

Menus

Our function menus are crafted to suit any event, whether it's a lively kids' party, a focused team meeting, or a corporate gathering.

From playful and delicious options like chicken nuggets to premium sliders, our offerings ensure that all guests are satisfied. Enjoy a variety of delicious foods tailored to fit the atmosphere of your occasion, all while making your event memorable and enjoyable.

You are more than welcome to order off our regular a la carte menu the day of your occasion if you wish not to pre-order any function food (Kitchen open from Thursdays - Sundays).



Platters

FEEDS 10 - 12 PEOPLE

Gourmet Trio of Dips (GF on request) 77

Toasted Turkish Bread with Chef's Selection of Dips

Tomato Ragu Arancini (GF, VG) 99

With Tomato Salsa

Pumpkin Arancini (VG, GF) 99

With Aioli

Truffle & Porcini Arancini (GF, VG) 99

With Aioli

Tempura Battered Prawns (DF) 120

With Kewpie Mayo

Antipasto Platter (GF on request) 130

Salami, Apple, Smoked Ham, Olives, Peppers, Danish Feta, Dill Pickle & Toasted Turkish Bread

Cheese Platter (GF on Request) 130

Brie, Creamy Blue, Mild Aged Cheddar, w/ Grapes, Dried Apricots, Figs & Water Crackers

