

SHARED

- UTPP

FOR THE TABLE - 70PP

FEAST YOUR EYES- 115PP

Starters - Shared across guests table

Antipasto boards including char-grilled sourdough, prosciutto, salami, bresaola, olives and a variety of two seasonal cheeses

Mains - Shared across guest tables

Variety of our Pasta Bowls

- Chilli prawn tagliolini – handmade saffron pasta, San Marzano tomato, parsley and confit garlic evo (GF)

- Wagyu Pasta Bolognese with hand-cut fettuccine

Selection of sides for the table including

Chips – thyme and sherry vinegar salt

Rocket, Pear and Walnut salad

Dessert - Served alternate

Chocolate tart - ebene chocolate gnache, creme fraiche

Blackberry parfait, pineapple foam, forest fruit compote and lemon balm

Starters - Shared across guests table

Charred Focaccia (C, DF)

Marinated olives warmed (V, DF, GF)

Dips plates – babaganoush, hummus & labne (V)

Mains - Shared across guest tables

Slow cooked lamb shoulder, rosemary gravy

Charred grilled Spatchcock, roasted eggplant puree, grain salad

Selection of sides for the table including

Broccolini – charred with feta, chilli, and lemon dressing

Chips – thyme and sherry vinegar salt

Fattoush salad – pomegranate molasses, crispy bread

Dessert - Served alternate

Chocolate tart - ebene chocolate gnache, creme fraiche

Blackberry parfait, pineapple foam, forest fruit compote and lemon balm

Starters - Shared across guests table

Charred Focaccia (C, DF)

Marinated olives warmed (V, DF, GF)

Dips plates – babaganoush, hummus & labne (V)

King Prawns – chilli and yuzu butter

Mains - Shared across guest tables

Barramundi – caramelised pumpkin puree, red cabbage and pepita salad (GF)

Roast pork belly, fennel seed & coriander

Dry aged Beef T-bone, roast marrow bone

Selection of sides for the table including

Broccolini – charred with feta, chilli, and lemon dressing

Paris Mash – buttered desire potato puree

Fattoush salad – pomegranate molasses, crispy bread

Dessert - Served alternate

Chocolate tart - ebene chocolate gnache, creme fraiche

Crème brulee – blood orange sorbet

8 slices per pizza

MARGHERITA	Tomato, cheese, basil	18
PEPPERONI	Tomato, cheese, pepperoni	24
PRAWN & CHILLI	Tomato, prawns, fresh chilli, parsley	26
CAPRICCIOSA	Tomato, cheese, ham, mushroom, artichoke	24
SQUASH	Zucchini, ricotta, confit garlic, chilli, mint	22
BBQ CHOOK	BBQ sauce, pulled chicken, sundried tomato, mushroom	24
NORMA	Ricotta, eggplant, capsicum, black olive, anchovy, pecorino, mint	22
MORTADELLI	Smoked mozzarella, mortadella, pickled jalapeno, green olives	24
Nutella	Roasted marshmallows and strawberries	18

ALA CARTE STYLE

OF LAND AND SEA – 85PP

Entrée - Choose two to be served alternate

Appellation Sydney Rock Oyster – freshly opened caramelized red wine mignonette (6pp)

Ribeye carpaccio, smoked oyster mayo, fennel and orange salad

Heritage tomato, labneh, watermelon and strawberry salad with white balsamic dressing

Main - Choose two to be served alternate

Fillet – cap grim grass-fed Angus MB2 200g

Barramundi – caramelised pumpkin puree, red cabbage and pepita salad (GF)

Chilli prawn tagliolini – handmade saffron pasta, San Marzano tomato, parsley and confit garlic evo (GF)

Selection of sides for the table including

Broccolini – charred with feta, chilli, and lemon dressing

Chips – thyme and sherry vinegar salt

Fattoush salad – pomegranate molasses, crispy bread

Dessert - Choose two to be served alternate

Chocolate tart - ebene chocolate gnache, creme fraiche

Blackberry parfait, pineapple foam, forest fruit compote and lemon balm

Sorbet – homemade daily selection

THE PREMIUM CHOICE – 145PP

Canapes on arrival

Appellation Sydney Rock Oyster Caviar

Crab, avocado, squid ink Cracker

Entrée - Choose two to be served alternate

Ora King smoked salmon, crème fraiche and pita bread

Ribeye carpaccio, smoked oyster mayo, fennel and orange salad

Snapper ceviche, avocado puree and coconut and lime mango dressing

Heritage tomato, labneh, watermelon and strawberry salad with white balsamic dressing

Main - Choose two to be served alternate

Fillet MB7+ served with Paris mash and beef jus

Tooth fish with cucumber and chili salad

Risotto with mushroom and ricotta

Selection of sides for the table including

Broccolini – charred with feta, chilli, and lemon dressing

Chips – thyme and sherry vinegar salt

Fattoush salad – pomegranate molasses, crispy bread

Pre dessert

Seasonal palate cleanser sorbet

Dessert - Choose two to be served alternate

Crème Brulee – blood orange sorbet

Chocolate Fondant – cherry sorbet

Blackberry parfait, pineapple foam, forest fruit compote and lemon balm

Sorbet – homemade daily selection

**Please note these menus are
available for events with 0 - 30
guests maximum**

ADDITIONAL ENHANCEMENTS

Canapes on arrival 6.5 per canape

Your choice of, with a minimum of 10 per order:

