

Functions; 6pm – 11pm (last drinks)
Sit down; 60 ppl
Stand; 80-100 ppl
BYO; beer, wine and champagne
Minimum spend; \$3000.00
20% booking deposit (non-refundable), balance payable 1 week before
function (non-refundable), minimum 2 week's notice required
Canape package; \$65 per head
5 hot or cold items per person and 2 substantial items per person

COLD

Pork rilletes, rum soaked raisins, smoked cauliflower
Cured salmon, beetroot relish, rye crisps and shaved horseradish
Smoked duck, pumpkin jam, pickled blueberry and lavosh
Spanner crab, preserved lemon, basil, crème fraiche and blinis
Lavosh w spiced eggplant and sun dried tomato pesto

HOT

Beef brisket croquettes, kimchi Mayo
Mushroom arancini w tahini yoghurt
Battered pickles w thousand island dressing
Lamb cutlet w salsa verde
Fried green olives w spicy preserved lemon yoghurt

SUBSTANTIAL

BBQ chicken rice paper rolls w nam jim
Pulled pork sliders w fennel slaw
Pale ale battered flathead w grebiche sauce w fries
Olive gnocchi, piquillo peppers, garlic butter w almonds
Vegetarian kebab bowl w shredded vegetables, haloumi and flat bread

