

BOH

FUNCTIONS MENU

Please refer to our full terms & conditions

SANDWICH & COOKIE PLATTER

\$80 PER PLATTER

(SERVES APPROX 8-10)

CHOICE OF 2 FROM BELOW & MIXED COOKIES

SMOKED SALMON AND CREAM CHEESE

ROAST BEEF AND HORSERADISH

DOUBLE SMOKED HAM AND ROSELLA AND CHILLI RELISH

ROAST VEG MELODY

CHICKEN SCHNITZEL WRAP

CLASSIC REUBEN

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan
Please inform us at time of booking about any dietary requirements

BOH
FUNCTIONS MENU

VEGETARIAN PLATTER

ALSO AVAILABLE AS A VEGAN PLATTER

\$100 PER PLATTER

(SERVES APPROX 10)

EGGPLANT CHIPS (GF, VG)

HALOUMI SKEWERS (VG)

SPINACH & RICOTTA ROLL (V)

ROASTED MUSHROOM WITH GARLIC AND HERBS (VG)

SPRING ROLL (V)

DESSERTS

\$40 PER PLATTER

(SERVES APPROX 8-10)

CHOCOLATE BROWNIE

CHEESECAKE

ASSORTED MINI TARTS

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan
Please inform us at time of booking about any dietary requirements

BOH
FUNCTIONS MENU

PLATTERS

(SERVES APPROX 8-10)

SNACK PLATTER \$65

MINI PIES
SAUSAGE ROLLS
CHIPS

PARTY PLATTER \$90

SAUSAGE ROLLS
MINI PIES
SPRING ROLLS
WEDGES

2KG WING PLATTER \$60

2KG WINGS
YOUR CHOICE OF KOREAN HOT SAUCE, BBQ (GF), CRISPY SPICE (GF)

SKEWERS PLATTER \$100

MIXED CHICKEN AND PORK SATAY SKEWERS WITH YOGHURT DIPPING SAUCE (GF)
(20 SKEWERS)
ADD 10 GRILLED FLAT BREAD \$50

GRAZING BOARD \$150

HOUSE MADE BREAD AND DIPS
SELECTION OF FINE CHEESES AND CURED MEATS (GFO)
PICKLED VEGETABLES
FRESH SEASONAL FRUITS
ADD ON HOUSE MADE SCONES WITH JAM AND CREAM \$15

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan
Please inform us at time of booking about any dietary requirements

BANQUET/ CORPORATE

\$90 PER HEAD

ENTRÉES (CHOOSE 2)

STUFFED CHICKEN WING

with a spicy Asian slaw

CROCODILE BITES (GF)

Crispy spiced crocodile tail, spicy mayo

VIETNAMESE CHICKEN SALAD (GFO)

Prawns, green papaya, peanuts, cherry tomatoes, dressing

CREAMY GARLIC PRAWNS (GF)

on a bed of jasmine rice

TRADITIONAL BEEF TARTAR

with house made crispy bread

MAINS (CHOOSE 2)

CRISPY SKINNED BARRAMUNDI YELLOW CURRY (GF)

Asian greens, jasmine rice

CRISPY DUCK BREAST (GF)

Bitter orange purée, orange segments, pak choi, tamarind sauce

BRAISED BEEF CHEEK

Rice, pak choi, satay reduction

200G EYE FILLET (GF)

Mash potato, green beans and creamy mustard sauce

ROASTED LAMB RACK (GF)

Chickpea skordalia, braised cherry tomatoes, rosemary reduction

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan

Please inform us at time of booking about any dietary requirements

LUXURY SET MENU

\$110 PER HEAD

ENTRÉE

PAN SEARED SCALLOPS
with a corn custard and chorizo

or

TUNA TARTAR
with an avocado puree

or

VIETNAMESE PRAWN SALAD

MAINS

400G BONE IN RIB-EYE
with mash potato and chargrilled broccolini

or

CRISPY SKIN BARRAMUNDI
in a yellow curry and Asian greens

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan
Please inform us at time of booking about any dietary requirements

BOH
FUNCTIONS MENU

SET FINGER FOOD

OPTION 1 - \$30 pp

GARLIC PRAWNS

EGGPLANT CHIPS (GF)

SAUSAGE ROLLS

CROCODILE BITES (GF)

SPRING ROLLS (VGO)

OPTION 2 - \$40 pp

FRIED CALAMARI (GF)

KOREAN CHICKEN WINGS (GFO)

GARLIC PRAWNS

PORK BELLY

EGGPLANT CHIPS (GF)

CROCODILE BITES (GF)

OPTION 3 - \$45 pp

CRISPY SKIN BARRAMUNDI (GF)

KIMCHI PORK STEAM BUN

PORK BELLY STIR FRY

GARLIC PRAWNS

CROCODILE PAWPAW SALAD

PRAWN TOAST

EGGPLANT CHIPS (GF)

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan
Please inform us at time of booking about any dietary requirements