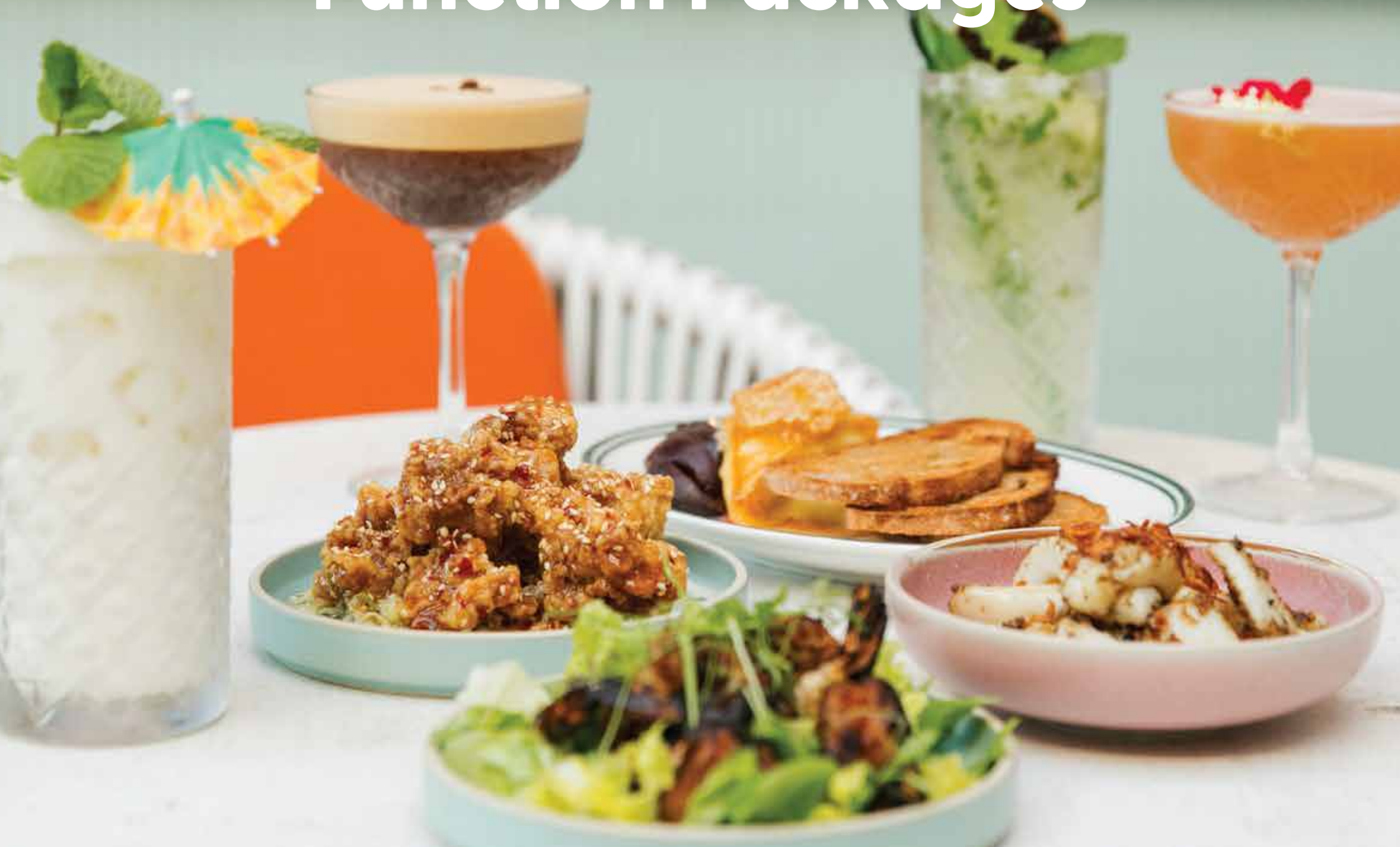


Function Packages



Finger Food Package

Minimum 30 people

Choice of 5 finger food \$32 per person | Choice of 7 finger food \$38 per person | Substantial finger food \$12 each

Finger Food

Sesame crusted salmon skewers, kewpie (GF, DF)

Baked tomato and ricotta tart (GF, V)

Italian pork sausage roll, pinenut pesto

Mushroom and parmesan arancini, bacon mayo (VO)

Beef burgundy pie

Chicken and mushroom filo, yogurt

Crispy fried chicken dumplings, soy ginger and spring onion (DF)

Tempura fried nori wrapped prawns, wasabi mayo (DF)

Butter chicken samosa, coconut and coriander

Mexican spiced chicken skewers, avocado mayo

Grilled lamb kofta, spicy mint chermoula

Sweet potato and cashew empanada (V)

Smoked salmon crostini, capers, horseradish labna (GFO)

Spicy crab tartlet, corn and spring onion salsa (GFO)

Vegan pakora, coconut raita (VE, DF)

Vegetable spring rolls, sweet chili sauce (VE, DF)

Substantial Finger Food

Additional \$12 per piece per person

Korean fried chicken bites, spicy gochujang mayo

Mini cheeseburger, toasted milk bun

Lamb madras, poppadum, rice, and raita (GFO, DFO)

Tahini roasted cauliflower, Moroccan spiced chickpeas, chermoula (V, GFO, DFO)

Beverage Packages

Please choose from a 3, 4 or 5 hour beverage package, cash bar, bar tab, or cocktail package.

