

COCKTAIL

Grazing Table:

\$980

There is no better way to impress your guests than with a grazing table. Displayed at the front of the venue for guests to enjoy as they arrive with a beautiful selection of cheeses, cured meats, seasonal fruits, dips, lavosh and more.

Canapés & Substantials

Perfect for cocktail style function or for supplementing seated meals. Served roaming by our team.

6 Canapés \$39 per person

5 Canapés and 1 Substantial \$41 per person

4 Canapés and 2 Substantials \$43 per person

8 Canapés \$52 per person

If you choose to order canapés outside the package they are **\$7 per piece** and substantials are **\$8.50 per piece**.

Ordering per piece has a minimum order quantity. Get in touch with our team and we can tailor the perfect package for your function.

SAVOURY CANAPÉ

Selection

Mac & Cheese Croquette with Burnt Pear Mayo

Wattleseed Cured Salmon, Potato Hash & Buttermilk with Chives *(GF)*

Goat Cheese Tart with Peas, Broad Beans & Asparagus *(Can be DF)*

Pork, Fennel & Mortadella Sausage Roll with Spiced Tomato Ketchup *(Can be DF)*

Falafel with Coconut Yoghurt *(DF, GF, V, NF)*

Oyster with Green Apple Mignonette *(DF, GF, NF)*

Nduja Arancini *(Can be GF)*

SAVOURY SUBSTANTIAL

Selection

Signature Prawn Roll with a Spicy Prawn Mayo on Brioche *(DF, NF)*

Pulled Beef Slider, Slaw and House Pickles *(Can be GF, DF)*

Crispy Fried Chicken, Chili Salt, & Honey Garlic Emulsion *(Can be GF, DF, NF)*

Slow Roasted Eggplant Chimichanga with Mango Salsa Hot Sauce *(V, NF)*

Buttermilk Flatbread with Slow Cooked Lamb, Mixed Herbs & Tzatziki *(Can be DF)*

Chicken & Leek Mini Pie with Smoked Scarmoza *(NF)*

SWEET CANAPÉ

Selection

Dark Chocolate Tartlet with Hazelnut Praline *(Can be NF)*

Passionfruit & Limoncello Meringue Tartlet with Freeze Dried Raspberry *(NF)*

Orange & Rose Water Doughnut *(NF)*

Cannoli with Buffalo Ricotta *(NF)*

PRIVATE DINING SEATED MENU

Private Dining Seated Menu from \$85pp for 2 courses* and \$95pp for 3 courses.

- Select up to 2 Entrees
- Select up to 2 Mains with 3 Sides
- Select up to 2 Desserts (with 3 courses)

4 courses (Including courses from the Woodfire) from \$125pp

Add a Selection of Cured Meats, Cheese & Seasonal Fruit to start \$20pp

Cakeage: Cakeage is charged when we are required to cut and serve the cake. \$2pp

**2 courses are available depending on group size.*



SEASONAL SIT DOWN MENU

Food Selection

Starters

Cheese, Charcutrie, Seasonal Fruits, Condiments & Crackers

Entree

Slow Roasted Pork Belly with Almond Puree, Cider Jus & Apple Slaw *(DF, GF)*

Wattleseed Cured Salmon with Horseradish Crème Fraiche, Fennel & Dill *(GF)*

Chicken & Leak Terrine with English Mustard & Spiced Tomato Chutney *(GF)*

Roasted Cauliflower with Harissa Butter, Mint Labneh,
Pickled Cauliflower & Toasted Peppitas *(GF, Can be V)*

Mains

Pan Fried Barramundi & Venere Black Rice Risotto with Preserved Lemon Butter *(GF, NF)*

Slow Cooked Lamb Shoulder with Green Olive, Pistachio Tabouleh & Mint Yoghurt *(GF)*

Beef Brisket with Horseradish Salsa Verde, King Brown Mushrooms,
Mash Potato & Bordelaise Sauce *(GF, NF)*

Eggplant Parmigianna with Tomato Sugo, Fior Di Latte & Basil *(GF, NF)*

Roasted Chicken Breast, Romesco, Potato & Lemon Thyme
Dauphinoise with a Balsamic Chicken Jus *(GF)*

Sides

Roasted Kipler Potatoes, Rosemary and Garlic Salt *(GF, NF)*

Shaved Sugarloaf Cabbage with Sherry Dressing, Parmesan, and Walnuts *(GF)*

Mixed Leaf Salad with Aged Balsamic and Shaved Radishes *(GF, NF, DF)*

Housemade Sourdough Focaccia with Roasted Garlic Oil *(NF, DF)*

Desserts

Dark Chocolate Tart with Maraschino Cherry *(Can be NF)*

Apple, Orange And Rosewater Ciambelle with Cinnamon Sugar & Vanilla Anglasie

Espresso Panna Cotta with Hazelnut Brittle *(GF)*

Brulee'd Cheesecake Tart, Macerated Berries, Limoncello *(NF)*



DRINKS PACKAGE

BEER, WINE & SOFT DRINKS PACKAGE

- 3 hours - \$70pp
- 4 hours - \$80pp
- 5 hours - \$90pp
- 6 hours - \$100pp

Add cocktails to your package - \$45 pp

Add spirits to your package - \$30 pp

