



CONTENTS

02. HOW THE MENUS WORK

03. FEAST MENU

05. GRAZING MENU

06. FAMILY ROAST MENU

07. CANAPÉ MENU



10. PLATTER MENU

11. TWO COURSE BANQUET

12. THREE COURSE BANQUET

13. DIETARY KEY AND SERVICE NOTES



HOW THE MENUS WORK

ONE SERVICE STYLE PER BOOKING.

FEAST

Shared plates served to the table in courses.
Minimum 20 guests.

GRAZING

Boards ready before your guests arrive, each serving four to six.
Grazing tables from 40 guests.

FAMILY ROAST

One roast carved at the table with the sides to share.
Minimum 20 guests.

CANAPÉ

Passed around the room by our team over two hours.
Minimum 30 guests.

PLATTERS

Ordered by the platter, each serving ten guests.

BANQUET

Two or three plated courses.
Minimum 20 guests, maximum 120 guests.

SELECTIONS

Feast, Family Roast, and Banquet choices are confirmed 14 days out.
Platters are ordered 48 hours out.

DIETARIES

Every menu carries a gluten free, dairy free and plant based option.
See the dietary key for on-request substitutions.

FEAST MENU

THREE TIERS OF GENEROUS SHARED PLATES.

\$60 PER GUEST

One entrée, one main, two sides

\$70 PER GUEST

Two entrées, two mains, two sides

\$80 PER GUEST

Two entrées, three mains, two sides

ON ARRIVAL

House focaccia, rosemary, olive oil, sea salt | nf, df, v, ve

TO FINISH (+ \$10 PER GUEST)

One dessert per person, chosen from the selections overleaf

ADD TO THE TABLE, FEEDS FOUR TO SIX

Beef tomahawk 1.3kg, MB4, chimichurri | gf, nf | \$190

Whole porchetta, fennel, salsa verde | gf, nf | \$110

Whole baked barramundi, lemongrass, ginger, soy | gf, nf | \$90

Grazing board on arrival, serves six | \$85



SERVICE NOTES

Choices confirmed 14 days out and cooked as one menu for the room.

Every tier includes a plant based main.

Menus change with the season, with substitutions matched in value.

FEAST MENU SELECTIONS

ENTRÉE

Mezze plate, falafel, hummus, tabouli, fetta, pickles, flatbread | nf, v
Charcuterie, cured meats, aged cheddar, garden pickles, quince | nf, gfr
Local prawns, marie rose, cos, lemon | nf, gf, df
Chicken souvlaki, tzatziki, oregano, lemon | nf, gf
Salt and pepper squid, green chilli aioli, lime | nf, df
Burrata, roast tomato, basil, sourdough crumb | nf, gfr, v

MAINS

Whole roast chicken, thyme, pan gravy | nf, gf, df
Twelve hour lamb shoulder, garlic, rosemary, jus | nf, gf, df
Slow roast pork shoulder, crackling, apple, cider jus | nf, gf, df
Fish of the day, sauce vierge, capers, lemon | nf, gf, df
Braised beef brisket, red wine, onion, horseradish | nf, gf, dfr
Roast pumpkin, hemp seed crust, labneh, pomegranate | nf, gf, v, ver

SIDES

Leaf salad, cucumber, radish, house vinaigrette | nf, gf, df, v, ve
Roast chat potatoes, garlic, rosemary, sea salt | nf, gf, df, v, ve
Steamed greens, toasted almond, lemon oil | gf, df, v, ve
Steak fries, sea salt | nf, df, v, ve
Dutch carrots, honey, ginger, seeds | nf, gf, df, v
Roast sweet potato, labneh, chilli jam, coriander | nf, gf, v, dfr



DESSERT

Sticky date, butterscotch, double cream | v
Lemon myrtle panna cotta, blueberry, almond crumble | gf, v
Pavlova, passionfruit, cream, seasonal fruit | nf, gf, v
Chocolate and coconut mousse, cherry, praline | gf, df, ve

GRAZING MENU

SET READY FOR GUEST ARRIVAL.

ANTIPASTO \$85

Cured meats, local cheese, chargrilled vegetables, olives, pickles, crackers, flatbread

CHEESE \$75

Three cheeses, quince, muscatels, seasonal fruit, honeycomb, lavosh, walnuts

MEZZE \$70

Falafel, hummus, baba ganoush, dolmades, marinated fetta, pickled vegetables, flatbread

SEAFOOD \$150

Prawns, Sydney rock oysters, smoked salmon, ceviche, marie rose, lemon, sourdough

FRUIT \$55

Seasonal fruit, berries, honey yoghurt, toasted coconut

GRAZING TABLE

\$20 per guest, built to the length of your room.
Minimum 40 guests.



SERVICE NOTES

Each board serves four to six guests.

Boards are replenished on request.

Cheese and mezze boards are available gluten free with 48 hours notice.

