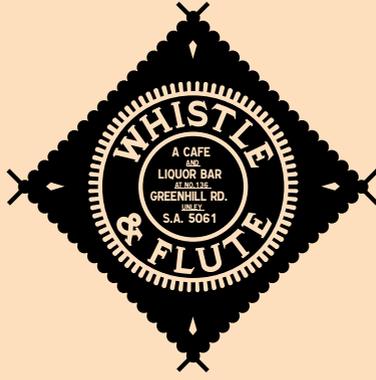


CATERING

please note we require 48 hours notice for all catering orders



BREAKFAST

OPTION ONE

16.0 PER PERSON

freshly baked pastries & croissants,
housemade scones with jams preserves and whipped butter

OPTION TWO

22.0 PER PERSON

2 poached eggs & bacon with grilled turkish bread

plus two of the following sides:

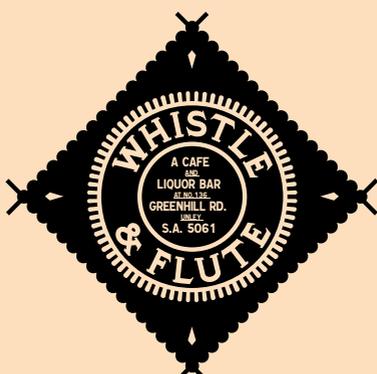
moroccan mushroom ragout

chilli grilled kale

pan fried haloumi

smoked salmon

grilled chorizo



MORNING OR AFTERNOON TEA

OPTION ONE

7.0 PER PERSON

one choice

OPTION TWO

13.0 PER PERSON

two choices

OPTION THREE

20.0 PER PERSON

three choices

freshly baked assorted pastries

bircher muesli with blueberry and toasted nuts

savory breakfast tarts

sliced seasonal fruit

handmade scones with blueberry jam and vanilla cream

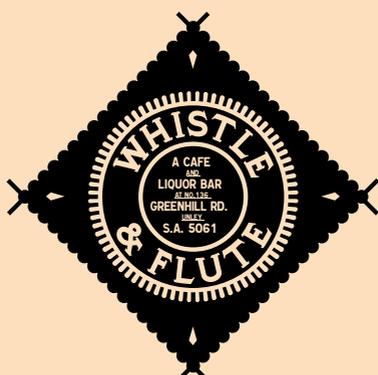
banana bread with local honey and butter

mini croissant filled with swiss cheese and prosciutto

flourless chocolate cake with mascarpone

selection of regional cheeses with dried fruit and Lavosh

ALL OPTIONS 10 PERSON MINIMUM



LUNCH

OPTION ONE

14.0 PER PERSON

freshly baked ciabatta rolls with chef selected fillings
selection of sliced seasonal fruit

OPTION TWO

19.0 PER PERSON

freshly baked foccacias served hot and filled with:

roasted beef, caramelised onions, mustard and wild rocket
crispy pork belly, chilli, aioli, pickled carrot
chicken breast, avocado, roasted tomato and spinach
fried haloumi, olive, roasted capsicum and basil

selection of sliced seasonal fruit

or

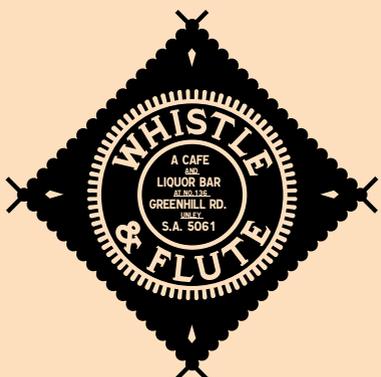
seasonal roasted vegetable and grain salad

OPTION THREE

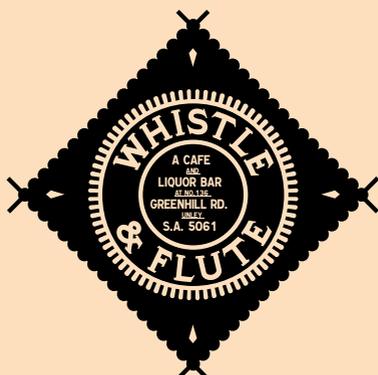
25.0 PER PERSON

freshly baked ciabatta rolls with chef selected fillings
seasonal roasted vegetable and grain salad
selection of sliced seasonal fruit
selection of regional cheeses with dried fruit and Lavosh
assorted freshly baked pastries

ALL OPTIONS 10 PERSON MINIMUM



FUNCTIONS



IN HOUSE FUNCTIONS

CANAPE MENU (2 HOURS)