Thai Style Chicken Skewers (GF, DF) 140

With Nam Jim Dressing

Teriyaki Glazed Chicken Skewers (GF, DF) 140

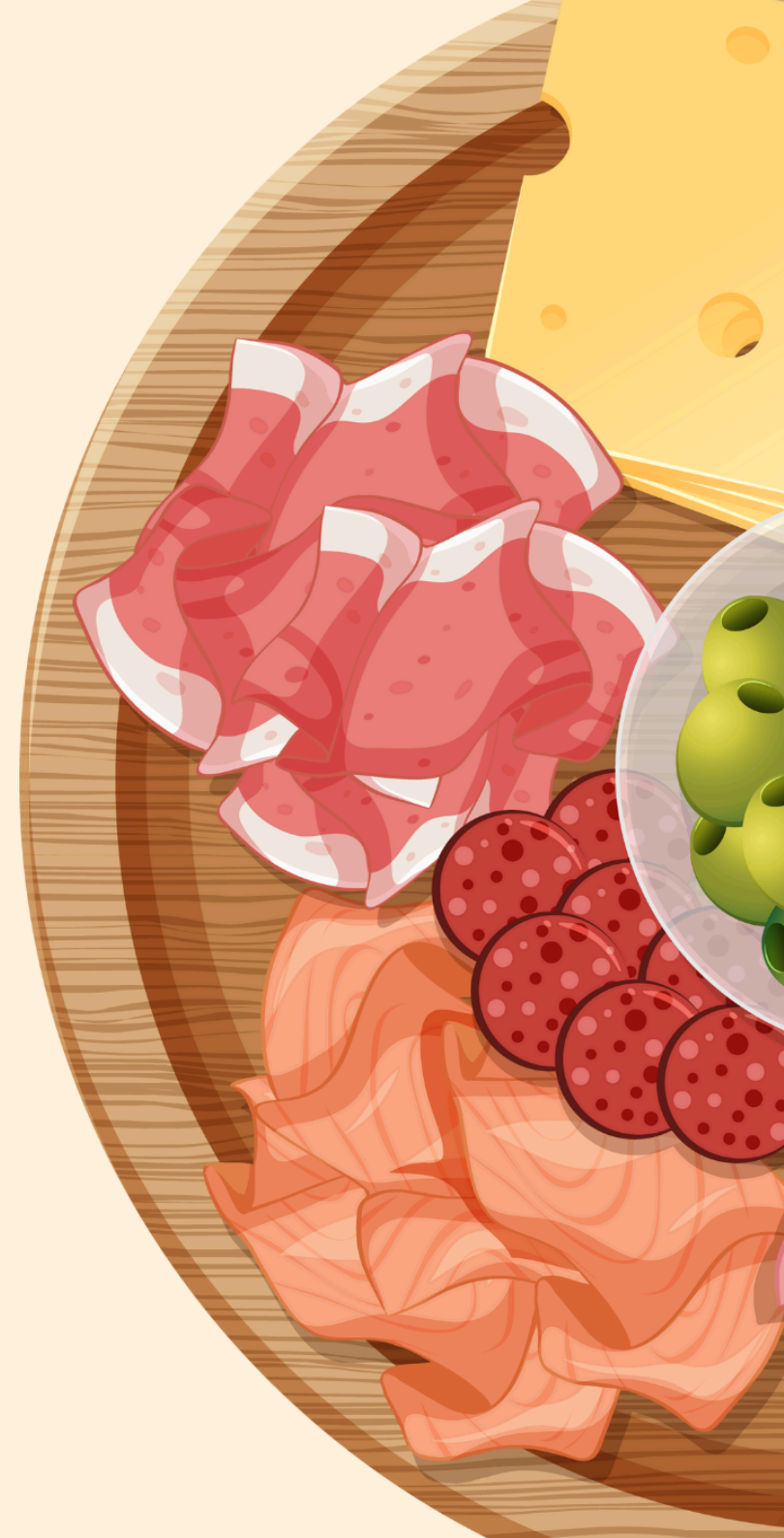
Southern Style Pull Pork Sliders 150

With Aioli

Mexican Style Pull Beef Sliders 150

With Chipotle Crème

GF - Gluten Free | VG - Vegan | V - Vegetarian | DF - Dairy Free



Canapés

FEEDS 10 – 15 PEOPLE

Hot

Vege Spring Rolls (VG) w/ Sweet Chilli Sauce	44
Potato Samosas (VG) w/ Sweet Chilli Sauce	44
Sweet Potato Fries (GF, DF) w/ Sweet Chilli Sauce	55
Chicken Nuggets w/ Tomato Sauce	55
Potato Fries (GF) w/ Tomato Sauce	55
Potato Wedges (GF) w/ Sour Cream & Sweet Chilli Sauce	55
Mini Beef Pies w/ Tomato Sauce	88
Sausage Rolls w/ Tomato Sauce	88

Cold

Choc Chip Cookies	30
Cheese & Crackers	33
Watermelon Wedges	44
Kids Sandwich Platters (Choice of 1 Filling) Ham & Salad, Ham & Cheese, Chicken & Avo or Egg & Lettuce	66
Mixed Fruit Platter Watermelon, Rock Melon, Honeydew Melon & Grapes	66
Mixed Sushi (GF, DF) With Soy & Wasabi	88

All functions must have their food orders placed at least two weeks in advance



Planning for a childrens function?
We recommend 3 to 4 bites per kid



GF - Gluten Free | VG - Vegan | V - Vegetarian | DF - Dairy Free

BBQ



CUSTOMISE YOUR BBQ PACKAGE: WE RECOMMEND SELECTING 2 MEATS & 2 SALADS

PREMIUM MEATS

Grilled King Prawns with Chermoula & Garlic Butter **(GF)**

Chicken & Herb Sausage 130g **(GF, DF)**

Lamb & Rosemary Sausage 130g **(GF, DF)**

Pork & Fennel Sausage 130g **(GF, DF)**

Beef & Italian Herb Sausage 130g **(GF, DF)**

GOURMET MEATS

Moroccan Style Lam Cutlets 120g with Honey & Sumac Yoghurt **(GF)**

Rosemary & Thyme Marinated Rump Stake 200g with Dark Ale Gravy

Moroccan Style Chicken Thighs 120g with Spiced Tomato Coulis **(GF, DF)**

Peri Peri Spiced Pork Loin Chop 150g with Three Mustard Gravy

SALADS MENU

Leaf Salad **(VG, GF)**

Coleslaw **(GF, VG)**

Classic Potato Salad **(GF, VG)**

Ceasar Salad

ALL SERVED WITH BRIOCHE BREAD ROLLS & PAIRED CONDIMENT

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Seated Menu

2 Course \$70pp 3 Course \$85pp

Entrée

Coconut Crumbed Prawns

With Wasabi mayo & micro herbs **(GF & DF)**

Spinach & Fetta Filo

With spiced tomato couli & roquette and parmesan salad

Main

Grilled chicken breast

Spiced Couscous, glazed broccolini w Honey mustard & tomato couli **(GF & DF)**

200g rump steak

Rosemary and thyme roasted potatoes, steamed beans w red wine gravy **(GF & DF)**

Dessert

Flourless chocolate cake

With berries and vanilla ice cream **(GF)**

Orange and almond cake

With lemon sorbet and Marinated Berries **(GF & DF)**