



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
- Dolmades – pickled veg w. mint, dill, spring onion
& rice wrapped in cabbage leaf (v*, gf)

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 (gf)
- Lamb skewers w. jerk seasoning (gf)



SIT DOWN DINING OPTIONS

2 COURSE \$41pp

3 COURSE \$49pp

10 or more people set menu

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

Entrees

Lemon & pepper calamari with
comeback sauce (gf)

Chicken liver and bacon pâté, house bread
& 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

Braised beef cheek with creamy mash potato, confit
vegetables & red wine jus (gf)

Roast Blue Grenadier with mussels, red peppers,
fennel & tomato broth on a bed of potato puree

Rigatoni arrabiatta w crispy basil and pecorino (vt)

Roast vegetable salad with sweet potato, broccoli, raisins,
pearl cous cous, red onion, herbs, house dressing &
hummus (v)

BBQ king pork ribs with pickled slaw, chilli peanuts,
jalapeños & beer battered onion rings (gfo)

Desserts

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

Caramalised lemon tart with raspberry coulis
& Chantilly cream

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