

SPACES & PLACES



FUNCTION ROOM

Perfect for a large function, sectioned off from the main dining area.

Space type: Semi - private or private





50 - 60 80 - 100



OUTDOOR BALCONY

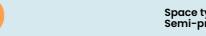
Located outside off our bistro and completely under cover.







40





BEER GARDEN

Outside with picnic tables & umbrellas Book some of the tables or the whole space for a large function. Perfect for kids parties and events.

Space type: Semi-private







BOARDS & GRAZING

SLIDERS

\$6.50 each - Minimum <u>20</u>

Grilled portobello mushroom sliders, caramelised onion, pickles, cheese & truffle mayo (V)

Cheeseburger sliders, pickles, tomato relish, cheese & American mustard

Chicken southwest sliders, cheese, Frank's hot sauce, pickles & chipotle aioli



GRAZING TABLE

\$400 - Approx. 25 - 30 people

A great centrepiece for any gathering

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

PLATTERS

Korean fried cauliflower & sweet chilli Korean glaze (VG) \$50

Beef burgundy pies & homemade BBQ sauce 20 \$60

Salt & szechuan pepper calamari, lemon & aioli 60 (GF) \$65

Spiced chicken wings, paprika aioli & lemon 20 \$65

Italian & Australian cheeses, lavosh & quince paste \$85

Satay chicken skewers & sweet soy 20 \$65

Veal & pork sausage rolls 20 \$60

Beef wellingtons & homemade BBQ sauce 20 \$60

PIZZAS

\$35 each - 1/2 meter pizza board

Margherita

Italian tomato, mozzarella, tomato, basil, extra virgin olive oil

Pollc

Texas BBQ base, mozzarella, roast chicken, mushroom, bacon

Godfather

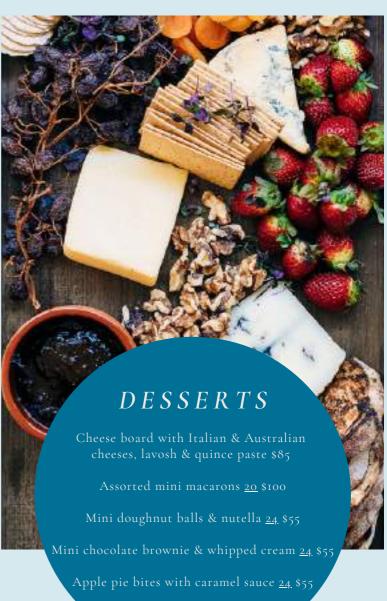
Italian tomato, mozzarella, ham, sausage, chorizo, pepperoni, jalapeno, mushroom, olives

Pepperoni

Italian tomato, mozzarella, mushroom, pepperoni, oregano

Hamgiana

Italian tomato, mozzarella, double smoked ham, pineapple



SET MENU

TWO COURSES

THREE COURSES

\$45 Per Person Min <u>20</u> \$55 Per Person Min <u>20</u>

ENTREES

Choice of two, served alternatively

Guacamole & sour cream bruschetta (V)
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
Pea & mint arancini with aioli & parmesan (GF) (V)
Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)
Veal & pork meatballs with parmesan & flat bread

SIDE DISHES

TO SHARE

Crispy chat potatoes & garden leaf salad

MAINS

Choice of two, served alternatively

Braised beef cheek with green beans, creamy mash & pepper sauce (GF)
North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF)
Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage
Braised lamb shank with creamy mash, seasonal greens & red wine sauce

DESSERTS

Choice of two, served alternatively

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream Sticky date with rhubarb, butterscotch sauce & vanilla ice cream Lemon meringue tart with crumble, strawberries & vanilla ice cream Coconut panna cotta with lychee, pineapple & almond biscotti Churros with choc fudge & chantilly cream



BANQUET MENU

ALL TO SHARE

\$45 Per Person Min <u>20</u>

TO START

Guacamole & sour cream bruschetta (V)
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
Pea & mint arancini with aioli & parmesan (GF) (V)

SIDE DISHES

TO SHARE

Crispy chat potatoes & garden leaf salad

TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)
Baked salmon fillet with lemon pepper & garlic sauce (GF)
Roast peri peri half chicken with rocket & parmesan (GF)
Grainge scotch fillet with cafe de Paris butter (GF)
Spinach & ricotta ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream Sticky date with rhubarb, butterscotch sauce & vanilla ice cream Lemon meringue tart with crumble, strawberries & vanilla ice cream Coconut panna cotta with lychee, pineapple & almond biscotti Churros with choc fudge & chantilly cream



