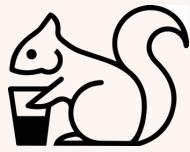


It's time to eat, drink & be social



FUNCTION MENU



It's time to graze

GRAZING TABLE

Our signature grazing table consists of:

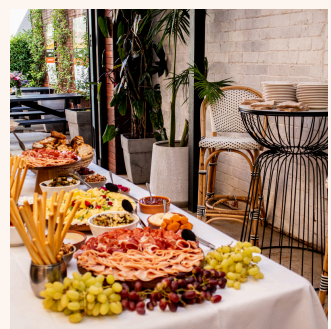
A selection of cured meats, artisan
cheese & a variety of dips sourdough

bread / lavosh / grissini

Marinated and fresh vegetables

Seasonal fruits

\$450



It's time to snack

CANAPES

ROSEMARY & GARLIC FOCACCIA (3) \$40

Confit garlic & rosemary focaccia with rosemary infused olive oil, parmesan & balsamic.

DFO | V | VGO | NF

CRISPY SAGE & SPICED PUMPKIN ARANCINI \$100

With burnt butter aioli & pine nuts.

| V | NFO | VGO | GFO |

20 PIECES PER ITEM

BURRATA BRUSCHETTA \$100

Seared melody tomatoes, confit garlic infused oil, burrata, micro basil & prosciutto on toasted

crostini. V | NF

20 PIECES PER ITEM

BEEF BRISKET VOL-AU-VENT \$120

House smoked beef brisket, onion marmalade & horseradish germolata.

V | NF | NF

20 PIECES PER ITEM



It's time to eat

CANAPES

20 PIECES PER ITEM

LEMON PEPPER CALAMARI CONES \$160

Lemon pepper calamari and shoestring
fries served with lemon wedge, garnish
and dill. GF | DF | NF

BEER-BATTERED FISH CONES \$160

Fresh flake fillets & beer battered fries
served with a lemon wedge, garnish
with dill.

NF | NG | DF

KIDS TENDERS & FRIES CONES \$100

Panko crumbed chicken tenders &
shoestring fries

| NF NG



SLIDER PLATTERS

SMOKED HONEY CHICKEN SLIDERS \$170

Honey fried chicken, burnt onion aioli,
oak lettuce, & cornichons on a
sesame brioche bun. GFO | NF

20 PIECES PER ITEM

WAGYU CHEESEBURGER SLIDERS \$170

Grilled wagyu, arugula leaves, tomatoes, provolone,
cheese, & cornichons on a sesame brioche bun.

GFO | NF

20 PIECES PER ITEM

LAMB KOFTA SLIDERS \$170

Spiced lamb, beetroot tzatziki, rocket & feta on a brioche
milk bun. GFO | NF

20 PIECES PER ITEM

HALLOUMI & SWEET POTATO SLIDERS \$170

Crumbed halloumi, grilled sweet potato, roasted red
peppers, arugula & avocado mousse on a brioche
milk bun. NF | V | VGO

20 PIECES PER ITEM

TOFU STICKY BAO BUNS \$90

Sesame glazed tofu, toasted peanuts, cucumber, spring
onion & pickled cabbage. NFO

10 PIECES PER ITEM

It's time for sweets

DESSERT PLATTERS

20 PIECES PER ITEM

PISTACHIO & RASPBERRY CANNOLI

\$110

Pistachio spread, freeze dried raspberries & toasted pistachio crumb.

V | NG | NFO

ROASTED HAZELNUT CANNOLI

\$110

Hazelnut & chocolate ricotta filling, icing sugar & chocolate curls. V | NG | NFO

SEA SALT & CARAMEL PANNA COTTA

\$120

Mascarpone panna cotta, salted caramel chocolate & sea salt flakes. V | NG | NFO

