



---

## CANAPÉ SELECTION

---

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

### Hot

**Curried Cauliflower Fritters, Current Dip (V/GF)**

**Smoked Mozzarella, Saffron Arancini. Chipotle Dip (V)**

**Lamb Kofta, Mint Yoghurt (G/F)**

**Crumbed Fishcakes with Soft Herbs, Lemon, Tartare Sauce**

**Roast Beef York Shire Pudding, Gravy and Horseradish Crème Fresh**

**Asian Pork Balls with Chilly and Lime dip. (G/F)**

**Green Pea Falafel with Beetroot Hummus. (V/GF)**

**Polenta Chips with Mushroom Jam. (V/GF)**

**Southern Fried Popcorn Chicken honey dressing, Sweet corn puree**

### Cold

**Olive, honey and Rosemary Palmier with confit duck leg and Red current**

**Caramelized onion and goats cheese tarts. (V)**

**Pickled wild mushroom crostini with truffle Aioli. (V)**

**Egg plant caviar, Parmesan short bread, pinenuts and basil. (V)**

- 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

---

**Platter \$80 for 30 portions**

---

**Cheese board- 3 cheeses 1 soft 1 medium 1 hard, grapes quince paste and crackers.**

---

**Pork Sliders, Apple Slaw.**

---

**Fish and Chips, Tartare Sauce.**

---

**Oregano and Lemon Calamari, Garlic Aioli. (G/F)**

---

**Cured Meat Board with Marinated Grilled Eggplant Zucchini Sundried Tomatoes and Basil.**

---

**Mini Cheese Burger with pickles.**

---

**Antipasto Board. Egg plant, Zucchini, Roast Capsicum, Asparagus.  
Sundried Tomatoes, Feta and Olives. (V/GF)**

---

- 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