

COCKTAIL EVENTS

ADD SUBSTANTIAL CANAPÉS

Add to any package for an additional \$8.5 per piece - see page 4

Minimum 25 guests for cocktail events

OPTION 1 - \$45

6 CANAPÉS PER PERSON

COLD

SMOKED EGGPLANT TARTLETS V
Crispy chickpea, za'atar

SPANNER CRAB TOSTADAS
Avocado, lime, coriander

HOT

SPICED SWEET POTATO CIGARS V
Lime salt

PULLED BEEF CROQUETTES
Potato aioli

FREE RANGE CHICKEN SKEWERS
Peanut satay sauce

SWEET

MINI BRÛLÉE TARTS

OPTION 2 - \$65

9 CANAPÉS PER PERSON

COLD

SMOKED EGGPLANT TARTLETS V
Crispy chickpea, za'atar

ZUCCHINI FRITTERS V
Hummus, chive

SPANNER CRAB TOSTADAS
Avocado, lime, coriander

TUNA TARTARE
Seaweed, sesame, shisho leaf

HOT

SPICED SWEET POTATO CIGARS V
Lime salt

PULLED BEEF CROQUETTES
Potato aioli

FREE RANGE CHICKEN SKEWERS
Peanut satay sauce

PRAWN FIRECRACKERS
Chilli sambal

SWEET

MINI BRÛLÉE TARTS

OPTION 3 - \$80 10 CANAPÉS + 2 SUBSTANTIAL PP

COLD

ZUCCHINI FRITTERS V
Hummus, chive

SPANNER CRAB TOSTADAS
Avocado, lime, coriander

TUNA TARTARE
Seaweed, sesame, shisho leaf

BEEF TATAKI
Olive & herb, on crouton

HOT

SPICED SWEET POTATO CIGARS V
Lime salt

PULLED BEEF CROQUETTES
Potato aioli

PRAWN FIRECRACKERS
Chilli sambal

CAULIFLOWER & LEEK PIE V
Salsa verde

SWEET

MINI BRÛLÉE TARTS

CHERRY RIPE

SUBSTANTIAL

CACIO E PEPE V
Reggiano parmigiano, pangritata

INDIVIDUAL FISH & CHIPS
Pickled onion, lemon



MENUS SUBJECT TO CHANGE

V - Vegetarian

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please notify the Events Sales Manager two weeks prior to your event of your selections & if any guests have any food allergies / dietary requirements.

COCKTAIL EVENTS

SUBSTANTIAL CANAPES

ADD TO ANY PACKAGE
FOR AN ADDITIONAL \$8.5 PER PIECE

FRIED CHICKEN BAO BUNS
Kimchi, coriander, green onion

FISH BURGER
Sauce Gribiche, cabbage slaw

INDIVIDUAL FISH & CHIPS
Pickled onion, lemon

CAULIFLOWER & LEEK PIES V

CACIO E PEPE V
Reggiano parmigiano, pangritata

SMOKED SALMON BAGELS (V available)
Lemon cream cheese, roquette, crispy capers

MINI HOT DOG
American mustard, ketchup, onion & pickle



ADDITIONAL PLATTERS

20 PIECES PER PLATTER

FRESHLY SHUCKED OYSTERS \$110
Ginger & lemon dressing

SPICED SWEET POTATO CIGARS V \$145
Lime salt

FRIED CHICKEN BAO BUNS \$160
Asian slaw

SMOKED EGGPLANT TARTLETS V \$120
Crispy chickpea, za'atar

CACIO E PEPE V \$140
Reggiano parmigiano

INDIVIDUAL FISH & CHIPS \$160
Pickled onion, lemon

MINI HOT DOG \$150
American mustard, ketchup, onion & pickle

MINI BRULÉE TARTS \$100

FOOD STATIONS

ADD A FOOD STATION AS A GRAZING OPTION

ANTIPASTO & CHARCUTERIE
\$35 per person

Selection of cured meats,
marinated vegetables, house-made dips,
fresh breads, crispbreads

SEAFOOD
\$40 per person

Oysters, taramasalata, smoked salmon,
prawns, marinated white anchovies,
selection of dressings

INTERACTIVE STATIONS

Please enquire with your function coordinator

OYSTER STATION

PAELLA STATION

HIBACHI GRILL

GELATO CART



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SIT DOWN EVENTS

ENTRÉE

SELECT 2 PROTEIN & 1 VEGETARIAN
FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY

