



FIXED PRICE MENU

**\$45 per person - entree & main + 1 drink, Private Dining room,
20 people minimum, 50 maximum**

Entrée Platters to share

Platters of house made chargrilled beer bread & dip
- Tatziki, Beetroot Hummus and roast cauliflower & almond

Platters of house made green pea falafel, pomegranate soused beetroot, cumin spiced labneh and toasted seeds

Mains Even split of the following 3 meals will be served

Chicken Parmigiana: Kiev cut free-range chicken, ham, Napoli sauce & mozzarella cheese with thick cut rosemary chips & salad

12 hour braised pulled pork ciabatta with a hint of chili, house made apple slaw, bacon onion jam & thick cut rosemary salted chips

Fish and Chips: Holgate ale battered fish with thick cut chips, salad & tartare sauce

Optional Vegetarian/Gluten Free Meal -
Please request in writing one week prior

Moroccan spiced pumpkin, prune & chickpea stew
with pearl cous cous salad, sumac & mint yoghurt

Drinks Available:

Pots of Holgate's award winning beer; Norton Lager & Mt.Macedon Pale Ale
Locals Wines; Hanging Rock Chardonnay & Hanging Rock Merlot
Soft drinks & Juice

- 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