

finger food & starters

canapés

aranchini balls with chorizo & sundried tomato

lemon pepper squid with lemon herb aioli

caramelized onion tartlets with danish feta (v)

heirloom tomato bruschetta bites (v) (gfo)

vietnamese rice paper rolls w coriander lime dressing

beef cheek encrute with beetroot relish & horseradish cream (gf)

coconut prawns with mango aioli

seared canadian scallop with mango salsa (gf)

pork belly bites with maple glaze

braised lamb ribs with mint yoghurt

duck spring rolls with chilli & ginger infused soy

dessert canapés

chocolate fudge brownie bites

profiteroles

lemon curd tartlets

cheesecake bites

Chefs selection of above canapés 10 pieces/head \$33, 8 pieces/head \$27, 6 pieces/head \$21 includes bar tables, cloths, tea light candles and basic flowers, any additional decorations must be provided. No room hire charges apply.

stand up cocktail options

entrée

your selection of canapés. (minimum of 4 pieces per head recommended)

main – noodle box meals

hot noodle boxes

green duck curry with fragrant jasmine rice

seafood pasta with tomato bisk sauce and shaved parmesan

wild mushroom risotto with truffle oil and danish feta. (v)

spiced cannelloni casslete with chorizo and prawns.

cold noodle boxes

thai glass noodle salad with marinated beef and lychees.

pork belly salad with fried noodles and chilli caramel glaze.

soft shell crab salad with radish and pomegranate vinegarete.

pearl cous cous salad with marinated mediteranean vegetables and grilled citrus (v)

dessert

your selection of dessert canapés.

Packages start from \$49/head includes bar tables with cloths, tea light candles and basic flowers all additional decorations must be provided by the host.

No room hire charges apply.

Dinner Packages

1st tier formal function package

2 courses \$58/head 3 courses \$73/head

entrée

seared canadian scallops with sweetcorn puree, toasted pepitas, fresh herb salad and pomegranate reduction.

duck breast with parsnip puree, baby carrot, buttered broad beans and mandarin duck jus.

ricotta and thyme cannelloni with butternut pumpkin cream, toasted pine nuts, truffle oil and french cherville.

main

250g waygu rump with roast baby vegetables, paris mash and red wine jus

chicken roulade with carrot puree, chicken skin wafer, sage buttered potatoes and jus gras.

crispy skinned barramundi with blistered heirloom tomatoes, asparagus, thyme confit kiplers and lemon burre blanc.

3 pin lamb rack with potato gratin, mustard infused cauliflower puree, sugar snap peas and red wine jus.

vegetarian gnocchi option available on request.

dessert

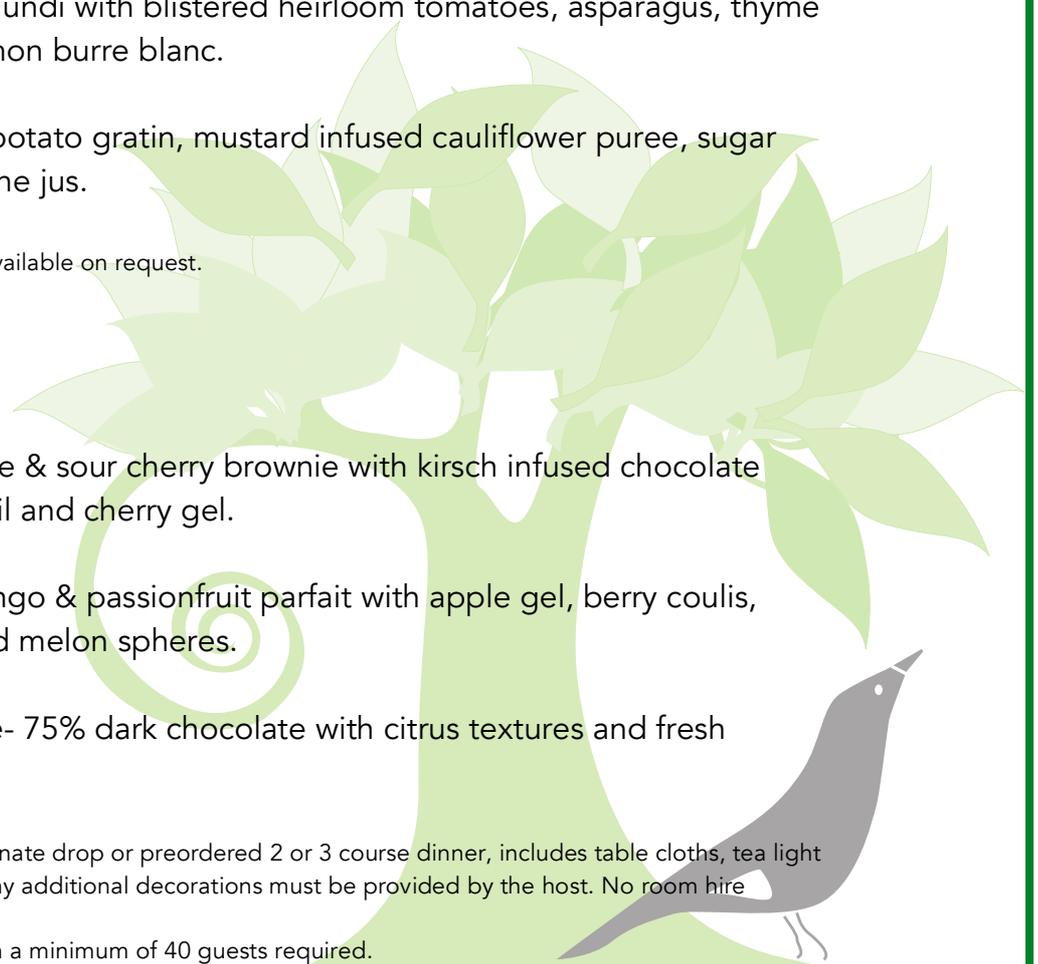
black forest- chocolate & sour cherry brownie with kirsch infused chocolate subaxon, espresso soil and cherry gel.

