

functions

cocktails STAND UP

food with a fork

beer-battered flathead fillets	9.0
chips, lemon, tartare sauce	
three mushroom risotto truffle oil - v gf	9.0
goat curry himalayan relish, basmati rice, pappadums	9.0

grazing

rustic vegetable antipasto platter serves 25 / 30	140
smashed avocado dip, grilled vegetables, fresh cheeses australian olives, grilled sourdough	
charcuterie platter serves 25 / 30	140
finest italian + spanish cured meats + salumi, prosciutto house pate, australian olives, grilled sourdough	
whole glazed leg ham soy serves 40 / 60	280
with a selection of mustards, chutneys + breads	

platters

pizza slices 30 pieces per platter	90
hot salami + red pepper / garlic + rosemary - v tomato + mozzarella - v	
szechuan fried squid platter 50 pieces - gf	100
coriander, chilli, shallots	
peking duck pancakes 30 pieces	130
mini maki rolls 100 pieces	120
fresh cooked crystal bay prawns 1 kilo	130
with marie rose sauce	
tempura prawns with soy 30 pieces	130
sesame, wasabi dipping sauce	

individual pieces

minimum 24 pieces per item

wagyu beef slider	
cheese, pickles, mustard, ketchup	
with chips	each 7.5
	each 9.5
thai marinated chicken skewers	each 4.5
vietnamese rice paper rolls - v gf	each 4.5
prawn / tofu	
arancini - v	each 4.5
porcini + mozzarella, butternut pumpkin + persian fetta	
spring rolls - v	each 4.5
chipolata sausages - gf	each 4.5
angus beef cocktail pies	each 4.5
house-made chorizo sausage rolls	each 4.5

set menu SIT DOWN

2 courses - 75 / 3 courses - 85
min 20 guests / max 40 guests

shared starters

choice of three

sydney rock oysters natural
szechuan squid
duck liver pate cumberland sauce, cornichons, melba toast
charcuterie + cheese plate
pumpkin + fetta arancini - v
roasted halumi fennel, blistered grapes - v gf
fresh burrata heirloom tomato, basil - v gf

mains

new york cut sirloin 250g pinnacle vic, grass fed	
red wine jus, chips	
chargrilled atlantic salmon - gf	
saffron risotto & prawns	
roast baby chicken - gf	
baby turnips, dutch carrots, eschalots, pan sauce	
mushroom & leek risotto stracciatella gf	

side

winter leaf salad, herb vinaigrette - v gf

desserts

choice of two

tiramisu	
chocolate brownie salted caramel gelato, honeycomb	
sticky date pudding fbutterscotch sauce, vanilla gelato p	
maffra cloth aged cheddar gippsland vic	
muscatels, quince paste, lavosh	

extra charges

- room hire
- cakeage
- linen