



FUNCTION

PACK



ANTIPASTO PLATTER \$98 – Feeds 8-10

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, toasted sourdough, dips

SEAFOOD PLATTER \$110

Fresh local prawns, salt & pepper calamari, battered fish, half shell scallops, potato cakes, sauces

AUSSIE PLATTER \$94

Sausage rolls, mini pies, quiche, spring rolls, selection of sauces

YUM CHA PLATTER \$75

Dim sims, spring rolls, pork wontons, chicken karaage, prawn crackers, selection of sauces

VEGETARIAN PLATTER \$85

Quiche, fried arancini, halloumi, garlic bread, selection of sauces

PIZZA PLATTER \$99

Margherita, meat lovers, garlic bread, chips, sauces



CANAPÉ PACKAGE

4 OPTIONS \$22

6 OPTIONS \$33

8 OPTIONS \$44

Cheddar cheese and onion arancini, aioli (V)

Mushroom & porcini arancini, aioli (V)

Local prawn cocktail in lettuce cup,
smoked paprika mayonnaise (DF)(GF)

Pumpkin & goats cheese tart, toasted pumpkin seeds (V)

Half shell scallop, garlic butter, salsa verde (GF)

Oyster, spiked bloody mary, celery (GF)(DF)

Oyster natural, lemon, red wine & cracked pepper (GF)(DF)

Sticky pork belly, lettuce cup, roasted peanut (GF)(DF)

Prawn twister, wasabi mayonnaise

Duck spring roll, hoisin, cucumber (DF)

Cheeseburger spring roll, burger sauce

Popcorn chicken, hot sauce, blue cheese mayo

Truffle mac & cheese croquette, aioli (V)

SUBSTANTIAL CANAPÉS

\$7 PER PIECE

Mini beef burger, cheese, pickles, burger sauce

Mini mushroom burger, tomato relish, onion ring (V)

Xxxx battered fish, salt & vinegar chips, tartare

Mini rare roast beef pizza, caramelised onion

Chicken skewers, toasted pita, tahini (GF)

Pork and fennel sausage roll, HP mayonnaise



2 COURSE \$65 | 3 COURSE \$75

ENTRÉE

Salt & pepper squid, garlic mayonnaise, lemon (GF)(DF)

Pumpkin arancini, three cheese, toasted seeds, garlic aioli (GF)(VEG)

Braised pork, apple & radish salsa, crackling (GF)(DF)

Small grazing platter of cured meats, cheese, house dips & sourdough

Woodfired carrots, tahini, tarragon, chickpea, toasted seeds, chimichurri (VEGN)(GF)

MAINS

Chicken breast Kiev, garlic & herb butter, mash, lemon, garden salad

250 gm rump – thousand guineas 150 day grain fed, roasted potato, broccolini, jus (DF)

Grilled QLD barramundi, zucchini, green beans, cherry tomato, bearnaise, lemon (GF)

Pork scotch, chorizo butter beans, broccolini, red wine jus (GF)

Ricotta gnocchi, roasted mushroom, cauliflower, truffle, pecorino (VEG, GF)

Tasmanian salmon, fennel, caramelized shallot, green beans, saffron cream (GF)

DESSERT

Baked strawberry cheesecake, salted short bread, caramelised white chocolate

Chocolate brownie, honeycomb, cherry, fudge sauce

Sticky date, salted caramel, vanilla ice-cream, pretzel



STANDARD BEVERAGE PACKAGE

2HRS - \$40
3HRS - \$54
4HRS - \$66

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts will Play Rose
Henry & Hunter Shiraz Cabernet

XXXX GOLD
Great Northern Original
James Squire Orchard Crush
Hahn Premium Light

Selection of soft drinks and juice

PREMIUM BEVERAGE PACKAGE

2HRS - \$52
3HRS - \$64
4HRS - \$76

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mandoleto Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Devils Corner Pinot Noir
Heartland Spice Trader Shiraz

Great Northern 3.5
Superdry
James Squire Pale Ale
James Squire Orchard Crush
Hahn Premium Light

Selection of soft drinks and juice

