



BOH

FUNCTIONS MENU

Please refer to our full terms & conditions.



BOH

VEGETARIAN PLATTER

AVAILABLE AS A VEGAN PLATTER

\$100 PER PLATTER

(SERVES APPROX 10)

A Chef's selection of bite-sized vegetarian dishes, changing with the season.

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

(A) Australian Local Seafood | (I) Imported Seafood

Please inform us at time of booking about any dietary requirements.



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PLATTERS

(SERVES APPROX 8-10)

SNACK PLATTER

\$65

MINI PIES
SAUSAGE ROLLS
CHIPS

PARTY PLATTER

\$95

SAUSAGE ROLLS
MINI PIES
SPRING ROLLS
WEDGES

2KG WING PLATTER | \$60

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

SKEWERS PLATTER | \$100

MIXED CHICKEN AND PORK
SATAY SKEWERS
(20 SKEWERS)

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

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BANQUET / CORPORATE

\$90 PER HEAD

ENTRÉES

(CHOOSE 2)

STUFFED CHICKEN WING

With a spicy Asian slaw

CROCODILE BITES (GF | A)

Crispy spiced Crocodile tail, spicy mayo

LAMB & QUINOA SALAD

Roasted lamb leg, seasoned quinoa, rocket, cherry tomatoes, black olives, feta and a garlic yoghurt dressing

CREAMY GARLIC PRAWNS (GF | A)

On a bed of jasmine rice

TRADITIONAL BEEF TARTAR

With house made crispy bread

MAINS

(CHOOSE 2)

CRISPY SKINNED BARRAMUNDI

YELLOW CURRY (GF | A)

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

MUSHROOM RISOTTO

Mixed mushroom risotto finished with fetta and ricotta

DESSERT

\$10 per person

CHOCOLATE BROWNIE

With vanilla ice cream

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LUXURY SET MENU

\$110 PER HEAD

ENTRÉES

CHOOSE BETWEEN

PAN SEARED SCALLOPS (A | I)

With a corn custard and chorizo

OR

TUNA TARTAR (I)

With an avocado purée

MAINS

CHOOSE BETWEEN

400G BONE IN RIB EYE

With mash potato and char-grilled broccolini

OR

CRISPY SKIN BARRAMUNDI (A)

In a yellow curry and Asian greens

DESSERT

\$10 per person

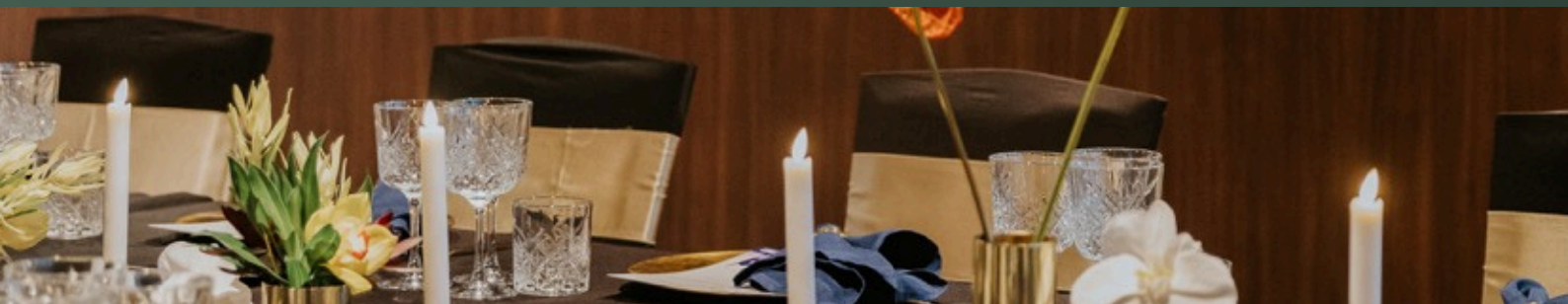
CHOCOLATE BROWNIE

With vanilla ice cream

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SET FINGER FOOD

OPTION 1

\$30 per person

GARLIC PRAWNS (GF | A)
SAUSAGE ROLLS
SPRING ROLLS (VGO)

EGGPLANT CHIPS (GF)
CROCODILE BITES (GF | A)

OPTION 2

\$40 per person

FRIED CALAMARI (GF | I)
GARLIC PRAWNS (GF | A)
EGGPLANT CHIPS (GF)

KOREAN CHICKEN WINGS (GFO)
PORK BELLY
CROCODILE BITES (GF | A)

OPTION 3

\$50 per person

CRISPY SKIN BARRAMUNDI (GF | A)
PORK BELLY STIR FRY
LAMB AND QUINOA SALAD
MINI VEGETARIAN BURGER

FRIED CHICKEN BAO BUN
GARLIC PRAWNS (GF | A)
PRAWN TOAST (A)

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