

# Functions Menu

## HIGH TEA

A SELECTION OF SWEET & SAVOURY PASTRIES, FRESH SCONES  
WITH CREAM & JAM, PLUS LOOSE LEAF TEA  
\$49PP (\$55PP INC GLASS OF SPARKLING WINE)  
(MIN 6 GUESTS)

ALL THE BELOW MENUS ARE BASED OFF MINIMUM 20 GUESTS

## CANAPES

(HOT & COLD CANAPES) FOR 1 HOUR  
\$29PP FOR 3 CHOICES OR \$49PP FOR 5 CHOICES

SMOKED SALMON TARTS, CREME FRAICHE & DILL  
BEEF MEATBALLS & PARMESAN SAUCE.  
CHILLI & GARLIC PRAWN SKEWERS (GF, DF)  
PUMPKIN & MOZZARELLA ARANCINI (V)  
CARAMELISED ONION & GOAT CHEESE TARTS (V)  
THYME & LIME CHICKEN SKEWERS (GF, DF)  
HEIRLOOM TOMATO BRUSCHETTA (V, VE, DF)  
SPINACH & FETA PASTRY (V)  
CRUMBED FISH GOUJONS & TARTARE SAUCE  
TOMATO, BASIL & BOCCONCINI CAPRESE SKEWERS.  
VEGETARIAN SPRING ROLLS (DF, V)  
GRISSINI WRAPPED IN PROSCIUTTO DI PARMA (DF)  
SLICED RARE BEEF CARPACCIO & TRUFFLE MAYO (GF, DF)

(V=VEGETARIAN. VE=VEGAN. GF=GLUTEN FREE. DF=DAIRY FREE)

### **BURGER BAR**

**\$35PP INCLUDED 1 PROTEIN PER GUEST**

**CHOICE OF CHICKEN, BEEF OR HALLOUMI BURGERS**

**INCLUDED: BUNS, TOMATO, LETTUCE, CHEESE, ONION AND PICKLES**

**CHOICE OF MUSTARD, BBQ OR TOMATO SAUCE**

### **DELUXE BURGER BAR**

**\$45PP INCLUDED 1 PROTEIN PER GUEST**

**TOPPINGS TO CHOOSE FROM: BACON BITS, FRENCH FRY CRISPS, COLWSLAW, SAUTEED MUSHROOMS, JALALPENOS, ONION RINGS, GUACAMOLE, PINEAPPLE, TABOULI, BETTROOT**

**CHOICE OF AIOLI, BURGER, OR PESTO SAUCE**

**INCLUDED PREMIUM BEER WITH EACH DISH**

### **PASTA & WINE**

**\$35 PER PERSON**

**PRAWN PASTA**

**GRAGNANO SPAGHETTI, KING PRAWNS, GARLIC, CHILLI, & OLIVE OIL.**

**OX TAIL RAGU**

**EGG PAPPARDELLE PASTA, SLOW COOKED OX TAIL RAGU, &**

**PARMESAN CHEESE.**

**RISOTTO GF V**

**CARNAROLI RICE, MIXED MUSHROOMS, TRUFFLE PASTE, & SHAVED PECORINO.**

**INCLUDES GLASS OF WINE WITH EACH DISH**

### **PIZZA**

**\$35 PER PERSON**

**ASSORTMENT OF PIZZAS: VARIETY OF MARGHERITA, PEPPERONI AND VEGETARIAN PIZZAS**

**EXTRA CHARGE FOR ADDITIONAL TOPPINGS AND GLUTEN FREE BASE**

### **DELUXE GRAZING TABLE**

**\$55 PER PERSON**

**SELECTION OF CURED MEATS, CHEESES, MARINATED OLIVES, PICKLES, DRIED FRUITS & NUTS, LAVOSH, & BREAD.**

**TWELVE-HOUR SLOW COOKED LAMB SHOULDER, PICKLED CABBAGE & HOUSE MADE TZATZIKI.**

**JACK FRUIT CURRY, LEMON GRASS, GINGER, JASMIN RICE, & PITA BREAD. GF V**

**SIDES V**

**SEASONAL STEAMED VEGETABLES WITH HONEY & SOY SAUCE.**

**OVEN ROASTED POTATOES WEDGES & BLACK GARLIC MAYO.**

**PEAR & ROCKET SALAD, SHAVED PARMESAN, & AGED BALSAMIC.**

**DESSERT TASTING PLATE**

**SELECTION OF MIXED MINI DESSERTS ON PLATTERS.**

### **BUFFET**

**CHOOSE FROM THE BELOW OPTIONS- ENQUIRE WITHIN**

**(MAXIMUM 6 CHOICES)**

**SLOW COOKED LAMB SHOULDER, CABBAGE AND TZATZIKI**

**PORK ROAST WITH CRACKLING**

**CHICKEN SCHNITZEL PARMIGIANA**

**JACKFRUIT THAI CURRY (V)**

**SEAFOOD STIR-FRY WITH HOKKIEN NOODLES (V - NO SEAFOOD)**

**BEEF BRISKET**

**GLAZED HAM**

**BARRAMUNDI SALMON FILLETS**

**LASAGNE**

**MOUSSAKA (V)**

**GNOCCHI GRATIN (V)**

**ROASTED SEASON VEGETABLES (V)**

**SIT DOWN DINNER**

**2 COURSE - \$60PP (MAIN AND DESSERT) / 2 COURSE - \$75PP (ENTREE & MAIN) / 3 COURSE - \$89PP (ENTREE, MAIN & DESSERT)**

