



# FOOD PACKAGES

|           |  |                 |
|-----------|--|-----------------|
| PACKAGE 1 | 5 COLD OR HOT SMALL BITES<br>+ 2 SUBSTANTIAL ITEMS | \$45 PER PERSON |
| PACKAGE 2 | 7 COLD OR HOT SMALL BITES<br>+ 2 SUBSTANTIAL ITEMS | \$65 PER PERSON |
| PACKAGE 3 | 5 COLD OR HOT SMALL BITES<br>+ 4 SUBSTANTIAL ITEMS | \$75 PER PERSON |
| DESSERTS  |  | \$6 EACH        |

## DIETARY

|    |             |     |                    |
|----|-------------|-----|--------------------|
| GF | GLUTEN FREE | GFO | GLUTEN FREE OPTION |
| V  | VEGETARIAN  | VO  | VEGETARIAN OPTION  |
| VG | VEGAN       | VGO | VEGAN OPTION       |
| DF | DAIRY FREE  | DFO | DAIRY FREE OPTION  |

SEASONAL MENU CHANGES APPLY. MINIMUM 30 GUESTS PER ORDER.



# SMALL BITES

## COLD

BRUSCHETTA WITH TOMATO, BASIL AND RED ONION (VG)

SALMON TARTAR, KEWPIE MAYO, TOBIKO AND SEAWEED FLAKE

CUCUMBER ROLLS WITH HUMMUS (VG, GF)

## HOT

CORN FRITTER SERVED WITH HOUSE MADE SWEET CHILLI (VG, GF)

THAI BASIL CHICKEN ON COS LEAF (GF, DF)

PORK OR VEGAN GYOZA (V)

CHICKEN SKEWER WITH HOUSE MADE TERIYAKI SAUCE. (GF)

SALT AND PEPPER TOFU (VEGAN, GF)

FRIED CHICKEN WITH KEWPIE MAYO (GF)

SOFT SHELL CRAB BAO WITH SLAW

CRISPY EGGPLANT WITH VEGAN MAYO (VEGAN, GF)



# SUBSTANTIALS & DESSERT

## SUBSTANTIALS

BEEF MASSAMAN CURRY WITH RICE (GF)

PAD THAI NOODLES (CHOICES OF CHICKEN OR TOFU) (GF, VG)

FISH AND CHIPS WITH HOUSE MADE TARTARE SAUCE (GF)

FRIED CHICKEN SLIDER WITH SLAW

PULLED JACKFRUIT SLIDER WITH SLAW

MINI PORK OR TOFU BAHN MI, PICKLE AND HOISIN SAUCE

## DESSERTS

CHOCOLATE BROWNIE WITH ICE CREAM (GF)

ETON MESS WITH MIXED BERRY (GF, V)

SCOOP OF ICE-CREAM (VG)

SEASONAL MENU CHANGES APPLY. MINIMUM 30 GUESTS PER ORDER.



# SIT DOWN MENU

SERVED AT THE TABLE

## PACKAGES

|           |                            |                 |
|-----------|----------------------------|-----------------|
| PACKAGE 1 | 3 SMALLS, 2 MAINS, 3 SIDES | \$60 PER PERSON |
| PACKAGE 2 | 3 SMALLS, 3 MAINS, 3 SIDES | \$75 PER PERSON |
| DESSERTS  |                            | 1 OPTION \$6PP  |

## SMALLS

CORN FRITTERS WITH HOUSE MADE SWEET CHILLI. (GF, VG)

FRIED CHICKEN WITH KEWPIE MAYO (GF)

VEGETARIAN CURRY PUFF (VG)

SALMON TARTAR, KEWPIE MAYO, TOBIKO AND SEAWEED FLAKE

SALT AND PEPPER TOFU (VG, GF)

EDAMAME (VG, GF)

PORK SAGO (GF)

SEASONAL MENU CHANGES APPLY. MINIMUM 30 GUESTS PER ORDER.

