



FUNCTION CANAPÉ PACKAGES

recommended for groups 30 - 80 guests

6PC \$35PP	3 COLD, 2 HOT, 1 SUBSTANTIAL
9PC \$50PP	4 COLD, 4 HOT, 1 SUBSTANTIAL
12PC \$65PP	5 COLD, 5 HOT, 2 SUBSTANTIAL

COLD CANAPÉS

caramelised onion tartlet (v)
avocado & tomato smash (v)
beef crostini with horseradish crème fraîche
caprese bite (bocconcini, tomato, basil) (v) (gf)
smoked salmon, cucumber, lemon crème fraîche (gf)
oyster (natural) (gf)

chocolate dipped strawberry (v) (gf)
chocolate brownie (v)

HOT CANAPÉS

vegetable spring roll w/ sesame dipping sauce (v)
vegetable arancini w/ aioli & parmesan (v)
nachos bite w/ sour cream & coriander (v) (gf)
spiced squid w/ aioli (gf)
tandoori chicken skewer (gf)
pork & fennel sausage roll w/ ketchup
lamb meatball w/ napolitana sauce (gf)

HOT SUBSTANTIAL CANAPÉS

fish & chips w/ tartare sauce & lemon
cheeseburger slider w/ pickles & ketchup
mushroom risotto (v) (gf)

Canapés are served throughout the event by wait staff, and are recommended for groups of 30 – 80 guests. For fewer guests, we recommend selecting from our platter menu. (v) vegetarian, (gf) gluten free.



FUNCTION PLATTERS

recommended for groups 10- 30 guests

LARGE CHEESE & CHARCUTERIE PLATTER

\$95 per platter

selection of cured meats
selection of Australian cheeses
accompaniments, crackers

MIXED PLATTER # 1

\$95 per platter

vegetable spring rolls with sesame dipping sauce (v)
pork & fennel sausage rolls with ketchup
spicy BBQ chicken wings

MIXED PLATTER # 2

\$95 per platter

mushroom arancini with aioli (v)
assorted mini quiches
spiced squid with aioli

MIXED PLATTER # 3

\$95 per platter

chicken & mushroom arancini with aioli
beef burgundy mini pies with ketchup
lamb meatballs with napolitana sauce

*platters are placed on tables for guests to graze from, and are recommended for groups of 10 – 30 guests.
(v) vegetarian, (gf) gluten free.*



GROUP DINING

*suitable for groups 11-24 guests
available during lunch only*

2 COURSES \$35PP (starter & main)

TO START

to be shared by the table

Bruschetta

sourdough, tomato, Spanish onion, balsamic, basil (v)

Squid

flash fried, Chinese five spice, Szechuan pepper, aioli

MAIN

each guest to select one from the below upon arrival

250g Rump Steak

Rangers Valley Rump Steak with house salad (served medium-rare), chips and jus

Chicken Schnitzel

panko crumbed chicken breast with chips, slaw, and jus

Spicy Halloumi & Pumpkin Salad

grilled halloumi, roast pumpkin, Spanish onion, baby spinach, nuts,
sriracha lime dressing (v)(gf)

Cheeseburger

brioche, beef patty, melted cheese, pickle, ketchup and mustard, with chips

Groups of 17-24 are required to dine on the group menu set above. This menu is optional for groups of 11 – 16. When selecting this menu final numbers are required 48hr prior to event. Reduction in numbers after this time will incur a \$20pp charge. Guest number increases may be possible, subject to venue confirmation. Menu is subject to change.