

Function Menu

Cocktail Menu

Selection of canapés

12 pieces per person – Select 6 items (2 pieces of 6 items per person)
\$28.50 per person

15 pieces per person - Select 7 items PLUS one fork and talk item
\$32.50 per person

18 pieces per person - Select 8 items PLUS two fork and talk items
\$37.50 per person - Includes two fork and talk items

Canape Selection

Stuffed mushrooms with goats cheese, parmesan and chives
Wagyu meatballs w spicy tomato relish
Buffalo mozzarella and mushroom Arancini
Moroccan free range chicken skewers w smoked garlic aioli
Mini quiches – assorted selection
Pumpkin frittata w sage, parsley and pecorino
Smoked salmon, crème fraiche and dill on mini ciabatta
Roasted beef fillet on crisp water cracker with grain mustard aioli
Crumbed brie cheese with cranberry dipping sauce
Tomato, goats cheese and caramelised onion tarts
Salt and Pepper Squid with smoked garlic aioli
Char grilled vegetable skewers of zucchini, capsicum, eggplant and cherry tomato
Asparagus and roast capsicum wrapped in prosciutto
Mini bruschetta w Spanish onion and tomato
Prosciutto and melon skewers with balsamic glaze

Finger Sandwiches

Turkey, Margaret River Camembert and Cranberry
Roast beef, cream cheese, American mustard and cornichons
Smoked Salmon with chives and crème fraiche

Fork and Talk

more substantial items

Pulled lamb slider with rocket, tomato and relish
Twice cooked pork belly with apple slaw
Beer battered fish and chips w tartare sauce
Spiced Beef salad with wild rocket and tomato
Field mushroom risotto
Swordfish skewers with chilli and lime dressing

Add to your Cocktail Menu

Grazing Stations

More substantial items and sweet treats to add to your selected Cocktail Menu

Seafood Bar

\$15.00 per person

3 Pacific Oysters + 3 King Prawns per person

Whole King Prawns and market fresh Oysters on a bed of ice lined with banana leaves.

Served w fresh lemon and lime wedges; homemade cocktail sauce, red wine and shallot dressing

Paella Station

\$19.00 per person

Traditional Seafood - prawns cutlets, local mussels, squid, market fish, clams,
vine ripened tomato, baby peas, saffron + paprika

OR

Chicken and Chorizo Sausage with red capsicum, vine ripened tomato, baby peas, saffron + paprika

Charcuterie

\$14.00 per person

House cured meats of wood smoked lamb, Spanish Serrano and Salami

Served w traditional accompaniments of seeded and dijon mustard, dill pickle and crackers.

Cheese and Fruit

\$12.00 per person

A selection of the world's finest cheeses and market fresh seasonal fruits

Saint Agur Blue, Gran Reserva Manchego and Le Rustique Triple Cream Brie

Dessert Canapés

\$9.50 per person – Choose two items

Mini Belgian Chocolate tartlets

New York Cheesecake w berries and orange zest

Sticky date pudding and caramel sauce

Chocolate dipped strawberries

Cupcakes made to your flavour requests

Raspberry and Vodka Jelly Shots

Lunch and Dinner Menus

Plated meals in a sit down environment

- *Suggested Menu Only* -

Talk to us to customise a menu to suit your requirements

Choose two entrées and two mains, served alternatively

Or

Choose from all options via pre-order

All packages include house made bread on arrival,
and two side dishes to accompany the main course

Bronze Menu

\$35 pp

Entrée

Moroccan spiced calamari with smoked garlic and lime aioli, rocket salad

Stuffed mushrooms with parsley and goats cheese

Roast beetroot salad with toasted hazelnuts,
French goats cheese, fennel, orange aged balsamic

Main

Texas style beef ribs with goose fat roast potatoes,
spiced slaw and southern bbq sauce

Beer battered Queensland barramundi with house cut triple cooked fat chips,
pear and parmesan salad, lemon and tartare

Wagyu beef burger with double meat pattie, American cheese, aioli,
Nana's homemade relish, served on a brioche bun with shoestring fries

Silver Menu

\$45 pp

Entrée

Moroccan spiced calamari with smoked garlic and lime aioli, rocket salad

Housemade gnocchi with smoked chicken and forest mushrooms,
baby spinach and truffle oil

Ploughman's platter with smoked venison, manchego cheese, Spanish Serrano,
sourdough, dill cucumber and Nanna's relish

Main

Chargrilled chicken breast, with quinoa, roast pumpkin, chorizo and broccolini

Grass fed Gippsland scotch fillet beef with beetroot puree,
endive salad and pinot noir jus

Crispy skin Atlantic salmon fillet with
sweet corn succotash and champagne beurre blanc

Gold Menu

\$55 pp

Entrée

Mt Martha mussels with Sicilian tomato, chilli and sourdough

Duck and cranberry croquettes with porcini mushroom and herb mayo

Caramelised fig, St Agur blue cheese and Spanish Serrano rocket leaf salad

Main

Slow roasted crispy pork belly with blue cheese and walnut stuffed apple,
spiced slaw, orange and maple glaze

Premium Wagyu beef rump with beetroot puree,
endive salad and pinot noir jus

Pan fried Ocean trout with Mt Martha mussels,
clams, baby spinach and chat potato

Housemade gnocchi with slow roast lamb ragu,
medley mushrooms and garden peas.

Dessert Menu

Add \$10 pp to Bronze, Silver or Gold menu

Summer berry Eton Mess with meringue, vanilla bean cream,
berry compote and strawberries

New York baked cheesecake with Chantilly cream and caramel shard

Belgian chocolate brownie with berry sorbet,
and wild berry compote

Citrus sorbet duo

Beverages

We recommend a bar tab with either a full bar service, or limited selections.

Please ask for further options as we can cater to your specific requirements.