# SIT DOWN MENU

SERVED AT THE TABLE

## MAINS

BEEF MASSAMAN CURRY (GF)

PAD THAI NOODLES (CHOICES OF CHICKEN OR TOFU) (GF, VG)

SLOW COOKED BEEF BRISKET WITH GRAVY (GF)

CRISPY PORK WITH FIVE SPICES GRAVY (GF)

GRILLED CHICKEN WITH THAI GREEN HERBS DRESSING (GF)

MISO GLAZED SALMON FILLETS (GF)

SLOW COOKED PUMPKIN WITH MISO (VG, GF)

VEGAN DUCK WITH SWEET SOY SAUCE (VG)

## SIDES

JASMIN RICE (GF)

MIXED LEAF SALAD (GF, V)

ASIAN COLESLAW WITH RED CHILLI DRESSING (GF, V)

WATERMELON SALAD, FETA, MINT AND LIME (V)

## DESSERTS

CHOCOLATE BROWNIE WITH ICE CREAM (GF)

ETON MESS WITH SEASONAL FRUIT (V, GF)

SEASONAL MENU CHANGES APPLY. MINIMUM 30 GUESTS PER ORDER.





# SOMETHING EXTRA

## BOARDS \$125

### CHEESE & CHACUTERIE BOARD

SELECTION OF CHEESE, CURED MEATS, BREAD, CRACKERS, PICKLES, OLIVES, NUTS & SEASONAL FRUIT

### CHEESE & ANTIPASTO BOARD

SELECTION OF CHEESE, GRILLED VEGETABLES, HOUSE MADE DIPS, BREAD, CRACKERS, PICKLES, OLIVES, NUTS, & SEASONAL FRUIT

## GRAZING TABLES \$850

### CHEESE & CHARCUTERIE TABLE

2 CHEESE, 2 CURED MEATS & ACCOMPANIMENTS

### CHEESE & ANTIPASTO TABLE

2 CHEESE, GRILLED VEGETABLES, 2 DIPS & ACCOMPANIMENTS

### DESSERT GRAZING TABLE

LEMON TARTS, CHOCOLATE BROWNIE, CHEESECAKES, COOKIES, LOLLIES & CHOCOLATE.

SEASONAL MENU CHANGES APPLY. MINIMUM 30 GUESTS PER ORDER.



# BEVERAGES

AS PART OF THE WELCOME TO BRUNSWICK PRECINCT, WE SERVE A RANGE OF OUR MOST POPULAR 4 PINES BEER AND CIDER ON TAP AS WELL AS A FULL SELECTION OF WINES, SPIRITS AND SOFT DRINKS. BEVERAGES CAN BE PURCHASED AS A BAR TAB (STANDARD BAR DRINK PRICES PER DRINK) OR AS A BEVERAGE PACKAGE (SET PRICE PER PERSON).

## BASIC PACKAGE

|         |                 |  |
|---------|-----------------|--|
| 3 HOURS | \$55 PER PERSON | ALL TAP BEERS<br>HOUSE WINE<br>WHITE, RED, SPARKLING<br>SODAS & JUICES |
| 4 HOURS | \$65 PER PERSON |  |
| 5 HOURS | \$75 PER PERSON |  |

## MID PACKAGE

|         |                 |  |
|---------|-----------------|--|
| 3 HOURS | \$65 PER PERSON | ALL TAP BEERS<br>PREMIUM WINE<br>5X CANNED/BOTTLED BEERS<br>SODAS & JUICES |
| 4 HOURS | \$75 PER PERSON |  |
| 5 HOURS | \$85 PER PERSON |  |

## PREMIUM PACKAGE

|         |                  |  |
|---------|------------------|--|
| 3 HOURS | \$85 PER PERSON  | ALL TAP BEERS<br>PREMIUM WINES<br>HOUSE SPIRITS<br>5 CANNED/BOTTLED BEER<br>SODAS & JUICES |
| 4 HOURS | \$95 PER PERSON  |  |
| 5 HOURS | \$105 PER PERSON |  |

FULL SEASONAL BEVERAGE LIST AVAILABLE ON REQUEST.

# COCKTAILS

## ON ARRIVAL

|               |      |
|---------------|------|
| APEROL SPRITZ | \$16 |
| MARGARITA     | \$21 |

## NIGHT CAP

|                  |      |
|------------------|------|
| ESPRESSO MARTINI | \$20 |
| OLD FASHIONED    | \$22 |

