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# Function Package Option 1

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Choice of 4 Canapés \$30pp

Choice of 6 Canapés \$36pp

Choice of 8 Canapés \$42pp

## CANAPÉ SELECTIONS

- mini bruschettas of fresh tomato, spanish onion, persian feta, basil, balsamic glaze, extra virgin olive oil v
- korean-style free range crispy fried chicken wings, spicy siracha or smokey BBQ sauce GFO
- golden fried vegetarian spring rolls w/ sweet herbed dipping sauce v
- five spice flash fried calamari w/ garlic aioli
- kebabs of grilled halloumi & local cherry tomatoes, marinated in garlic & fresh local herbs, aged balsamic v / GFO
- pumpkin & parmesan arancini balls w/ basil pesto & garlic aioli v
- slow braised pork belly mini tostadas, hoi sin sauce, fresh coriander, lime & beansprouts on a fried tortilla base GFO
- oven roasted satay chicken pieces, toasted peanuts & fresh cress
- crostinis w/ smoked salmon, dill & horseradish creme fraiche

## MIXED DESSERT CANAPÉ PLATTERS (add \$3pp)

- new york cheesecake bites w/ berry compote GFO
- chocolate mud cake bites w/ melted ganache
- warm sticky date pudding bites w/ butterscotch sauce
- chocolate dipped strawberries GFO

For Friday/Saturday evening functions add \$2 to each per-person price

Minimum 12 people for all function packages

Function packages can be customised for your event on request

We can cater to most dietary requirements

Please let us know if you have guests with specific requirements and we will get back to you with available alternatives.

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# Function Package Option 2

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Canapés + Mains - \$40pp

CHOICE OF 2 FROM EACH COURSE, MAIN COURSE IS ALTERNATE DROP FOR GROUPS LARGER THAN 20

## CANAPÉ SELECTIONS

- mini bruschettas of fresh tomato, spanish onion, persian feta, basil, balsamic glaze, extra virgin olive oil v
- korean-style free range crispy fried chicken wings, spicy siracha or smokey BBQ sauce GFO
- golden fried vegetarian spring rolls w/ sweet herbed dipping sauce v
- five spice flash fried calamari w/ garlic aioli
- kebabs of grilled halloumi & local cherry tomatoes, marinated in garlic & fresh local herbs, aged balsamic v / GFO
- pumpkin & parmesan arancini balls w/ basil pesto & garlic aioli v
- slow braised pork belly mini tostadas, hoi sin sauce, fresh coriander, lime & beansprouts on a fried tortilla base GFO
- oven roasted satay chicken pieces, toasted peanuts & fresh cress
- crostinis w/ smoked salmon, dill & horseradish creme fraiche

## MAIN SELECTIONS

### WARM MOROCCAN SALAD

roasted vegetables, chickpeas, raisins, spanish onion, quinoa, orange & ginger dressing v / VGNO / GFO

### SPICY PRAWN & CHORIZO LINGUINI

in a rich tomato sauce, chilli infused olive oil, fresh basil, parmesan GFO

### SLOW BRAISED PORK BELLY

braised for 12 hours, served w/ potato mash, seasonal vegetables & maple jus GFO

### CRISPY SKIN TASMANIAN SALMON

oven roasted rosemary potatoes, seasonal vegetables & salsa verde GFO

### FREE RANGE CHICKEN BREAST

pan seared & served w/ wild mushrooms, asparagus, oven roasted butternut pumpkin, white wine cream sauce GFO

### SLOW COOKED BEEF CHEEKS

in a red wine marinade, truffled mashed potato, seasonal vegetables & jus GFO

For Friday/Saturday evening functions add \$2 to each per-person price

Minimum 12 people for all function packages

Function packages can be customised for your event on request

We can cater to most dietary requirements

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# Function Package Option 3

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2 Courses (entree + main OR main + dessert) - \$47pp

3 Courses (entree, main & dessert) - \$56pp

CHOICE OF 2 FROM EACH COURSE FOR GROUPS UNDER 20, CHOICE OF 3 FROM EACH COURSE WITH ALTERNATE DROP FOR GROUPS LARGER THAN 20

## ENTREE SELECTIONS

- korean-style free range crispy fried chicken wings, spicy siracha or smokey BBQ sauce GFO
- golden fried vegetarian spring rolls w/ sweet herbed dipping sauce V/VGN
- five spice flash fried calamari w/ garlic aioli
- kebabs of grilled halloumi & local cherry tomatoes, marinated in garlic & fresh local herbs, aged balsamic V / GFO
- pumpkin & parmesan arancini balls w/ basil pesto & garlic aioli V
- slow braised pork belly mini tostadas, hoi sin sauce, fresh coriander, lime & beansprouts on a fried tortilla base GFO
- oven roasted satay chicken pieces, toasted peanuts & fresh cross

## MAIN SELECTIONS

### WARM MOROCCAN SALAD

roasted vegetables, chickpeas, raisins, spanish onion, quinoa, orange & ginger dressing V/VGNO/GFO

### SPICY PRAWN & CHORIZO LINGUINI

in a rich tomato sauce, chilli infused olive oil, fresh basil, parmesan GFO

### SLOW BRAISED PORK BELLY

braised for 12 hours, served w/ potato mash, seasonal vegetables & maple jus GFO

### CRISPY SKIN TASMANIAN SALMON

oven roasted rosemary potatoes, seasonal vegetables & salsa verde GFO

### FREE RANGE CHICKEN BREAST

pan seared & served w/ wild mushrooms, asparagus, oven roasted butternut pumpkin, white wine cream sauce GFO

### SLOW COOKED BEEF CHEEKS

in a red wine marinade, truffled mashed potato, seasonal vegetables & jus GFO

## DESSERT SELECTIONS

- warm chocolate lava cake, chocolate soil, vanilla ice cream, fresh strawberries
- sticky date pudding, butterscotch sauce, vanilla ice cream, fresh strawberries
- warm apple crumble, vanilla ice cream & custard

For Friday/Saturday evening functions add \$2 to each per-person price | Minimum 12 people for all function packages

Function packages can be customised for your event on request

We can cater to most dietary requirements

Please let us know if you have guests with specific requirements and we will get back to you with available alternatives

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**LOT104**  
espresso + wine bar