Please discuss your preferences with our Events team.



(V) - vegetarian, (VE) - vegan, (GF) - gluten friendly, (DF) - dairy free, (GFO) - gluten friendly option, (DFO) - dairy free option, (VO) - vegetarian option

Celebration Package

Minimum 30 people

\$36 per person | 5 finger food & 1 substantial finger food

For all our function packages, choose from a 3, 4 or 5 hour beverage package, cash bar or bar tab to suit your budget. Please ask us about our Cocktail Packages.

Finger Food

Mushroom and parmesan arancini, bacon mayonnaise (VO)

Tempura fried nori wrapped prawns, wasabi aioli

Mexican spiced chicken skewers, avocado salsa (GF, DF)

Smoked salmon crostini, capers, horseradish labna (GFO, DFO)

Vegetable spring rolls, sweet chili sauce (VE)

Substantial Finger Food

Mini cheeseburger, pickles, toasted milk bun (VO available upon request)

Beverage Packages

Please choose from a 3, 4, or 5 hour beverage package, cash bar, bar tab, or cocktail package.

Please discuss your preferences with our Events team.

(V) - vegetarian, (VE) - vegan, (GF) - gluten friendly, (DF) - dairy free,
(GFO) - gluten friendly option, (DFO) - dairy free option, (VO) - vegetarian option





Premium Package

Minimum 30 people

2 course alternate serve main \$55 per person | select 2 entrée/main or 2 main/dessert

3 course alternate serve main \$65 per person | select 2 from each course

Entree

Smoked salmon, pumpernickel bread, dill cream cheese, homemade pickles (GFO, DFO)

Mushroom arancini, truffle aioli, parmesan, and rocket (V)

Asian-style chicken salad, crispy vegetable, herb and fried noodle salad, spicy coconut and lime dressing (GF, DF)

Main

*All mains served with fondant potato and seasonal greens

Roast breast of free-range chicken, woodland mushroom, tarragon and garlic cream sauce

Pan-fried fillet of North QLD saltwater barramundi, prawn and lemon butter (GF)

Grilled grain-fed eye fillet, bordelaise sauce (GF)

To finish

Sticky date pudding, butterscotch sauce, vanilla ice cream

Chocolate mousse cake, marinated strawberries (GF)

Selection of Australian cheese, lavosh, quince

Pub Classics

Minimum 20 people

\$38 per person | 2 course alternate serve main

\$44 per person | 3 course alternate serve main

Entrée

Warm Essential Grain Rosemary and Parmesan Focaccia
whipped ricotta and lemon (DFO)

Main

Choose 2 for alternate drop

All mains served with wedge salad and baked potato (GF, DFO)

Chargrilled Rump (GF, DFO)

250g Yardstick 100 day grain fed rump, mushroom sauce

Chicken Parmy

freshly crumbed chicken breast topped with Napoli
sauce, ham and cheese

Baked Fish 'En Papillote' (GF, DFO)

white fish fillets, individually baked in a bag with lemon,
garlic and herb butter

Dessert

Sticky Date Pudding

toffee sauce, vanilla ice cream

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(GFO) - gluten friendly option, (DFO) - dairy free option, (VO) - vegetarian option



High Tea

Minimum 10 people | \$45 per person

Minimum 7 days notice & full payment required for all bookings

Special dietary requirements additional \$5 per person

Available 10am-12noon or 3pm-5pm, 7 days

Elegantly presented on a three-tiered stand, our High Tea features an assortment of sweet indulgences, bite size savoury treats & freshly baked traditional lemonade scones with vanilla cream and jam

Complemented by your choice of tea, herbal infusions & coffee

Add Bubbles

A glass or bottle of:

Head Over Heels Brut Cuvée, SE Australia

Redbank Prosecco, King Valley VIC

Add Mimosa



Dietary Disclaimer

Pre-arranged special dietary requirements - please identify yourselves to the supervisor on arrival. We will take all reasonable care to prepare and serve guests with allergies and food intolerances. Guests should appreciate that our kitchens produce a wide variety of foods and unfortunately, we cannot guarantee that foods prepared will be completely free of all offending ingredients.

To the extent permitted by law, we disclaim all responsibility for any loss or damage of any nature (including personal injury) which may be suffered by any person as a result of any ingredients being found in food being served at any of our venues.

Please ensure that the relevant guests are informed of the above matters.