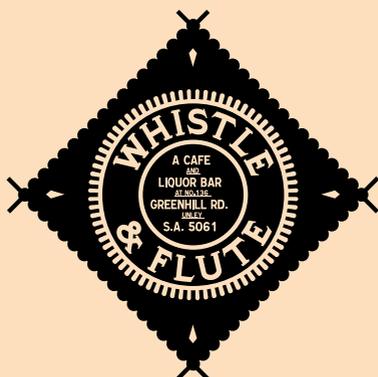


FUNCTIONS



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

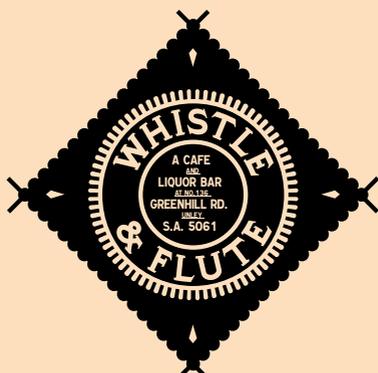
eight canape choices

.....
additional hour + 3.0 per person

additional canape selection + 4.0 per person
.....

CANAPE SELECTION

chorizo and gruyere arancini, aioli
provolone croquettes, pickled grape
viet style beef tartare in prawn cracker
pumpkin dip in cassava crisp, feta and pepitas
pork belly buns, cabbage slaw
pork and prawn dumplings, soy and sesame seasoning
coffin bay oysters, shallot and red wine dressing
sweet potato and zucchini fritters, feta and sumac dip
salted caramel/chocolate tartlette
lemon curd and strawberry tartlette



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

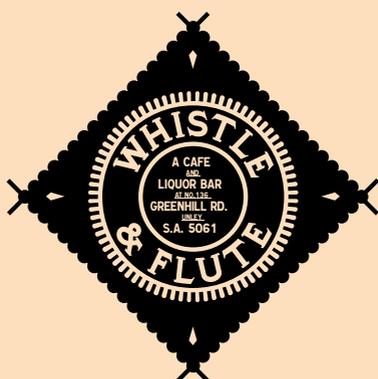
OPTION THREE

P.O.A

bespoke degustation

additional menu item choice per course + 5.0 per person

set menu includes bread and sides



SET MENU

ENTREE

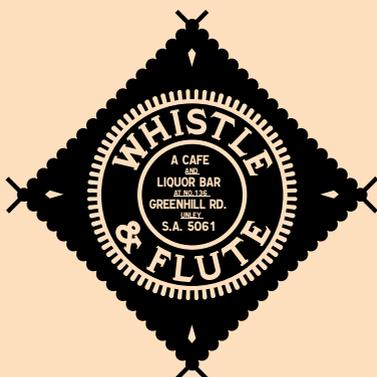
beetroot, goats cheese, pumpkin seed, mint and fennel
seared scallops, sweet corn and prosciutto
raw kingfish, cucumber, avocado purée, soy dressing and seaweed
country style pork terrine, apple jam, watercress and sourdough
slow cooked pork belly, green curry sauce, bean sprout and charred corn
salad
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