

# FUNCTIONS

**CRIBB ST**  
SOCIAL

## FEAST

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**\$69 per person (min 15 guests)**

**Feast is a collective shared dining experience, all dishes are served to the centre of the table on large platters for guest to self-serve. This provides an interactive intimate environment where guests can enjoy the pleasure of sharing a meal together – like a family.**

### ENTRÉE

(PLEASE SELECT TWO OPTIONS)

#### **Trio of Baked Bruschetta**

Tomato, cheese and chive / prosciutto, feta and chilli / tomato, zucchini, capsicum, onion and basil pesto on artisan bread.

#### **Charred Flatbread**

With peanut and coriander seed hummus and lemon, beetroot and feta dip.

#### **Roast Garlic & Lemon Chicken Salad**

With crisp bacon, baby gem leaves, balsamic croutons, shaved aged parmesan and honey, truffle dressing.

#### **Brisket Croquette**

With steamed sugar peas and emblazon blue cheese dressing.

### MAINS

(PLEASE SELECT THREE OPTIONS)

#### **Braciola**

Salami, parmesan and sun-dried tomato filled slow-cooked eye fillet with balsamic vine-ripened cherry tomatoes and port jus.

#### **Gorgonzola & Crisp Sage Pasta**

Gorgonzola, cauliflower florets, green peas, spinach, onion, spring onions, toasted pistachio, sunflower seeds and crisp sage tossed with celeriac cream puree and brown rice pasta.

#### **Braised Lamb Shoulder**

With apricot and chickpea tagine.

#### **½ Roast Suckling Pig**

With roast apple and tamarind chutney.

#### **Moroccan Braised Chicken**

With persevered lemon and Kalamata olives.

#### **Roast Sea Trout**

With almond sauce and sautéed bean sprouts.

#### **Whole Roast Duck**

With cannelloni, root vegetable and black olive cassoulet, crisp pancetta and a burnt orange sauce.

### SIDES

(PLEASE SELECT FOUR OPTIONS)

#### **Green Beans**

With Dijon mustard butter.

#### **Purple Sprouting Broccoli**

With ricotta and tarragon.

#### **Pan-seared Brussel Sprouts**

With Jerusalem artichokes and apple.

#### **Grilled Green Tomatoes**

With oregano and chilli oil.

#### **Cauliflower**

With home-made three cheese sauce.

#### **Roast Potatoes**

With char-grilled chorizo and fresh herbs.

#### **Hasselback Potatoes**

With bay leaf and caraway seeds.

#### **Roasted Squash**

Oven roasted pecan and maple squash.

#### **Salt Baked Beetroot**

With radish and feta gratin.

### DESSERTS

(SERVED TO THE CENTRE OF THE TABLE)

#### **Chef's Selection**

Of mini sweet bites.

# FUNCTIONS

**CRIBB ST**  
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## SEATED EXPERIENCE

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**Two Course - \$45 per person (minimum 15 guests)**

**Three Course - \$55 per person (minimum 15 guests)**

### ENTRÉE

(PLEASE SELECT TWO,  
SERVED ALTERNATELY)

#### **Deep Fried Brie**

With apple, cumquat  
salad and raspberry gel.

#### **Peppered Beef Carpaccio**

With shaved Italian  
pecorino, rum soaked  
raisins and picked chervil.

#### **Marinated Squid & Octopus**

With white polenta, roast  
garlic and crisp parsnip.

#### **Pate de Champagne**

With artisan toasted  
bread and sun-dried  
tomato, olive tapenade.

#### **Bell Pepper Tartlet**

Topped with black-eyed pea  
and zucchini ribbon salad.

#### **Orange Sorbet**

With mint, lime jelly  
and toasted coconut.

### MAINS

(PLEASE SELECT TWO,  
SERVED ALTERNATELY)

#### **Grilled Porterhouse Steak**

With dauphinoise  
potato, roast tomato and  
caramelised onion puree.

#### **Lamb Rump**

With spring onion and  
cheese mash, honey glazed  
baby carrots and macerated  
blueberry compote.

