

# Event Spaces



TERRACE 80 Seated • 150 Cocktail TERRACE LOUNGE 70 Cocktail



PAVILION & TERRACE 180 Seated • 300 Cocktail



FRONT BAR 100 Seated • 80 Cocktail



FIRE PLACE 40 Cocktail



THE PATIO 80 Seated • 100 Cocktail



Includes 6 canapés

CLASSIC PACKAGE \$36PP

Includes 4 canapés & 2 substantials

PREMIUM PACKAGE \$46PP

Includes 6 canapés & 2 substantial



#### CANAPÉS

- Tempura prawns with soy mirin & lime
- Bolognese, pea & parmesan arancini with pesto aioli
- Lamb kibbi with cucumber yogurt
- Prawn gyoza with chilli soy dipping sauce
- Moroccan lamb samosa with mango & coriander chutney
- Assorted sushi (vegetable, teriyaki chicken, raw salmon)
- Ricotta & spinach pastizzi with charred lemon
- Satay chicken skewer with peanut sauce
- Peking duck spring roll with five spice salt & hoi sin
- Mini beef pie with pea puree
- Macaroni truffle & cheese croquette
- Black pepper & caramel pork belly bites
- Mini beef sausage roll with tomato chutney
- Salmon skewers with soy & pineapple
- Roasted vegetable quiche with salsa verde
- Pepper beef crostini with wild mushroom & caramelized onion

#### **SUBSTANTIALS**

- Sticky char siu roasted pork with steamed rice & asian greens
- Karaage chicken & kewpie mayo
- Mini beef brisket nachos, guacamole & sour cream
- Sweet & sour pork bites
- Coconut chicken curry & jasmine rice
- Honey roasted pumpkin & pea risotto with shaved parmesan
- Beef & maple bacon sliders with pickles & burger cheese
- Beer battered fish & chips with lemon & tartare
- Mini falafel & hummus bowl
- Lamb gyros with greek salad & fries









2 COURSE \$60PP • 3 COURSE \$70PP

#### ENTRÉE

Charcuterie board, selection of cured meats, cheese, house pickles, olives & sourdough

Flash fried squid, spiced salt and lime aioli

#### **UPGRADE YOUR ENTREE FOR \$15PP**

Seafood tasting plate, fresh prawns, oysters, salmon, scallops & condiments

#### MAIN

Dukkah crusted baked salmon with sautéed vegetables & dill yoghurt

Thyme & garlic striploin, seasonal roasted vegetables & red wine jus

Pumpkin gnocchi, honey roasted pumpkin with ricotta & sauté spring vegetables

#### **UPGRADE YOUR MAIN FOR \$17PP**

Twice cooked pork belly with bok choy & steamed rice

or

Braised lamb shoulder with salsa verde, pomegranate & kiplfer potatoes

or

Garlic butter rib eye steak, hasselback potatoes & garlic herb butter

#### SIDES

Green side salad with lemon dressing
Seasonal greens with almonds & herb butter

#### DESSERT

ask our functions manager for the seasonal dessert menu





### WOW YOUR GUESTS WITH AN EYE POPPING STATION, THE PERFECT ADDITION TO YOUR EVENT!

min 20 pax

#### SEAFOOD \$36PP

Selection of fresh cooked & raw seafood including, oysters, prawns, bugs & sashimi served with condiments

#### GRAZING \$25PP

The perfect grazing table chef's selection of cured meats, cheese, olives, grilled seasonal vegetables, pickles, fresh fruit & bread

#### REFUEL \$20PP

Honey glazed ham, mustard crusted beef, swiss cheese, pickles, mustards & mixed rolls

\$25pp min 10 pax

#### MENU

Scones with jam & cream

Chicken & walnut finger sandwiches

Salmon, crème cheese & caper finger sandwiches

High top beef pies

House made pork & fennel sausage rolls with tomato chutney

Assorted petite fours

## Ladies Who Lunch

#### CELEBRATE ANY OCCASION WITH OUR DELICIOUS SPREAD \$50PP

ADD DESSERT FOR \$10PP

min 10 pax

#### TO START SHARED

Homemade Hummus crisp chickpeas & zaatar flatbread

#### Bruschetta

tomato, onion, basil, parmesan & balsamic

#### UPGRADE TO INCLUDE CHARCUTERIE \$8PP

a selection of cured meats, cheese, house pickles, olives & sourdough

#### **MAINS**

Cone Bay Barramundi

heirloom tomatoes, olives, charred lemon & olive oil

Pepper Crusted Beef Striploin

roasted root vegetables & onion jus

Zucchini Fritter & Quinoa Bowl

zucchini, spinach, roasted beetroot, sweet potato, radish, quinoa, smoked almonds & greek yogurt

Mediterranean Falafel Bowl

falafels, cucumber, cherry tomatoes, hummus, sumac onions, olives, baby spinach & lemon dressing

Beer Battered Fries & Aioli





#### STANDARD PACKAGE

2 HOUR \$35PP • 3 HOUR \$45PP • 4 HOUR \$55PP

**Sparkling** - Hardys 'The Riddle' Brut Reserve

White Wines - Hardys 'The Riddle' Sauvignon Blanc

Red Wine - Hardys 'The Riddle' Cabernet Merlot

Beer - VB, Carlton Draught, Resches, Carlton Black

Light Beer - Cascade Premium Light or Great Northern Super Crisp

Non Alcoholic - Assortment of Beverages

#### **CLASSIC PACKAGE**

2 HOUR \$45PP • 3HOUR \$55PP • 4 HOUR \$65PP

**Sparkling** - Yarra Burn Premium Cuvee

White Wine - Mud House Sauvignon Blanc or Houghton 'Reserve' Chardonnay

Red Wine - Tintara 'Geology' Shiraz or T'Gallant Cape Schanck Pinot Noir

Beer - VB, Carlton Draught, Carlton Premium Dry, Pure Blonde, Resches

Light Beer - Cascade Premium Light or Great Northern Super Crisp

Non Alcoholic - Assortment of Beverages

#### ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits & cocktails, or the host can reduce the beverages available within the tab to specific products.

#### **SPIRITS**

Add House Spirits for an additional \$10pp per hour

#### COCKTAILS

Impress your guests with one of our colourful and tasty cocktails on arrival

Speak to your events manager about our seasonal cocktail menu which is also
available in carafes

