



Seated Menus

Sharing

\$75pp

Starters

- Trio of house dips - baba ghanoush, hummus, and herbed labneh, served w/ assorted bread
- Asian lemon pepper calamari
- Antipasto plate - roasted vegetables, pickles, and ham

Mains (choice of 2)

- Grilled lemon pepper chicken on middle eastern rice
- Slow roasted lamb shoulder
- Cajun spiced grilled barramundi, served w/ tomato salsa

Sides

- Baked chat potatoes - mixed herbs and garlic
- House salads or slaw

Set Menu

\$90pp

Entrée (choice of 1)

- Shared charcuterie boards
- Calamari w/ rocket & pickled fennel salad
- Spinach and ricotta agnolotti

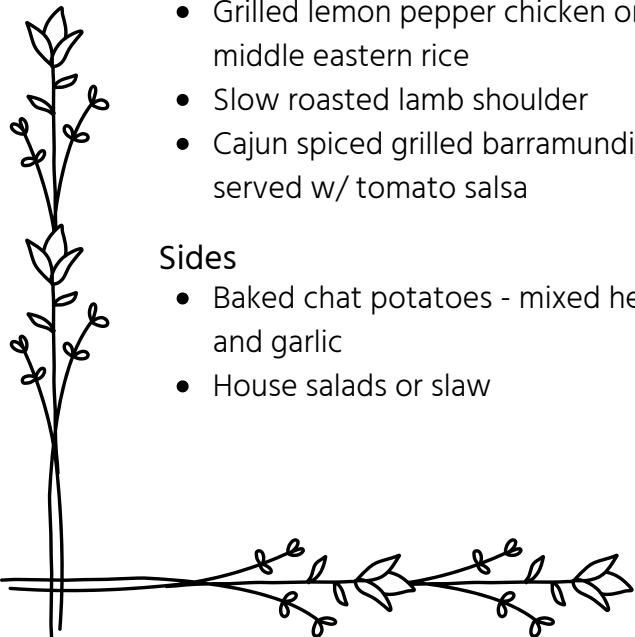
Mains (choice of 1)

- Grilled lamb w/ couscous and fresh herbs served w/ tahini yoghurt
- Pan-fried barramundi w/ green beans and asparagus
- Moroccan vegetable patties w/ baba ghanoush and mixed cabbage salad

Dessert

- Shared fruit and cheese boards

*Dietary requirements will be accommodated as needed





Canapés Package

5 Canapés

\$40pp

Max 3 Seafood and/or meat items

7 Canapés

\$52pp

Max 4 seafood and/or meat items

9 Canapés

\$62pp

Max 6 Seafood and/or meat items

*Dietary requirements will be accommodated as needed

Canapes Menu

Meat

- Cheeseburger Sliders
- Pulled Pork Sliders
- Crispy Chicken w/ Sweet Chilli Mayo
- Mini Lamb Pastries w/ Pine Nuts
- Chicken Spring Rolls
- Mini Pizzas

Seafood

- Pan-seared Prawn Gyoza
- Tempura Prawns
- Lemon Pepper Calamari

Vegetarian

- Spring Rolls w/ Sweet Chilli Sauce
- Arancini Balls
- Mini Spinach & Feta Pastries
- Vegeterian Pizzas

Additional Options

- Cheese Platter (\$120 per platter)
 - Seasonal Fruit Platter(\$110 per platter)
- 



Grazing Add Ons

Cheese & Fruit

Small (serves 60-90)	\$900
Medium (serves 90-120)	\$1,350
Large (serves 120-150)	\$1,800

Assorted cheese, fruit, nuts, and crackers

Charcuterie

Small (serves 60-90)	\$1,200
Medium (serves 90-120)	\$1,800
Large (serves 120-150)	\$2,400

Assorted cured meats, cheeses, fruit, nuts, and crackers

The Works

Small (serves 60-90)	\$1,300
Medium (serves 90-120)	\$2,000
Large (serves 120-150)	\$2,700

