickled vegetables

fresh pacific oysters

with green nam jim and fresh lime

if you're wanting to add a little extra wow-factor to your event, and have your guests help themselves to a free-flowing table of snacks and nibbles throughout the event, then our grazing tables are a perfect option for you

the ultimate grazing station

can be ordered as a stand-alone package

60 PP

market cheeses

a selection of three cheeses (*hard, soft and blue*) served with housemade lavosh and seasonal accompaniments

selection of dips

served with grilled flatbread and olives

vietnamese rice paper rolls

served with nouc cham

prawn crackers

with peanut satay dipping sauce

selection of cured meats

with kimchi and pickled vegetables

fresh pacific oysters

with green nam jim and fresh lime

mini bahn mi

a selection of chicken, pork and vegan bahn mi with pate and sriracha mayonnaise

veggie spring rolls

with sweet chilli dipping sauce

choose either

beef sliders

with rendang mayonnaise and american cheese

or

pork belly sliders

with asian slaw and sriracha mayonaise

have something special in mind? speak to the function team for your bespoke menu

Drink



aunty kim's standard beverage package

minimum 3hrs. additional hours \$20 per hour

from **65** pp

sparkling

elinor 'bright eyes' prosecco, murray darling, vic

kismet moscato, regional vic

pauletts sangiovese rose, clare valley, sa

tap & bottled beers, apple cider

soft drinks & juices, all mocktails included

white wine

motley cru pinot grigio, king valley, vic

alpine road sauvignon blanc, central vic

alkoomi 'grazing' riesling, frankland river, w.a

red wines

motley cru, shiraz, king valley, vic

tomich hill, pinot noir, adelaide hills, vic

aunty kim's premium beverage package

minimum 3hrs. additional hours \$20 per hour

from **80** pp

sparkling

clover hill sparkling nv

moscato

kismet moscato, regional vic

tap & bottled beers, apple cider

soft drinks & juices, all mocktails included

white wine

castle rock estate skywalk riesling, porongurup, w.a

the other wine co. pinot gris, adelaide hills, s.a

monte tondo 'mito' soave, veneto, italy

red claw chardonnay, mornington peninsula, vic

red wine

medhurst pinot noir yarra valley, vic

gilbert 'rouge' field blend tablelands, nsw

two hands 'gnarly dudes' shiraz, barossa valley, sa

aunty kim's non-alcoholic package

minimum 3hrs. additional hours \$10 per hour

from **40** pp

make it extra special with our package add-ons selection

prosecco on arrival	13pp
cocktail or sparkling cuvée on arrival	22pp
champagne on arrival	30pp
seasonal bellini on arrival	15pp
house spirits	5pp/hr
premium spirits	10pp/hr
free flowing taittinger champagne	80pp/hr
tea and coffee station	5pp

all selections and price are subject to change



Cheers...

need a bar tab or drinks on consumption?

that's no problem. chat to us about your requirements and we can tailor a reduced selection that's right for you

[click here for selections](#)



Cocktails for all...

COCKTAIL CLASSES ^{from} 150^{pp}

cocktail making classes at aunty kim's are perfect for adding that extra touch to your special event, and are very popular for corporate groups, birthdays and hen parties!

includes:

- ☞ arrival canapé and prosecco as you enter the venue
- ☞ learn how to make, shake (*& drink!*) two cocktails from a selection of aunty kim's special pours and classic cocktails
- ☞ your choice of a seated shared banquet or standing canapé-style menu after the class
- ☞ all classes are inclusive of your own private space, with the ability to decorate and create your own playlist to make the night your own
- ☞ upgrade option to add an all-inclusive drinks package after the class is over





BRING THE 'WOW' FACTOR!

add-on items to make your event that little bit 'extra'

Additions...

oyster bar

the best events start with a champagne and oyster in hand!

pacific oysters		60 p.dozen
sydney rock oysters		65 p.dozen

champagne towers

bring a real sense of glamour to your event with this interactive centrepiece

4 tier (30 glasses)	550 with prosecco	1,250 with champagne
5 tier (55 glasses)	1,000 with prosecco	2,300 with champagne

'diy' bellini station (creates 30 serves)

your choice of two bellini flavours for your guests to help themselves to, with prosecco, glassware and fresh garnishes

400

create your own custom cocktail!

includes an hour meeting (*in person*) with our head bartender to create a bespoke cocktail for your event

250

negroni cart

for one hour (makes 23 negronis total)

650

styling & lighting

letterlights	40 p. 24 inch letter	50 p. 32 inch letter
message on the projector (we create it)		100
additional candles/tealights		5 p. candle

