



FUNCTION MENU

PLATTERS

WING PLATTER • \$75

House smoked wings with ranch dressing and smoked BBQ sauce (50 Pcs)

MINI CHEESE BURGERS • \$120

Beef sliders with lettuce, tomato, Jack cheese, smoked BBQ sauce and aioli (20 Pcs)
Chips

MINI PULLED LAMB BURGERS • \$120

Pulled lamb sliders with rocket, aioli and parmesan cheese (20 Pcs)
Chips

MIXED MEAT PLATTER • \$120

House smoked wings with ranch dressing and smoked BBQ sauce (20 Pcs)
Salt and pepper calamari with coriander, chilli, lime and aioli (600g)
Beef sliders with lettuce, tomato, Jack cheese, smoked BBQ sauce and aioli (10 Pcs)

MIXED PLATTER • \$100

House smoked wings with ranch dressing and smoked BBQ sauce (30 Pcs)
Onion rings with chipotle mayo (20 Pcs)
Jalapeno poppers with hot dipping sauce (12 Pcs)
Mozzarella sticks with basil aioli (12 Pcs)

CANAPES

6 SELECTIONS \$26 PER PERSON • 8 SELECTIONS \$34 PER PERSON

Salt and pepper calamari with coriander, chilli, lime and aioli
House smoked chicken wings with a smoked BBQ sauce
Truffle and parmesan arancini with garlic aioli
Beef sliders with lettuce, tomato, Jack cheese, smoked BBQ sauce and aioli
Pulled lamb sliders with rocket, aioli and parmesan cheese
Beetroot salsa tartlet with honey and yoghurt mousse
Peppered sirloin with caramelised onion and roma tomatoes on a garlic crouton
Polenta chips with blue cheese sauce
Mini Eaton mess with strawberries and cream
Mini chocolate caramel tart

SIT-DOWN

2 COURSES \$45 (entrée and main or main and dessert) • 3 COURSES \$55

ENTRÉES

Snow pea tendril salad with sprouts, pumpkin, semi-dried tomatoes, mint and coriander dressed in a herb vinaigrette
Pork belly with crispy polenta cake and red wine jus
Salt and pepper calamari with coriander, chilli, lime and aioli with a rocket salad
Warm chicken salad with a medley of carrots, halloumi, chickpeas, sesame seeds and dill yoghurt dressing

MAINS

Linguine with grilled chicken tenderloins, basil pesto, kale and sun-dried tomatoes
Locally farmed sirloin with sautéed spinach and your choice of either Paris mash or shoestring fries and red wine jus
Slow cooked lamb shanks with Paris mash and juniper jus
Roast barramundi with a house made salad

DESSERTS

Smashed chocolate brownie with salted caramel gelato and popcorn
House-made pavlova with strawberries and cream