PACIFIC OYSTERS

Freshly shucked, ginger & lemon dressing

YELLOW FIN TUNA

Sesame, chive, chilli, soy

HAND PULLED BURRATA V

Grilled peach, green tomato, basil

HUMMUS & SPICED CHICKPEA V

First press olive oil, cucumber,
coriander, toasted sesame, flatbread

DUCK & PRUNE TERRINE

Herb & shallot salad, sourdough

FREE RANGE CHICKEN SKEWERS

House made peanut satay, lime

ADD A GIN SPRITZ & CANAPÉS TO START

Choose 3 canapés - \$35 per person

2 COURSE - \$75 PP

3 COURSE - \$85 PP

12 - 50 GUESTS: CHOICE OF MENU

50+ GUESTS: SHARED DINING

MAINS

SELECT 2 PROTEIN & 1 VEGETARIAN
FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY

RED SNAPPER FILLET

Prawn bisque, saffron potato, fennel

SPRING VEGETABLE RISOTTO V

Truffle, aged parmesan

ROASTED HUMPTYDOO BARRAMUNDI FILLET

Cavolo nero, wombok, sauce vierge

SPICED PUMPKIN & ZUCCHINI V

Pearl couscous, harissa & herb,
garlic yoghurt

ROLLED LAMB SHOULDER

Slow cooked lamb, smoked eggplant,
cucumber, coriander, toasted sesame, lamb jus

CHARGRILLED GRAIN FED STRIPLON

Shoestring fries, watercress,
sauce Bordelaise

SIDES

FOR THE TABLE TO SHARE \$5PP - SAMPLE MENU:

LEAF SALAD, LEMON VINAIGRETTE

SEASONAL VEGETABLES, OLIVE OIL

RUSTIC STYLE POTATOES, ROSEMARY SALT

SWEET

SELECT 2 OPTIONS FOR YOUR GUESTS
TO CHOOSE FROM ON THE DAY

RUM & VANILLA ROASTED PINEAPPLE
Coconut sorbet, pistachio, pomegranate

PROFITEROLES

Vanilla ice cream, hazelnut ganache,
hazelnut brittle

VANILLA CRÈME BRULÉE

Orange madeleine

CITRUS TART

Vanilla meringue, yoghurt sorbet

CHEESE

3 CHEESES SERVED AS SHARE PLATTERS \$10PP

Toasted sourdough bread, fruit bread,
muscatels, quince paste

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BEVERAGE PACKAGES



SILVER

2 HOURS - \$59 PP
3 HOURS - \$69 PP
4 HOURS - \$79 PP

BEER

Carlton Dry, Great Northern Super Crisp,
Pirate Life South Coast Pale Ale

WINE

Rothbury Estate Sparkling Cuvée NSW
Rothbury Estate Semillon Sauvignon Blanc NSW
Rothbury Estate Chardonnay NSW
Rothbury Estate Cabernet Merlot NSW

NON-ALC

Tea / Coffee / Juices / Soft Drinks

GOLD

2 HOURS - \$69 PP
3 HOURS - \$79 PP
4 HOURS - \$89 PP

BEER & CIDER

Selection of premium Australian
draught beer
Bulmers Apple Cider

WINE

NV Azahara Moscato Murray Darling VIC
Primo Estate Prosecco McLaren Vale SA
821 South Sauvignon Blanc Marlborough NZ
Cavaliere D'oro Pinot Grigio Italy
Rothbury Estate Chardonnay NSW
Cloud St Pinot Noir VIC
Seppelt 'The Drives' Shiraz Heathcote VIC
La Zona Sangiovese King Valley VIC

NON-ALC

Tea / Coffee / Juices / Soft Drinks

PLATINUM

2 HOURS - \$89 PP
3 HOURS - \$99 PP
4 HOURS - \$109 PP

BEER & CIDER

Selection of premium Australian &
European draught beer & cider

WINE

Chandon Brut Yarra Valley VIC
Adelaide Hills Sauvignon Blanc Langhorne Creek SA
Rocky Gully Riesling Frankland River WA
Heggies Vineyard Estate Chardonnay Eden Valley SA
Wynns Reframed Rosé Coonawarra SA
Heirloom Vineyards Pinot Noir Adelaide Hills SA
Yabby Lake Single Vineyard Syrah Mornington VIC
Langmeil 'Wild Child' Cabernet Sauvignon SA
Finca Enguera Tempranillo Valencia Spain

NON-ALC

Heineken Zero / Amalfi Spritz
Tea / Coffee / Juices / Soft Drinks

ADD A WELCOME DRINK

Please speak to our events manager to organise.

Note: Spirits can be added onto any package. Must arrange with Events Sales Manager & comply with RSA conditions. All beverage items are subject to availability and may change at any time. Some beverage restrictions may apply to large groups. Please notify the Events Sales Manager of your selections two weeks prior to your event.