Oyster Caviar
 Crab, avocado squid ink cracker
 Burrata, tomato, basil crisp
 Crispy prawn, wasabi mayo
 Chicken ribs, Frank's sauce
 Soft shell crab slider, curry mayo
 Beef slider, swiss gruyere and spicy tomato sauce
 Pulled pork slider, coleslaw and chipotle mayo

Pasta Bowl – 120 (serves 8)

Chilli prawn tagliolini – handmade saffron pasta, San Marzano tomato, parsley and confit garlic evo (GF)
 Or
 Wagyu Pasta Bolognese with hand-cut fettuccine

Cold Seafood Platter – 180 (serves 4)

Oyster, chilled prawns, half shell scallop, sashimi, king fish ceviche and coconut monk fish rillettes served with sauces and condiments

Vegetarian Platter - 100 (serves 8)

Charred eggplant, wood-fired cauliflower and bruschetta with burrata, basil and tomatoes

Antipasto platter –140 (serves 8)

including char-grilled sourdough, prosciutto, salami, bresaola, olives and a variety of two seasonal cheeses

Seasonal Fruit platter – 80 (serves 8)

Cheese Platter – 60 (serves 8)

Including chef's selection of three assorted cheeses, fig jam, crackers

Additional Side to share on the table – 3.50pp

- Paris Mash – buttered desire potato puree
- Broccolini – charred with feta, chili, and lemon dressing
- Mac and cheese – aged cheddar and red Leicester, speck
- Chips – thyme and sherry vinegar salt
- Fattoush Salad – pomegranate molasses, crispy bread
- Mixed leaves and grain salad
- Garden Salad
- Rocket and Pear Salad with walnut, Parmesan and balsamic dressing

Wood Fire pizza - on consumption

Ask your Event Manager for the menu

Wanting something not mentioned, let us know and we can create something bespoke together with our Executive Chef

CHILDREN'S MENU – 25PP

MAINS

Cheeseburger and Chips
 Battered barramundi and Chips
 Chicken Skewer and Chips

DESSERT

Gelato

DRINKS

BEVERAGE PACKAGES

CLASSIC – 45PP

Bottled Beers - Pick Two

Great Northern Mid Strength
Carlton Draught
Corona
Peroni
Victoria Bitter

Wines - Pick Two

Azahara Sarkling Moscato
Ate Sauvignon Blanc
Ate Pinot Grigio
Ate Sparkling
Ate Shiraz

Non-Alcoholic

Santa Vittoria Mineral Water
Schweppes Selection – Soft drinks
Fruit Juices

PREMIUM – 55PP

Bottled Beers - Pick Three

Great Northern
Carlton Draught
Victoria Bitter
Peroni Nastro Azzurro
Corona

Wines - Pick Three

Kreglinger NV
First Creek Sparkling
Credaro Chardonnay
Tai Nui Sauvignon Blanc
Robert Stein 'Farm Series' Merlot
Penny's Hill Edward Road Cabernet
Kieth Tulloch Rose

Non-Alcoholic

Santa Vittoria Mineral Water
Schweppes Selection – Soft drinks
Fruit Juices

NON-ALCOHOLIC – 18PP

Santa Vittoria Mineral Water
Schweppes Selection - Soft drinks
Fruit Juices

ENHANCEMENTS

Cocktail on arrival - \$15 each

Unlimited house spirits for a duration of 1 hour - \$22pp

Unlimited cocktails for a duration of 1 hour - \$35pp

Unlimited mocktails for a duration of 1 hour - \$12pp

Unlimited Rose for a duration of 1 hour - \$16pp

Bottomless Champagne (Tattinger Cuvee Prestige Brut NV) - \$55pp

Jug of soft drink - \$12 each

Jug of cocktail - \$35 each

DONT WANT A PACKAGE?

Beverages can also be charged on consumption on a bar tab

With the option to choose what you would like available

COCKTAIL OPTIONS

ON ARRIVAL

Lychee Martini

Vodka, Soho, Lychee and Lime juice

French Martini

Vodka, Chambord and Pineapple Juice

Pornstar Martini

Vodka, passion fruit, and lime juice

Caprioska

Vodka and lime juice

Sex on the beach

Vodka, peach, lime, cranberry and orange juice

Daiquiri

Bacardi, lime juice and puree

Cosmopolitan

Vodka, cointreau, lime and cranberry juice

Strawberry Martini

Vodka, strawberry and lime juice

Espresso Martini

Vodka, Kahlua and coffee

Margarita

Tequila, cointreau and lime juice

Amaretto Sour

Amaretto and lime juice

Chambord Sour

Chambord and lime juice

JUGS

Mango Madness

Lychee, vodka, mango and lemonade

Sex on the beach

Vodka, peach, lime, cranberry and orange juice

Peach Iced Tea

Peach liqueur, vodka, tea, lemon and strawberry

Cosmopolitan

Vodka, cointreau, lime and cranberry juice

Mojito

Barcardi, lime juice and mint

IN PACKAGE

Bank Roll

Vodka, aperol, strawberry, lime juice and soda

Jackpot!

Pineapple Bombay, lillet blanc and St Germain

House Edge

Watermelon tequila, cointreau, lime juice and watermelon puree

Kicker

Jameson, baileys, Kahlua, salted caramel and espresso

Two Pair

Makers Mark, creme de cacao and chocolate bitters

High Roller

pink Gin, Chambord, hibiscus, lemon juice and egg white

Beginners Luck

Vodka, blue Curacao, watermelon puree, rose and lemon juice

Hot Streak!

Bacardi, passion fruit, lime and pineapple juice, passion fruit and rum

Snake Eyes

Aperol, Montenegro and lime juice

