

# FUNCTIONS



## FEAST

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**Two Course \$45 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

**Baked Fig Loaf (V)**

With cinnamon and roast apple butter and herb pesto.

### MAINS

(PLEASE SELECT TWO OPTIONS)

**Mustard and Herb Crusted Lamb**

With split pea and pomegranate salsa.

**Honey Glazed Chicken**

With jewelled stuffing, garlic and thyme butter and roast demi-glaze.

**Maple Bacon Crusted Pork Loin (GF)**

With salsa verde and roast cherry tomatoes.

**Garlic and Thyme Infused Slow Roasted Beef**

With horseradish sauce, port demi-glaze and mini Yorkshire puddings.

### SIDES

(PLEASE SELECT THREE OPTIONS)

**Green Beans (GF, V)**

With Dijon mustard butter.

**Grilled Green Tomatoes (GF, V)**

With oregano and chilli oil.

**Cauliflower (V)**

With home-made three cheese sauce.

**Roast Potatoes (GF)**

With char-grilled chorizo and fresh herbs.

**Maple Roasted Pumpkin (GF, V)**

With oven roasted pecans.

**Rosemary Salted Chips (GF)**

With aioli.

**Salt Baked Beetroot (GF, V)**

With radish and feta gratin.

### DESSERTS

ADD \$10 PER PERSON

(PLEASE SELECT TWO OPTIONS)

**Chocolate Profiteroles**

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

**Lemon Curd Tartlet**

With macerated raspberry compote and fresh mint.

**Pear & Ricotta Tartlet (GF)**

With mandarin gel and white chocolate pencil.

# FUNCTIONS



## 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)

#### **Roast Tomato Caprese (V)**

Vine ripened cherry tomatoes, mozzarella and basil tapenade served on garlic infused grilled artisan bread with drizzled balsamic reduction.

#### **Crispy Pork Belly Bites (GF)**

Slow cooked, crispy fried pork belly bites with a crunchy noodle salad and ginger, apple and chilli sauce.

#### **Citrus Cured Salmon Carpaccio (GF)**

With beet and radish salad, caper, gherkin and wasabi mascarpone and lemon.

#### **Garlic, Chilli Prawn and Chorizo Skewers (GF)**

With leek and carrot crisps and smoked aioli.

#### **Rosti Stack (V, GF)**

Roast potato rosti layered with marinated vegetables and roast vegetable. Served with spinach pesto and sweet bell pepper sauce.

#### **Tartlet (VV)**

Pea, basil and roast eggplant tartlet with cumin hummus and caramelised onion jam.

### MAINS

(PLEASE SELECT TWO,  
SERVED ALTERNATELY)

#### **Grilled Porterhouse Steak (GF)**

With dauphinoise potato, roast tomato and caramelised onion purée.

#### **Lamb Rump (GF)**

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 (GF)**

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

#### **Noisette of Pork**

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

#### **Roasted Beetroot Risotto (V)**

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

### DESSERTS

(PLEASE SELECT TWO  
OPTIONS, SERVED  
ALTERNATELY)

#### **Chocolate Profiteroles**

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

#### **Lemon Curd Tartlet (GF)**

With macerated raspberry compote and fresh mint.

#### **Pear & Ricotta Tartlet (GF)**

With mandarin gel and white chocolate pencil.

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

With lime and vanilla anglaise and ginger ice-cream.

# CANAPÉ SELECTION



## 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. (GF, V)  
Chorizo and prosecco cheese croquette with tomato and mustard seed relish. (GF)  
Smoked paprika and gruyere choux pastry balls with red grape gel. (V)  
Smoked pulled pork sliders with apple, celeriac slaw and honey lime relish.  
Red lentil curry puff with pineapple and apricot chutney. (V)  
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. (GF)  
Slow-braised beef pie with peppered watercress oil.  
Petit quiche with tomato, spinach and cheese. (V)  
Salt and pepper crumbed pineapple squid with chilli jam. (GF)

### COLD CANAPÉS

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

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

### DESSERT CANAPÉS

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

Double chocolate mousse with chocolate popping candy. (GF)  
Buttermilk panna cotta with honey, whiskey syrup and a toasted oat crumb. (GF)  
Caramel slice with a crunchy nut biscuit base. (GF)

# 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.