**%10 DISCOUNT FOR LUNCH SITTINGS, FOOD ONLY**

**ENTRÉE:**

**GRILLED HALOUMI (V, GF)  
GRILLED HALOUMI CHEESE, ASPARAGUS, TRUSS CHERRY TOMATO,  
BALSAMIC GLAZE & BASIL**

**CALAMARI (GF, DF)  
FRIED FRESH CALAMARI, CRISPY KALE & WASABI MAYO**

**EYE FILLET CARPACCIO\* (GF)  
HERB MARINATED, THINLY SLICED EYE FILLET CARPACCIO, LOCAL  
ROCKET SALAD,  
HIMALAYAN SALT FLAKES, SHAVED PARMESAN, EVOO & BASIL DRESSING**

**HEIRLOOM SALAD (V)  
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL & SALSA VERDE**

**RICOTTA AND SPINACH CANNELLONI (V)  
FRESH PASTA, RICOTTA & SPINACH FILLING, PARMESAN & NAPOLI SAUCE**

**TRUFFLE RISOTTO (V GF)  
CARNOLI RICE, PORCINI MUSHROOMS, TRUFFLE PASTE & PECORINO  
CHEESE.**

**SHARED PLATTERS - MOST OF OUR ENTREE AND MAIN MENU CAN BE  
SERVED ON SHARE PLATTERS IF YOU WOULD PREFER. JUST ASK OUR  
EVENTS TEAM**

**DESSERT:**

**SUMMER PANNACOTTA  
PANNACOTTA, PASSIONFRUIT COULIS (GF)**

**CANNOLI  
RICOTTA FILLED PASTRY, CHOCOLATE CHIPS AND CHOCOLATE SAUCE.**

**SEMIFREDDO  
DARK CHOCOLATE, TOBLERONE & SALTED CARAMEL GLAZE.**

**FLOURLESS CHOCOLATE CAKE  
WEDGE OF CAKE DIPPED IN CHOCOLATE FINISHED WITH CHOCOLATE.**

**OR**

**DESSERT TASTING PLATE  
CHEFS' SELECTION OF MINI DESSERTS**

**MAIN:**

**HERB CRUSTED LAMB RACK\* (GF, DF)  
GRILLED LAMB RACK, SEASONAL VEGETABLES AND YOUR CHOICE OF  
MASH OR ROASTED POTATOES WITH RED WINE JUS**

**BARRAMUNDI (GF) (SALMON AVAILABLE AT ADDITIONAL COST)  
FRESH FILLET, SEASONAL VEGETABLES AND YOUR CHOICE OF MASH OR  
ROASTED POTATOES & HOLLANDAISE SAUCE**

**PORK CUTLET (GF)  
CHARGRILLED PORK CUTLET, SEASONAL VEGETABLES AND YOUR CHOICE  
OF MASH OR ROASTED POTATOES & PORT JUS**

**TRUFFLE RISOTTO (V, GF)  
ARBORIO RICE, PORCINI AND SWISS BROWN MUSHROOMS, TRUFFLE  
PASTE & PARMESAN CHEESE FINISHED WITH TRUFFLE OIL.**

**BEEF CHEEK (GF, DF)  
SLOW COOKED BEEF CHEEK, MASH POTATOES, BROCCOLINI &  
GRANDFATHER PORT JUS**

**SOUS VIDE CHICKEN  
PROSCIUTTO WRAPPED BREAST ROULADE, FILLED WITH DIJON MUSTARD,  
BASIL & BRIE CHEESE SEASONAL VEGETABLES AND  
YOUR CHOICE OF MASH OR ROASTED POTATOES.**

**SHARED PLATTERS - MOST OF OUR ENTREE AND MAIN MENU CAN BE  
SERVED ON SHARE PLATTERS IF YOU WOULD PREFER. JUST ASK OUR  
EVENTS TEAM**

**KIDS MEALS:**

**GNOCCHI GRATIN V  
POTATO GNOCCHI, NAPOLI SAUCE, BUFFALO MOZZARELLA & PARMESAN.**

**FISH & CHIPS  
BATTERED FISH WITH CHIPS & TOMATO SAUCE.**

**CHICKEN TENDERS  
CHICKEN BREAST, CHIPS, AND TOMATO SAUCE**

**CHICKEN NUGGETS  
BREAST NUGGETS, CHIPS, AND TOMATO SAUCE**

**NAPOLETANA PENNE PASTA  
TOMATO BASED SOURCE WITH PENNE PASTA.**

**DESSERT**

**ICE CREAM AND SPRINKLES**