Assorted cured meats, cheeses, fruit, nuts, dips, and crackers

Crackers & Dips

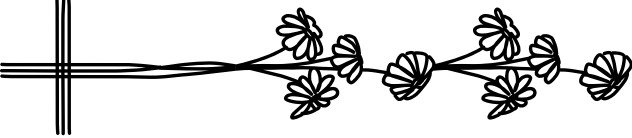
\$7pp

Assorted dips and crackers

Hot Chips

\$8 each

Bowl of hot chips with tomato sauce and aioli





SPECIALS

- Soup of the Day & Toasted "Smear Bread" \$10.00
- Caviar, Succotini & Blistered Potatoes & Roasted & Marinated Shrimp \$18.00
- Spice Glazed Lamb Rack with Grilled Shrimp & Truffle Oil \$19.00
- The Best of Seasonal & Breaded & Crispy \$12.00





Beverage Packages

All packages include house wines, sparkling, house beers, soft drinks, tea, and coffee.

OPTION 1 – \$42 PER PERSON FOR 3.5 HOURS

House wines, tap beer and soft drinks

OPTION 2 – \$49 PER PERSON FOR 3.5 HOURS

House wines, tap beer, soft drinks and sparkling

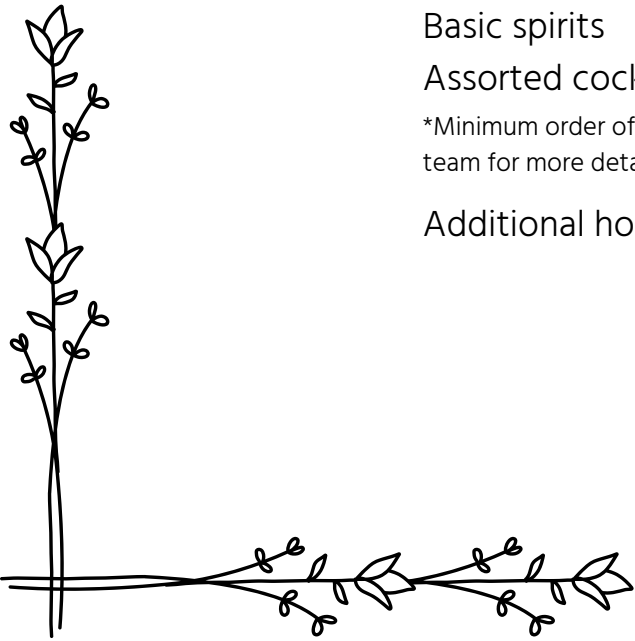
Additions

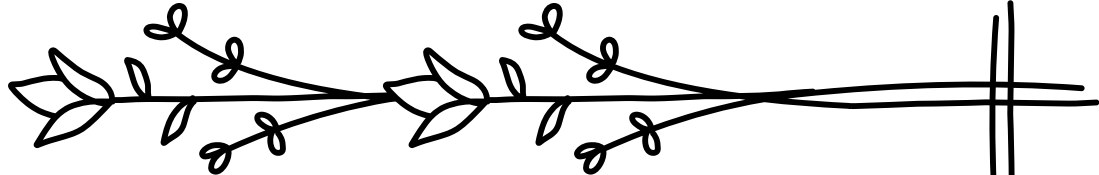
Basic spirits **\$10pp**

Assorted cocktails **\$13-\$17 each***

*Minimum order of 20, chat with our functions team for more details

Additional hours **\$10pp per hour**





Bar Tab

Chat with our staff about amounts and what you'd like to include.

DRINKS MENU

House Wines/Sparkling \$10 per glass

Tap beer \$9 per 375ml glass

Spirits – Vodka, Gin, Barcadi, Chivas Regal, Whisky, Bourbon \$11

Aperol Spritz \$14

Soft drinks \$5 per glass

Lemon Lime Bitters \$6

Coffee/Tea \$5.5

