



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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Vegan options available = V\**

## 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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