A GET TOGETHER



PIZZA & PASTA

ALL TO SHARE \$35

Garlic bread

Antipasto with grilled chorizo, charred vegetables, cheese & dips

Salt & pepper calamari with pickle chilli, shallots & aioli

Spaghetti pasta with prawn & chorizo

PLUS Choice of 2 pizzas

MORNING TEA

MINIMUM <u>20</u> PEOPLE \$16 Per Person

Seasonal fruit platter

Assorted finger sandwiches

French pastries

Tea & coffee



BUFFET SPREADS

ROAST DINNER BUFFET

\$40 Per Person - Min 20

CHRISTMAS FEAST BUFFET

\$65 Per Person -Min 20

ADDITIONALS

\$5 Per Person

Beef & guinness stew
Nepalese chicken curry & vegetable curry
Beef ragu
Green lentil & vegetable curry

All served with steamed rice

ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter
Roast angus beef & gravy
Roast pork & apple sauce
Roast chicken & peri peri sauce
Roast lamb & mint sauce
Steamed seasonal vegetables
Roast chat potatoes & Cafe De Paris butter
Caesar salad
Garden salad
Sauces & condiments

CHRISTMAS FEAST

Sydney rock oysters
Cooked tiger prawns
Whisky-glazed ham <u>or</u> roast turkey
Rosemary roast potatoes
Rocket & parmesan salad
Garden salad
Sourdough dinner rolls with butter
Steamed greens
Sauces & condiments

Additional meats \$7 per person



KIDS MEALS

KIDS MEALS

Kids meals are available for children aged 12 or under with any function booking. All kids meals come with a free drink and ice cream for \$12

Chicken schnitzel & chips Baby Tav burger & chips Pasta & napolitana sauce Fish & chips Steak & chips (GF) Chicken nuggets & chips

KIDS PLATTERS

Nutella fairy bread (30 pieces) \$40 Pigs in a blanket (30 pieces) \$45 Chicken nuggets platter (30 pieces) \$45 Seasonal fruit kebabs platter (40 pieces) \$50 Mini sausage rolls (30 pieces) \$40 Vegetable sticks platter \$35 Fish cocktails (30 pieces) \$50 Chips platter \$30



LET'S DRINK

STANDARD

PREMIUM

DELUXE

TAP BEERS

Local beers

WINES & SPARKLING

served by regular glass Woodbrook Brut Woodbrook Sauvignon Blanc Luna Rosa Rose Woodbrook Shiraz

NON ALCOHOLIC

Post-mix soft drinks
Pepsi
Pepsi Max
Solo
Lemonade
Tonic
Soda Water
Raspberry Lemonade

HOUSE SPIRITS

Additional \$10 per person Johnnie Walker Red Label Jim Beam Bourbon Smirnoff Vodka Gordons Gin Bundaberg Rum

TAP BEERS

All tap beers on standard package plus Craft beers

WINES & SPARKLING

Pre-select 5 served by regular glass All wines on standard package, plu Fiore Prosecco Pikorua Sauvignon Blanc Fiore Moscato Quilty & Gransden Chardonnay

HOUSE SPIRITS

Johnnie Walker Red Label Jim Beam Bourbon Smirnoff Vodka Gordons Gin Bundaberg Rum

NON ALCOHOLIC

Post-mix soft drinks All soft drinks in the standard package

TAP BEERS

All tap beer

WINES & SPARKLING

Pre-select 5 from lists on nex page served by regular glass

PREMIUM SPIRITS

All House Spirits plus: Jack Daniels Johnnie Walker Black Tanqueray Gin Captain Morgan Kettle One Vodka

NON ALCOHOLIC

Post-mix soft drinks All soft drinks in the standard package

HOURS

2 hours \$35

3 hours \$45

4 hours \$55

HOURS

2 hours \$45

3 hours \$55

4 hours \$65

HOURS

2 hours \$55

hours \$65

4 hours \$75

COCKTAILS

Add a cocktail on arrival for your celebration

COST

\$15 Per cocktail of your choice

LET'S DRINK

DELUXE PACKAGE WINE OPTIONS

SPARKLING & CHAMPAGNE

Aurelia Prosecco Craigmoor Rose II Fiore DOC NV Woodbrook Farm Brut Cuvee Chandon Brut Cuvee Veuve Clicquot Brut

WHITE WINE

Fiore White Moscato
Ad Hoc Wallflower
Pikorua Sauvignon Blanc
Philip Shaw No. 19 Sauvignon Blanc
Woodbrook Farm House Sauvignon Blanc
Annais Pinot Grigio (Organic)
Ara 'Single Estate' Pinot Gris
Quilty and Gransden Chardonnay
Chapel Hill (Small Batch) Chardonnay

ROSE

Philip Shaw 'Pink Billy' Rose Luna Rosa Rose

RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir
Wild Oats Merlot
Hentley Farm Villain & Vixen GSM
Wise 'Sea Urchin' Cabernet Merlot
Rymill 'The Yearling' Cabernet Sauvignon
Corryton Burge 'The Brigadier' Cabernet Sauvignon Woodbrook Farm Shiraz
Pikes 'Los Compañeros' Shiraz Tempranillo
Four in Hand Shiraz

