



## FUNCTIONS PACKAGE

### Cocktail / Canape Options

#### **\$30 per head**

Choice of 5 canapes OR 3 canapes + cheese table

#### **\$40 per head**

Choice of 8 canapes OR 6 canapes + cheese table

#### **\$50 per head**

Choice 8 canapes + prosecco/beer on arrival OR 6 canapes + cheese table + prosecco/beer on arrival

### Sit Down / Set Menu Options

#### **\$50 per head**

##### **Shared entrée**

Light sourdough, chargrilled w oils + balsamic  
Mushroom fritti w aged parmesan + garlic aioli  
Arancini mozzarella w thyme + hellfire sauce

##### **Main Choice of...**

Silky mushroom risotto w aged pecorino + truffle oil  
Crispy local snapper w rustic fries, aioli, tomato, rocket + radish salad  
Thin grilled chicken breast w pecorino, rocket, picante tomato salsa

##### **Shared Sides**

Fries, traditional  
Humble salad, goji berry dressing, toasted red rice, rosemary

#### **\$60 per head**

##### **Drink On Arrival Choice of...**

House Prosecco  
Pint of tap Beer



### **Shared entrée**

Light sourdough, chargrilled w oils + balsamic

Local crispy squid, salsa verde, cherry tomatoes, parmesan + pine nuts

Mushroom fritti w aged parmesan + garlic aioli

### **Main Choice of...**

Silky mushroom risotto w aged pecorino + truffle oil

Crispy local snapper w rustic fries, aioli, tomato, rocket + radish salad

Thin grilled chicken breast w pecorino, rocket, picante tomato salsa

Chargrilled beef rib + gnocchi, asparagus, red cabbage pickle, toasted seeds + glaze

### **Shared Sides**

Fries, traditional

Sweet potato shoestring fries

Humble salad, goji berry dressing, toasted red rice, rosemary

### **Shared Dessert**

Cheese board selection of three cheeses, apple butter, brioche + crackers

Winter warm brownie, hazelnut ice cream + candy almond shards

## **\$70 per head**

### **Drink On Arrival Choice of...**

Cocktail

Pint of tap beer

### **Shared Entrée**

Bruschetta w whipped feta + slow roasted tomatoes

Local crispy squid, salsa verde, cherry tomatoes, parmesan + pine nuts

Mushroom fritti w aged parmesan + garlic aioli

### **Main Choice of...**

Silky mushroom risotto w aged pecorino + truffle oil

Baked gnocchi w oven roasted tomatoes, basil, thyme, mozzarella

Crispy local snapper w rustic fries, aioli, tomato, rocket + radish salad

Thin grilled chicken breast w pecorino, rocket, picante tomato salsa

Chargrilled beef rib + gnocchi, asparagus, red cabbage pickle, toasted seeds + glaze



**Shared Sides**

Fries, traditional

Sweet potato shoestring fries

Humble salad, goji berry dressing, toasted red rice, rosemary

**Dessert *Choice of...***

Vanilla bean brulee, berry, thyme compote + amoretti

Winter warm brownie, hazelnut ice cream + candy almond shards

Roasted almond orange cake, red wine syrup + mascarpone



## CANAPE MENU

VI = Vegan VII = Vegetarian GF = Gluten Free

### **San Choy Bao** w pine nuts, water chestnut, coriander (GF)

- Mushroom (VI)
- Duck
- Beef

### **Flatbread Tacos** w chargrilled corn, lettuce, coriander, hell fire sauce

- Avocado (VII)
- Pork Belly
- Beef Rib

### **Croquettes**

- Shredded lamb + potato w minted yoghurt
- Onion + cheddar w capsicum relish (VII)

### **Sliders**

- Grilled haloumi, pumpkin, onion jam (VII)
- Slow cooked beef, pickle, mustard
- Pork + apple slaw
- Grilled chicken, cos lettuce, buttermilk drizzle

### **Warm Tarts**

- Sundried tomato, basil, mozzarella (VII)
- Spiced cacciatore, chilli, chive
- Camembert + onion jam (VII)

### **Sausage Rolls**

- Traditional meat
- Spinach, feta + pumpkin (VII)
- Pork, fennel + speck
- Walnut, chicken + rosemary

### **Bruschetta**

- Tomato, basil, feta (VII)
- Pear, gorgonzola, prosciutto
- Brie, pickled radish + dukkha (VII)
- Marinated mushroom + pecorino (VII)



### **Savoury Profiteroles**

- Smoked salmon + labna
- Pickled beetroot + gorgonzola (VII)
- Feta + slow roasted tomatoes (VII)
- Silverside + aioli

### **Skewers w Dipping Sauce (GF)**

- Chicken satay
- Beef, soy + basil
- Prawn, chilli + lime
- Grilled vegetables (VI)
- Lamb, mint + garlic

### **Spoons**

- Chargrilled corn (VI)
- Whipped goats cheese + beetroot (VII)
- Seared scallops, dill, aioli

### **Pizza** *GF base extra \$4 per pizza*

- Mozzarella, pecorino, basil (VII)
- Scatterings of hot sausage, pancetta, mozzarella, chilli flakes
- Chicken, bacon, mozzarella, potato skins w buttermilk swirl + glaze
- Prawn, prosciutto, mozzarella, rocket
- Roasted pumpkin, feta, salsa verde + pine nuts (VII)
- Triple cheese, artichoke, thyme, potato skins, truffle oil (VII)