



CANAPÉ SELECTION

4 Choices - \$18.00 pp / 6 Choices - \$24.00 pp / 8 Choices - \$28.00 pp

Hot

Spring roll and Samosas with sweet chilli sauce

Buffalo style chicken drumettes with Ranch dressing

Semolina Dusted Calamari with Sichuan salt and confit garlic aioli

Hot smoked Trout, chive and lemon Arancini with lemon mayonnaise

Mini sausage rolls with tomato sauce

Greek style marinated grilled Lamb cutlets with Tzatziki and fresh lemon

Chargrilled soy marinated Tofu and vegetable skewers with sate sauce

Cold

Oysters(3doz minimum) ~shallot vinaigrette and fresh lemon

Goats cheese and caramelized onion tartlets

Chargrilled Beef crostini with Pomegranate beetroot, mustard and herbed creme fraiche

Caprese sliders with Balsamic glaze and basil pesto

- Please advise staff of any food intolerances or special requirements.
- Private room is complimentary for groups of 20+ guests
- No room hire charge for smaller groups if willing to share dining room with other guests
- Please contact staff if you would like to bring a celebration cake so that we can explain our BYO cake policy
- Please advise of any cancellations by 10am of the function date to avoid paying for any "no shows"
- \$100 deposit required to book
- Final numbers and full pre-payment of food required 1 week prior to the function
- Guests can access the main bar for drinks
- Room to be vacated by midnight (at the latest) for evening functions
- Please contact staff if you would like to decorate the room. No confetti or sticky tape please
- All decorations that are brought in, need to be taken away please



PLATER SELECTION

Ploughmans

\$60

Shaved leg ham and our house made Terrine with traditional accompaniments ~ Warrnambool cheddar, Pickled onions and dill pickles, mustards our chargrilled beer bread

Dips

\$45

House made Tatziki, Beetroot Hummus and Maple roasted Pumpkin, Walnut and Sweet Potato with chargrilled foccacia

Chips

\$25

Thick cut chips with confit garlic aioli and tomato sauce

Chargrilled meat platter

\$POA

Mc Ivor farm Pork and Norton Lager Sausages and Greek style Lamb cutlets with a selection of condiments

Italian style Vegetable Platter

\$45

Marinated grilled vegetables with Parmesan Polenta and beer bread

Crispy fried Tuna Cakes

\$POA

Potato and Tuna cakes with Lemon and Tartar sauce

Cheese Board

\$60

A selection of soft, white and Blue cheeses with water crackers, grissini, dried fruits and nuts and quince paste

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