fresh fruit parfait- mango & passionfruit parfait with apple gel, berry coulis, shortbread crumb and melon spheres.

dark chocolate terrine- 75% dark chocolate with citrus textures and fresh cream.

Package available as an alternate drop or preordered 2 or 3 course dinner, includes table cloths, tea light candles and basic flowers, any additional decorations must be provided by the host. No room hire charges apply.

Available after 4pm only with a minimum of 40 guests required.



Dinner Packages

2nd tier semi-formal function package
2 courses \$50/head 3 courses \$65/head

entree

wild mushroom risotto with shaved parmesan, fresh herbs and truffle oil.

pressed pork belly with honey roasted parsnip puree, roast rdish and maple bourbon reduction.

poached tiger prawns with fresh melon salad and grilled citrus.

roast vegetable tart tartin with fresh herbs, glazed cress and labne cheese.

mains

200g rib fillet with roast baby vegetables, parish mash and red wine jus.

atlantic salmon with lemon & heirloom tomato pearl cous cous, fresh herb salad and lemon & dill burre blanc.

seafood fettucini, chefs selction of seafood in a tomato bisk with sshaved parmesan.

herb marinated chicken breast with roast root vegetables, glazed cress and chicken demi glaze.

vegetarian gnocchi option available on request.

dessert

sticky date pudding with butterscotch sauce and vanilla icecream.

brulee duo, chocolate and vanilla brulee with almond biscotti, praline dust and whipped cream.

white chocolate parfait with mixed berry compote and almond tulle.

chocolate ganache tart with candied orange, toasted almonds and chanilly cream.

Package available as an alternate drop or preordered 2 or 3 course dinner, includes table cloths, tea light candles and basic flowers, any additional decorations must be provided by the host. No room hire charges apply.

Available after 4pm only with a minimum of 40 guests required.

Dinner Packages

3rd tier casual function package

2 courses \$38.90/head main course only \$23.90/head

entrée

chefs choice of canapés.

main

200g wagyu rump with confit kipfler potatoes, heirloom tomato salad and red wine jus.

herb marinated chicken breast with rosemary roasted golden shallots, confit garlic mash and mushroom cream sauce.

grilled barramundi with house made potato and dill salad, salsa verde and glazed cress.

vegetarian fettucini with butter braised leeks, sautéed mushrooms, baby spinach, brie cheese and toasted pinenuts in butter sauce.

Package available as an alternate drop, limited selection or preordered 1 or 2 course dinner, includes tea light candles and basic flowers.

Additional charges will apply for table cloths. Any additional decorations must be provided by the host. No room hire charges apply.

Available after 4pm only with a minimum of 40 guests required.

drink packages

mini bar

A mini bar option is available should you prefer guests to purchase their own drinks, please advise when booking if you would like this option.

bar tab

A nominated bar tab is available and can be monitored at your discretion.

drinks package

A selection of drinks including deakin estate sparkling, sav blanc & shiraz, xxxx gold, corona & heineken, apple cider, sparkling water & orange juice \$15.90 per hour/person.

frequently asked questions

special occasion cakes

You are welcome to bring a cake, we do charge a fee of \$2.50 if you require us to cut and serve the cake however if you are happy to serve it yourself we will provide plates, napkins and cutlery at no charge. Please inform staff when you are booking if you require an additional table to display your cake.

drinks

We have a large selection of beer and wines and spirits available. Bar tabs can be arranged for any amount, alternatively you may request that guests pay for their own drinks.

private functions

A minimum of 80 guests are required for a private function. Additional room hire charges may apply. Private functions are not available prior to 4pm.

decorations & entertainment

Guests are welcome to organize decorations of their choice, if you require staff to arrange decorations they are required to be delivered to the store at least 2hrs prior to your function.

Live music, jukeboxes etc are permitted for private functions only and must be arranged by the host.

dietary requirements

Guests with special dietary requirements can be catered for individually, please advise staff of any special needs when booking your function.

kids meals

Kids meals can be ordered from the current kids menu.

booking procedure

Phone 46382211 to book your event or for any additional enquiries.