The seafood board is priced to the market and confirmed the week of the event.

FAMILY ROAST MENU

ONE ROAST, CARVED AND SHARED AT THE TABLE.

\$45 PER GUEST

One roast, all sides, gravy and condiments, dinner rolls

SECOND ROAST \$12

A second roast added for the table

DESSERT \$10PP

One dessert per person, from the feast selections

THE ROAST, CHOOSE ONE

Whole roast chicken, thyme, pan gravy | nf, gf, df

Roast pork shoulder, crackling, apple sauce | nf, gf, df

Slow roast beef, red wine jus, horseradish cream | nf, gf, dfr

Twelve hour lamb shoulder, mint salsa verde | nf, gf, df

Whole roast cauliflower, tahini, dukkah, pomegranate | gf, df, v, ve

ON THE TABLE

Dinner rolls, cultured butter | nf, v

Duck fat roast potatoes, rosemary, sea salt | nf, gf, df

Honey roast carrot and parsnip, thyme | nf, gf, v

Greens, garlic butter, lemon | nf, gf, v

Yorkshire pudding, pan gravy | nf

Condiments, mustard, horseradish, apple, mint | nf, gf



SERVICE NOTES

Please note our roast potatoes are cooked in duck fat.

A separate plant based tray is available.

Vegetarian guests are served the cauliflower roast at no extra charge.

Best suited to tables of 20 to 60 guests.

CANAPÉ MENU

PASSED AROUND THE ROOM BY OUR TEAM.

(The packages are priced per guest, not per piece.)

\$30 PER GUEST

Two cold, three hot

\$36 PER GUEST

Two cold, three hot, one substantial

\$42 PER GUEST

Two cold, three hot, two substantial

\$55 PER GUEST

Two cold, three hot, two substantial, all from the premium list

\$65 PER GUEST

The premium selection with a grazing table on arrival

SWEET \$10

Two dessert canapés per guest



SERVICE NOTES

Minimum 30 guests. Smaller groups are catered at the 30 guest rate.

Service runs across two hours.

A dietary plate is built for every booking at no charge, listed on page 09.

For events longer than two hours, we recommend adding a substantial.

CANAPÉ SELECTIONS COLD *and* HOT

TWO COLD AND THREE HOT IN EVERY PACKAGE.

COLD

Sydney rock oyster, finger lime mignonette | nf, gf, df

Prawn and avocado tartlet, lime, chilli | nf

Compressed melon, prosciutto, basil | nf, gf, df

Beetroot and goats curd tart, pickled shallot | nf, v

Smoked salmon crostini, crème fraîche, dill | nf

Rice paper rolls, herbs, nuoc cham | nf, gf, df, v, ve

Vegetable sushi, tamari, wasabi, pickled ginger | nf, gf, df, v, ve

HOT

Pea and cheddar arancini, basil aioli | nf, v

Salt and pepper squid, lime aioli | nf, df

Cauliflower pakora, mint raita | nf, gf, v, dfr

Peri peri chicken riblets, lemon | nf, gf, df

Lamb kofta, tzatziki, sumac | nf, gf

Pork and fennel sausage roll, tomato relish | nf

COLD • PREMIUM

Kingfish crudo, yuzu, cucumber, chive | nf, gf, df

Beef tartare, potato crisp, pecorino | nf, gf

Ora king salmon, avocado, tobiko, sesame | nf, df

HOT • PREMIUM

Beef and red wine pie, minted pea purée | nf

Lamb cutlet, salsa verde | nf, gf, df

Scallop, XO butter, pangrattato | nf

Tempura prawn, yuzu mayonnaise | nf, df

CANAPÉ SELECTIONS SUBSTANTIAL *and* SWEET

SUBSTANTIAL PIECES COME WITH A FORK AND EXTEND YOUR FUNCTION PAST TWO HOURS.

SUBSTANTIAL

Beer battered flathead, chips, tartare | nf

Cheeseburger slider, cheddar, pickle, ketchup | nf

Beetroot falafel slider, harissa, slaw | nf, df, v, ve

Fish taco, cabbage slaw, chipotle crema | nf

SWEET • ADD \$10 PER GUEST

Churros, chocolate sauce | nf, v

Lemon myrtle tart, blueberry | nf, v

Chocolate and coconut mousse tart, raspberry | gf, df, ve

Mini pavlova, passionfruit, cream | nf, gf, v

SUBSTANTIAL • PREMIUM

Braised beef cheek slider, horseradish, pickle | nf

Pork belly bao, cucumber, chilli caramel | nf, df

Mushroom and pecorino risotto, truffle oil | nf, gf, v

DIETARY PLATE • NO CHARGE

Cold, rice paper rolls, herbs, nuoc cham | nf, gf, df, ve

Hot, beetroot falafel, harissa, red onion | nf, gf, df, ve

Substantial, mushroom and pearl barley,
salsa verde | nf, df, ve

PLATTER MENU

ORDERED BY THE PLATTER FOR CASUAL BOOKINGS.