#### **Roasted Crown Turkey & Honey Glazed Ham**

With apricot and a wild  
boar sausage stuffing, honey  
glazed vegetables, cranberry  
tartlet and red wine jus.

#### **Salmon Steak**

With avocado, runner-  
bean and fenugreek seed  
salad. Topped with crisp  
mint and caviar dressing.

#### **Noisette of Pork**

Honey crumbed and cheese  
filled with sautéed savoy  
cabbage and toffee pear.

#### **Roasted Beetroot Risotto**

With Greek yoghurt, toasted  
pumpkin seeds, sunflower  
seeds and shaved apple.

### DESSERTS

(PLEASE SELECT TWO  
OPTIONS, SERVED  
ALTERNATIVELY)

#### **Chocolate profiteroles**

Custard filled chocolate  
topped profiteroles with  
white chocolate and  
caraway seed sauce.

#### **Lemon Curd Tartlet**

With macerated raspberry  
compote and fresh mint.

#### **Strawberry Bavarois Swirl**

With lime cream fraiche  
and candy nut.

#### **Pear & Ricotta Tartlet**

With mandarin gel and  
white chocolate pencil.

#### **Orange & Almond Frangipane**

With lime and vanilla  
analgise and ginger  
ice-cream.

# CANAPÉ SELECTION



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**Perfect for socialising. Guests can circulate and network while enjoying individual bite-sized portions. Create your own menu for our team to serve on platters roaming or placed on the tables.**

### **HOT CANAPÉS**

**\$4 each (minimum order 15 per item)**

- Mini pudding with marinated chicken, prosciutto and apricot jelly.
- Cauliflower fritter with poached candied pear and spiced mint yoghurt.
- Chorizo and prosecco cheese croquette with tomato and mustard seed relish.
- Smoked paprika and gruyere choux pastry balls with red grape gel.
- Smoked pulled pork sliders with apple, celeriac slaw and honey lime relish.
- Red lentil curry puff with pineapple and apricot chutney.
- Moroccan lamb pie topped with mint yoghurt.
- Crumbed chicken stuffed with herb and garlic butter.
- Toasted coconut and sesame prawns with curry aioli.
- Pork and herb cocktail sausages with rosemary salt and relish.
- Slow-braised beef pie with peppered watercress oil.
- Petit quiche with tomato, spinach and cheese.
- Salt and pepper crumbed pineapple squid with chilli jam.

### **COLD CANAPÉS**

**\$4 each (minimum order 15 per item)**

- Smoked salmon, spinach and caper roulade with chive sour cream.
- Crab, perch and ouzo patè on mini dill muffins with fresh lime.
- Steak tartare with fire roasted red peppers.
- Beetroot and goats cheese crostini with orange zest.
- Tamarind duck with crisp vegetables on a mini poppadom.
- Cheese, wasabi tomatoes, avocado and toasted rye skewers.

### **DESSERT CANAPÉS**

**\$4 each (minimum order 15 per item)**

- Double chocolate mousse with chocolate popping candy.
- Buttermilk panacotta with honey, whiskey syrup and a toasted oat crumb.
- Carmel slice with a crunchy nut biscuit base.

# BEVERAGE OPTIONS



## **BAR TAB**

Bar tabs are a pre-set amount for beverage consumption for guests that can be increased in monetary amounts if necessary throughout your event. Select a combination of beer, wine, spirits and cocktails from our beverage lists or have our extensive beverage lists to be available to guests on a bar tab basis.

## **CASH BAR**

Beverages on a consumption basis are available for guests purchasing their own drinks throughout the event from our current beverage lists.

## **BEVERAGE PACKAGE**

2 hours - \$50 per person

3 hours - \$60 per person

4 hours - \$70 per person

### **Inclusions:**

Lager, Pale Ale, Cider, House Shiraz, Sauvignon Blanc, Sparkling Brut, Soft Drink and Juice.

Please ask your event manager for our brands, the selection will be from our current beverage lists.

### **Upgrades:**

Premium Spirits

\$20 per person/per hour

Vodka, Bourbon, Whisky, White Rum and Dark Rum.

Please ask your event manager for our brands, the selection will be from our current beverage lists.