



# **FUNCTIONS** *Menu*

# STAND UP GROUP PLATTERS

*\*platters are intended as finger food for approx. 8-10 pax, they are not intended as a full meal*

**CHILDRENS PLATTER** **\$60**  
Crumbed chicken, battered fish pieces, cheerios, & chips with BBQ & tomato sauce

**VEGETARIAN PLATTER** **\$80**  
Arancini balls, spinach & fetta tartlets, grilled vegetable frittata, grilled Haloumi & tomato skewers with herb aioli sauce

**ANTIPASTO PLATTER** (GFO) **\$90**  
Marinated vegetables, assorted cheeses, cured meats, & fruits, olives, variety of dips with crackers & grilled sourdough bread

**SKEWERS PLATTER** (GF) **\$95**  
Satay chicken skewers, rosemary & mustard beef skewers, & lamb kofta with herb yoghurt

**AUSSIE PLATTER** **\$95**  
Assorted mini pies, sausage rolls, grilled meatballs, & pork chipolatas with tomato & BBQ sauce

**ASIAN STYLE PLATTER** (GFO) **\$80**  
Vegetable spring rolls, pork wontons, salt & pepper calamari & samosas, with chili jam

**SLIDERS PLATTER** **\$95**  
Cheeseburger, southern fried chicken & coleslaw sliders

**HOT SEAFOOD PLATTER** **\$120**  
Salt & pepper calamari, dill & lemon battered prawns, marinated mussels & beer battered fish bites, with tartare sauce

**COLD SEAFOOD PLATTER** (GFO) **\$120**  
Fresh local prawns, natural oysters, seafood salad (insalata di mare), smoked salmon & cream cheese dip with grilled sourdough & Mary rose sauce

## GRAZING TABLES

**SNACK ATTACK TABLE** - *minimum 30 pax* **\$15 PP**  
Selection of kabanos, twiggy sticks, beer sticks, cabanossi, cheese cubes, cocktail onions, gherkins, olives, guacamole dip, French onion dip, corn relish dip, corn chips & crackers

**THE GRAND GRAZING TABLE** - *minimum 30 pax* **\$25 PP**  
Selection of cured meats including artisan salamis, prosciutto & mortadella, local & imported cheese, quince, honeycomb, & grapes, charred seasonal vegetables, with roasted truss cherry tomatoes, house-made hummus, marinated olives, pickled green tomatoes, eggplant escabeche, house-grilled flat bread, & grissini with selection of crackers

# BEER GARDEN BUFFETS

## BEER GARDEN LUNCH BUFFET

**\$35 PP**

Freshly brewed coffee and selection of teas & chilled orange juice, served with Chef's selection of the following:

**Classic Ham Sandwiches**

**Devilled Egg & Lettuce Sandwiches (v)**

**Grilled Chicken Caesar Wrap** – bacon, egg, lettuce, parmesan

**Grilled Mediterranean Wrap (v)** – vegetables, goats' cheese, fresh basil

**Salami, Olive, Tomato, Rocket, Ricotta, & Pesto Mini Roll**

**Caesar Salad** – baby cos, double smoked bacon, poached eggs, croutons, shaved pecorino

**Caprese Salad** – bocconcini, tomato, basil, balsamic reduction

**French Cream Cheesecake Slice**

**Fresh Seasonal Fruit Platter**

## CLASSIC BEER GARDEN BBQ

**\$29 PP**

**2 x Thin Beef Sausages**

**1 x Beef Pattie (150gm) (gf)**

**Sliced BBQ Onions**

**3 x salads** – garden salad, pasta salad, coleslaw

**Fries**

**Bread Rolls & Butter Pats**

**Tomato & BBQ Sauce**

*Add extras, grilled bacon rasher @ \$1.50 each*

## THE GOURMET BBQ

**\$45 PP**

**Rump Steak (200gm)**

**Marinated Half Chicken Breast**

**Chilli Garlic Prawns skewer** (3 prawns per person)

**Herb & Cheese Potato Bake or Fries**

**4 x Salads** – garden salad, coleslaw, cous cous salad, potato salad

**Baby Dinner Rolls & Butter Pats**

**Tomato & BBQ Sauce & Chimichurri**

## TRADITIONAL ROAST BUFFET

**\$36 PP**

**Roast Leg of Pork** – with gravy

**Braised Beef Brisket**

**Roast Herb & Garlic Potatoes**

**Baked Pumpkin Wedges**

**Honey & Sesame Carrots**

**Minted Peas**

**Coleslaw & Caesar Salads**

**Dinner Rolls, Butter Pats & Condiments**