

CANAPES

\$38 PP
MIN 40P



GRAZING

selection of sliced cured meats, aged cheese, grapes, smokey roasted nuts, hummus, olives, dried fruit, crackers & bread sticks

BRUSCHETTA

tomato, fetta, balsamic, basil & avocado, rocket, fetta

SUSHI

assorted mini sushi with wasabi, pickled ginger and soy sauce

AUSSIE

gourmet mini pies & sausage rolls, assorted quiche triangles

FROM THE SEA

salt n pepper squid & prawns, beer battered fish pieces

ASIAN FLAVOURS

vegetable spring rolls, dim sims, money bags

VEGETARIAN

frittata bites (gf), spinach & ricotta triangles, zucchini & cheese fritters (gf)

BOWL

fries with aioli or sweet potato chips with sweet chilli & aioli



ADD ON SWEETS OR FRUIT

housemade sweets platter or fresh fruit platter \$100

H I G H T E A



Our High Tea is an elegant celebration for any occasion with linen, fine china, fresh flowers and a tiered stand full of fabulous housemade treat's both sweet and savoury paired with our exquisite Serenitea tea leaves or Cats Pyjamas Coffee.

Menu \$35pp

Ribbon Sandwiches

Quiches & Frittatas

Assorted Pastries

Smoked Salmon Roulades

Scones with Jam & Cream

Homemade Slices & Cakes

Macarons

Mini Cupcakes

Pot of Leaf Tea OR Espresso Coffee

Minimum of 20 guests



TACOS

salt n pepper prawn *or* halloumi *or* southern fried chicken
w/ slaw, salsa and aioli, soft tortilla \$5 each

SLIDERS

pulled beef brisket & slaw w chipolte *or* grilled mushroom &
haloumi w pesto rocket \$5 each

SKEWERS

scotch fillet *or* chicken tenderloin *or* roasted vegetable
marinated and grilled with accompanying glaze \$4 each

BAHN MI ROLLS

marinated thai beef *or* chicken with lettuce, carrot,
cucumber, fresh chilli, fried shallots, fresh herbs
on mini baked rolls \$5 each

NACHOS

beef *or* bean *or* vegan spiced nacho mix with round tortilla
chips, salsa, guacomole & sour cream \$30 large plate



CORPORATE BOXES



CHOICE OF 4 OPTIONS FROM BELOW \$30PP
DELIVERY OPTIONS AVAILABLE MIN 15P

SANDWICHES & WRAPS

assorted premium fillings including vegetarian options

FRUIT SALAD & BIRCHER CUPS

fresh seasonal fruit cups & bircher cups with honey yogurt

QUICHES & FRITTATA

gourmet vegetarian quiche triangles & frittata (GF) squares

COCKTAIL BAHN MI ROLLS

marinated thai beef & chicken with lettuce, carrot, cucumber, fresh chilli, fried shallots, fresh herbs on mini baked rolls

BRUSCHETTA

tomato, fetta, balsamic, basil & avocado, rocket, fetta

SLICES & CAKES

assorted housemade bite size slices

SCONES

freshly baked with strawberry jam and freshly whipped cream



TERMS & CONDITIONS



VENUE HIRE

3 HOURS \$400

4 HOURS \$600

5 HOURS \$1000

Room Hire price may vary depending on numbers, food & beverage packages ordered.

DECORATIONS

any decorations must be approved by the events manager

ENTERTAINMENT

We can assist with live music or we have Sonos Speakers you can play your playlist through.

SECURITY

Security charges may be applicable for high risk functions or Functions with over 60 people.

CLEANING & SET UP

Cleaning and set up fees are subject to each type of event and will be provided for in quote.

LICENSED VENUE

We are a licensed venue and liquor is not allowed to be bought onto the premises. Guests bringing liquor into our venue will be asked to leave.

ADDITIONAL CHARGES

Additional charges may apply for staff for bar service for events under 50 people or for trayed service. Cakeage charges also apply.

SET DINNER MENU

2 COURSE \$58

3 COURSE \$69



ENTREE

POTATO GNOCCHI

with burnt butter, roasted pumpkin, baby spinach,
pine nuts & goats' cheese

SALT & PEPPER SQUID

lightly coated with Asian herb salad and lemon aioli

SPICED LAMB SKEWER

grilled and served on a cucumber ribbon salad
with beetroot yoghurt

KING PRAWN COCKTAIL BRUSCHETTA

fresh king prawns, crisp lettuce, avocado and smoky aioli
dressing on garlic toast

MAIN

EYE FILLET MEDALLION

served on creamy potato mash with roasted honey carrots
baby beans and merlot reduction glaze

ROASTED CHICKEN BREAST

infused with lemon and fresh herbs served
on an asparagus and prawn risotto

TWICE COOKED PORK BELLY

served on a cauliflower puree
with Chinese broccolini and balsamic glaze

GRILLED ATLANTIC SALMON

with salsa verde, lemon roasted duck fat potato
and greens with parsley oil

DESSERT

BERRY ETON MESS

layers of mixed berries with crisp meringue,
whipped cream and berry syrup

STICKY DATE PUDDING

with butterscotch sauce and vanilla bean ice cream

SORBET SUNDAE

Trio of sorbet flavours served with fresh fruits and biscotti

COOKIES & CREAM CHEESECAKE

house made with fresh cream and Nutella sauce