



FUNCTION PACK 2021



CANAPE OPTIONS

Choose from our following packages:

- 5 pieces (4 small + 1 substantial) - \$22pp
- 6 pieces (4 small + 2 substantial) - \$28pp
- 8 pieces (6 small + 2 substantial) - \$36pp
- 10 pieces (7 small + 3 substantial) - \$46pp

Platter options:

- Small platter \$75 for 20 pieces
- Substantial platter \$120 for 20 pieces

Vegetarian = VT / Gluten free = GF

*Vegan options available = V**

For all other dietary requirements, please ask

PLEASE NOTE

No split bills please and thank you
A 6% discretionary gratuity is added to
groups of 8 and above
Amex cards will incur a 3% surcharge

Cold Smalls:

- Blackman bay oysters, natural w. lemon (gf)
- Mixed vegetable frittata (vt)
- Vegetable pinchos (v*)
- Salmon sashimi, seaweed salad & pickled ginger
- Assorted sushi rolls w. wasabi (gf*)
- Chicken liver pate crostini w. onion jam (gf)

Hot

- Prosciutto and cheese croquettes w. romesco sauce
- Vegetarian arancini w. garlic aioli
- Salmon croquettes w. gribiche
- Vegetable spring rolls w. sweet chilli sauce (vt)
- Spanakopita filo pastry triangles w. spinach & feta (vt)
- Lamb kofta w. mint tzatziki

Substantial

- Tempura prawns w. sweet chilli sauce
- Mini beef & red wine pies
- Mini cauliflower pies (vt)
- Slider beef burgers w. tomato sauce & cheddar
- Chicken skewers w. jerk seasoning
- Lamb skewers w. jerk seasoning



SIT DOWN DINING OPTIONS

2 COURSE \$39pp

3 COURSE \$48pp

10 or more people set menu

**Make your choice from the below dishes
in each course**

Entrees

Lemon & pepper calamari, pickled slaw
& comeback sauce (gf)

Chicken liver and bacon pâté, crispy flatbread
& red onion marmalade (gf)

House made Hummus topped with smoked paprika &
charred bread (gf/v)

House made arancini & aioli (vt)

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Mains

Crispy fried Ox cheek with Asian salad, chilli peanuts,
nuoc nam, sriracha & coriander (gf)

Green curry salmon fillet with coconut miso rice, bok choy,
sriracha aioli and tempura tiger prawn (gfo)

St LuJa super salad, sweet potato, broccoli, raisins, pearl
cous cous, red onion, herbs with house dressing & labne (vt)

BBQ king pork ribs with braised red cabbage, chilli peanuts,
jalapeños and beer battered onion rings (gfo)

Desserts

Vanilla panna cotta, winter berry compote, with Crème de
Cassis and honeycomb (gf/vt)

Caramalised lemon tart with raspberry coulis and Chantilly
cream

Dark chocolate and walnut torte, fruit coulis and Chantilly
cream (gf)

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