OPTION ONE **25.0 PER PERSON**

four canape choices

OPTION TWO **32.0 PER PERSON**

six canape choices

OPTION THREE **40.0 PER PERSON**

eight canape choices

additional hour + 3.0 per person

additional canape selection + 4.0 per person

CANAPE SELECTION

chorizo, paprika and mozzarella arancini, aioli

raw salmon, crispy wonton, avocado puree

pork belly, brioche bun, cucumber, curry aioli

mushroom doughnuts, moroccan salt and mayo

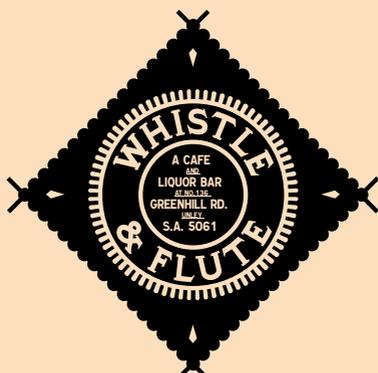
pan-fried haloumi with avocado on toasted rye

blue swimmer crab buns, iceberg and chives

coffin bay oysters, spring onion and soy dressing

spiced lamb spring roll with spiced yoghurt

jamaican spiced chicken with bean sprout salad



IN HOUSE FUNCTION

SET MENU

OPTION ONE

65.0 PER PERSON

3 courses

set entree, two choice main course, set dessert

OPTION TWO

90.0 PER PERSON

5 courses

complete set menu

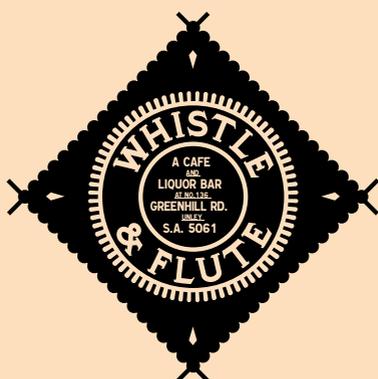
OPTION THREE

P.O.A

bespoke degustation

additional menu item choice per course + 5.0 per person

set menu includes bread and sides



SET MENU

ENTREE

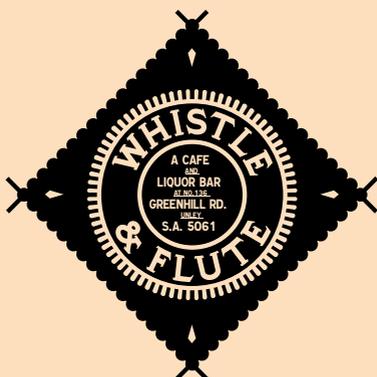
beetroot, goats cheese, pumpkin seed, mint and fennel
seared scallops, sweet corn and prosciutto
raw kingfish, cucumber, avocado purée, soy dressing and seaweed
country style pork terrine, apple jam, watercress and sourdough
slow cooked pork belly, green curry sauce, bean sprout and charred corn
salad
shared tasting platters for the table (option one only)

MAIN

coconut poached chicken, chinese cabbage, bean sprout, chilli lime and
herbs
potato gnocchi, roasted zucchini, green peas, buttermilk and herb oil
middle eastern ground lamb, yoghurt, chickpeas, pomegranate and
grilled turkish bread
south australian haloumi on toasted rye bread, avocado, leaves and
dukkan
slow cooked beef rib, thai noodle salad, crispy shallots and herbs
roasted pork, shaved fennel, feta and orange salad

DESSERT

cheesecake mousse, poached rhubarb, lemon curd and almond crumbs
peanut butter parfait, salted caramel, peanuts and chocolate
flour less chocolate cake, roasted strawberries, mascarpone, orange
caramel
selection of 3 cheeses, quince jam, roasted grape and lavosh



BEVERAGE PACKAGE

please email to discuss how we can create a beverage package to suit your event

TERMS AND CONDITIONS

STAFFING

FOR IN-HOUSE EVENTS, STAFFING IS INCLUDED IN THE FUNCTION PACKAGE PRICING.

BOOKINGS

A TENTATIVE BOOKING MAY ONLY BE HELD FOR A MAXIMUM OF 2 WEEKS FROM THE ENQUIRY DATE.

A \$500 DEPOSIT IS REQUIRED TO SECURE THE BOOKING.

MENUS

FOOD AND BEVERAGE CHOICES TO BE CONFIRMED 2 WEEKS PRIOR, AND NUMBERS 1 WEEK PRIOR TO THE EVENT. ANY DIETARY REQUIREMENTS ARE TO BE CONFIRMED AT THIS TIME ALSO. A QUOTE WILL BE EMAILED TO CONFIRM THESE DETAILS.

ALL MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.

CAKAGE FEE IS \$2 PER PERSON.

WE DO NOT ALLOW CORKAGE.

PAYMENT

ALL PAYMENT FOR EVENTS MUST BE MADE ON THE DAY UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

VENUE HIRE COST

FOR EXCLUSIVE USE OF OUR VENUE, A MINIMUM SPEND WILL BE REQUIRED. IF THIS AMOUNT IS NOT REACHED, THEN A VENUE HIRE FEE WILL APPLY. SEE MINIMUM SPEND RATES BELOW;

MONDAY - THURSDAY DAY/EVENING	2000.0
FRIDAY - SATURDAY DAY/EVENING	3500.0
SUNDAY - DAY/EVENING	3500.0