HOT SELECTION \$110

Arancini, sausage rolls, spring rolls, pakora, aioli and relish

FRIED \$95

Salt and pepper squid, chicken riblets, chips, lime aioli

SLIDER \$120

Cheeseburger, pulled pork, beetroot falafel. Twenty pieces

PIZZAS \$85

Pizzas cut into slices. Margherita, pepperoni, prosciutto, roast vegetable

SANDWICH \$85

Assorted sandwiches and wraps on house bread

SEAFOOD \$170

Prawns, oysters, smoked salmon, marie rose, lemon

VEGETARIAN \$90

Arancini, pakora, falafel, spring rolls, dips, flatbread

CHEESE \$85

Three cheeses, quince, muscatels, fruit, lavosh, walnuts

SWEET \$80

Tarts, brownie, cannoli, seasonal fruit

FRUIT \$60

Seasonal fruit, berries, honey yoghurt

KIDS \$65

Chicken nuggets, chips, mini hot dogs, cucumber and carrot, fruit



Each platter serves ten guests.
Please order 48 hours ahead.
Platters are set down on arrival unless you give us a service time.



TWO COURSE BANQUET

CHOOSE TWO DISHES FOR EACH COURSE, SERVED ALTERNATELY TO YOUR GUESTS.

\$55 PER GUEST

Entrée and main, or main and dessert

ENTRÉE

Cured kingfish, citrus, cucumber, dill oil | nf, gf, df
Twice cooked pork belly, apple, fennel, jus | nf, gf, df
Pea and mint arancini, whipped fetta, basil | nf, v
Chicken and leek terrine, piccalilli, sourdough | nf

MAINS

Grilled sirloin, potato purée, greens, red wine jus | nf, gf
Roast chicken breast, chat potato, broccolini, pan jus | nf, gf, df
Fish of the day, crushed potato, salsa verde | nf, gf, df
Braised lamb shoulder, soft polenta, gremolata | nf, gf
Mushroom and pearl barley, pecorino, salsa verde | nf, v, ver

DESSERT

Sticky date, butterscotch, double cream | v
Lemon myrtle panna cotta, blueberry,
almond crumble | gf, v
Chocolate and coconut mousse,
cherry, praline | gf, df, ve
Cheese, quince, muscatels, lavosh | v, gfr

SERVICE NOTES

Dietary meals are plated separately
and delivered by name.

A single dish for the whole room is
available at the same price.



THREE COURSE BANQUET

THE FULL SIT DOWN SERVICE, WITH EVERY COURSE PLATED.

\$70 PER GUEST

Entrée, main and dessert

CANAPÉS \$12

Two canapés per guest on arrival

CHEESE COURSE \$12

A cheese course served before dessert

ENTRÉE

Cured kingfish, citrus, cucumber, dill oil | nf, gf, df

Twice cooked pork belly, apple, fennel, jus | nf, gf, df

Pea and mint arancini, whipped fetta, basil | nf, v

Chicken and leek terrine, piccalilli, sourdough | nf

MAINS

Grilled sirloin, potato purée, greens, red wine jus | nf, gf

Roast chicken breast, chat potato, broccolini, pan jus | nf, gf, df

Fish of the day, crushed potato, salsa verde | nf, gf, df

Braised lamb shoulder, soft polenta, gremolata | nf, gf

Mushroom and pearl barley, pecorino, salsa verde | nf, v, ver

DESSERT

Sticky date, butterscotch, double cream | v

Lemon myrtle panna cotta, blueberry,
almond crumble | gf, v

Chocolate and coconut mousse,
cherry, praline | gf, df, ve

Cheese, quince, muscatels, lavosh | v, gfr

Pavlova, passionfruit, cream, seasonal fruit | nf, gf, v

DIETARY KEY *and* SERVICE NOTES

WHAT THE CODES MEAN AND WHAT WE NEED FROM YOU TO LOOK AFTER YOUR GUESTS.

DIETARY KEY

gf	gluten free
gfr	gluten free on request
df	dairy free
dfr	dairy free on request
nf	nut free
nfr	nut free on request
v	vegetarian
ve	vegan
ver	vegan on request

CONFIRMATION

Menu selections confirmed 14 days before the event.

NUMBERS

Final numbers 5 business days out, able to rise until 2 days out.

DIETARIES

Notified 7 days out with the guest name and the dish.

ALLERGENS

The full allergen matrix is held in the kitchen and given on request.

SEASON

Menus change with the season and the catch, with substitutions matched in value.

CHILDREN

Under 12s are catered at half the per guest rate on shared menus.



We cannot guarantee an allergen free environment. All dishes are prepared in one kitchen where gluten, dairy, nuts, egg, soy, sesame, seafood and shellfish are in use.

