



## MENUS – CANAPÉ MENU

### \$35 per guest

Housemade tofu, hoisin and Vietnamese mint rice paper rolls vg gf  
 Pan-fried prawn and ginger dumplings, sesame and soy sauce gf  
 Spiced potato rosti, chipotle sauce, black bean, tomato & corn salsa, queso v gf  
 Southern fried chicken bites, green tabasco and lime aioli gf  
 Pork and fennel sausage rolls, Smokey BBQ sauce  
 Lemon pepper crumbed fish and chip cups, lemon, tartare  
 Pulled beef sliders, cheddar, pickled cucumber, kewpie mayo

v	vegetarian
gf	gluten free
gfr	gluten free on request

### DIETARY REQUIREMENTS

We know catering for everyone can be difficult, so our chefs have a number of alternative menus available for those with dietary requirements such as gluten-free, vegan, fructose-free, nut allergies and lactose-free. Note Halal options are available at an additional charge. Note - Our menus are seasonal and subject to change

## ADD-ONS

### \$5 each

Szechuan shoestring fries  
 Wild mushroom risotto, zucchini, sorrel lemon infused olive oil gf vg  
 Lemongrass chicken salad, green mango, radish, coriander, shallots gf  
 Assorted truffles & brownie bites

### BOARDROOM TEA

Optional add-on with boardroom hire.



## 2 SET – SET MENU

**2 courses | \$45 per guest | 3 courses | \$55 per guest**

### ENTRÉE

Pan fried dumplings, black vinegar and chilli sauce  
Baked broccolini, creamy cashew puree, lentil and herb salad gf vg  
Five spiced squid karaage, black pepper and yuzu mayo gf  
Buttermilk popcorn chicken, green onion and chilli, tabasco mayo gf

### MAIN

Chicken parma, smoked ham, chips, salad  
Precinct beef burger, cheddar, lettuce, tomato, bacon, caramelised onion, mayo, chips  
Cider battered fish and chips, tartare, lemon, salad  
Singapore noodles, prawn, pork, egg, coriander, vegetables, satay paste gfr  
Roast cauliflower salad, kale, sweet potato, chickpea, almonds, agave dressing gf vg  
Thai yellow curry, vegetables, steamed rice, chilli sambal, vg gf

### DESSERT

Chocolate and peanut butter pudding, vanilla bean ice-cream, chocolate sauce gf  
Strawberry and kiwifruit Pavlova, baileys whipped cream gf

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## SHARE MENU

**\$50 per guest**

### ENTRÉE

Five spice salt & pepper squid karagge gf  
Smoked mozzarella & basil arancini  
Lamb kofta, sumac yoghurt gf

### MAIN

Peri Peri grilled chicken gf  
Eye fillet medallions & truffle butter, served medium gf  
Grilled snapper fillet, herb & balsamic salsa gf

### SIDES

Beer battered chips vg  
Sautéed veggies gf vg  
Garden salad gf vg

### DESSERT

Warm chocolate pudding with vanilla bean ice cream



## DRINKS PACKAGES – BASIC

**\$45 per guest, three hours | \$55 per guest, four hours**

### ON TAP

Carlton Draught, Carlton Dry, Bulmers Cider, Great Northern Super Crisp

### WINE

Endless Sparkle Blanc De Blancs, VIC  
Mojo Moscato, Langhorne Creek SA  
Tainui Sauvignon Blanc, Marlborough NZ  
La La Land Pinot Gris, Murray Darling VIC  
Cake Rose, Adelaide Hills SA  
Mojo Shiraz, Barossa Valley SA  
La La Land Malbec, Murray Darling VIC

**ADD A SPRITZ ON ARRIVAL \$10pp**

**ADD SPIRITS \$15**

### CONDITIONS APPLY TO ALL PACKAGES

All items are subject to change. Management reserves the right to discontinue service of alcohol to any patron at any stage according to the Responsible Service of Alcohol Guidelines

## DRINKS PACKAGES – PREMIUM

**\$55 per guest, three hours | \$65 per guest, four hours**

### ON TAP

Carlton Draught, Carlton Dry, Fat Yak, Peroni, Great Northern Super Crisp, 4 Pines Pacific Ale, Bulmers Cider

### WINE

Dal Zotto Prosecco, King Valley Vic  
Mojo Moscato, Langhorne Creek Sa  
Catalina Sounds Sauvignon Blanc, Marlborough Nz  
Tar & Roses Pinot Grigio, Strathbogie Vic  
Vinemind Riesling, Clare Valley, Vic  
Cake Rose, Adelaide Hills, Sa  
Red Claw Pinot Noir, Mornington Peninsula Vic  
Bobbie Burns Shiraz, Rutherglen Vic

**ADD A SPRITZ ON ARRIVAL \$10pp**

**ADD SPIRITS \$15**



## BIRTHDAY & CELEBRATION PACKAGES

Our celebration packages are designed for small gatherings of 10-30 guests.

### **\$300 PACKAGE**

Recommended for up to 10 guests

#### **CHEF'S SELECTION OF SHARE PLATES**

Pulled beef brisket sliders, cheddar, slaw, BBQ sauce  
Buttermilk popcorn chicken, green onion, chilli, tabasco mayo *gf*  
Crispy vegetable spring rolls, Thai chilli & coconut dipping sauce *v*

#### **DRINKS**

3x Bottles of Dal Zotto Prosecco OR 10x Espresso Martinis  
OR 10x Drink cards

### **\$600 PACKAGE**

Recommended for up to 20 guests

#### **CHEF'S SELECTION OF SHARE PLATES**

Pulled beef brisket sliders, cheddar, slaw, BBQ sauce  
Buttermilk popcorn chicken, green onion, chilli, tabasco mayo *gf*  
Crispy vegetable spring rolls, Thai chilli & coconut dipping sauce *v*

#### **DRINKS**

6x Bottles of Dal Zotto Prosecco OR 20x Espresso Martinis  
OR 20x Drink cards