

## STANDING EVENTS & COCKTAIL PARTIES

### PACKAGE 1 | \$58PP

INCLUDES YOUR CHOICE OF:

- 2 X COLD CANAPÉS
- 2 X HOT CANAPÉS
- 2 X SUBSTANTIAL CANAPÉS

### PACKAGE 2 | \$68PP

INCLUDES YOUR CHOICE OF:

- 3 X COLD CANAPÉS
- 3 X HOT CANAPÉS
- 3 X SUBSTANTIAL CANAPÉS

### ADDITIONAL CANAPÉS | PER PERSON

- HOT OR COLD \$8PP
- SUBSTANTIAL \$10
- DESSERT CANAPE ADD ON \$4PP

### CAKEAGE FEE

\$4PP CUT AND SERVED AS CANAPÉ

### COLD CANAPÉS

- HAND CUT STEAK TARTARE (GFO)
- FRESHLY SHUCKED OYSTERS, LEMON & MIGNONETTE (DF, GF, A)
- SMOKED SALMON AND CRÈME FRAÎCHE ON CUCUMBER (GF, DFO, A)
- CRISPY PORK RICE PAPER ROLLS, NUOC CHAM (GF, DF, VO)
- CRAB AND CELERIAC TACO (DF, AS)

### HOT CANAPÉS

- HOUSE MADE FALAFEL, TZATZIKI (GF, DFO)
- CAULIFLOWER FRITTERS, YOGHURT DRESSING (V, GFO, DFO)
- SPICY MARINATED CHICKEN SKEWERS, SESAME AIOLI (GF, DF)
- NONNA'S MEATBALLS, NAPOLI & PANGRITATA
- MUSHROOM ARANCINI, TRUFFLE AIOLI (V)
- GRUYERE GOUGÈRE (V)
- BEEF & RED WINE PIE

### SUBSTANTIAL CANAPÉS

- BEEF SLIDERS:  
CHEESE, ONION, AMERICAN MUSTARD, KETCHUP (GFO, DFO)
- FISH & CHIP BOXES:  
BATTERED MARKET FISH, TARTARE (DF, A)
- BEEF & PORK SAUSAGE ROLLS, KETCHUP
- SEASONAL VEGETARIAN GNOCCHI (V)

### DESSERT CANAPÉS (ADDITIONAL \$4PP)

- PROFITEROLES FILLED WITH CRÈME PÂTISSIÈRE
- CHOCOLATE BROWNIES
- LEMON MERINGUE TART

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN  
I = IMPORTED. A = AUSTRALIAN, M = MIXED ORIGIN  
(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG  
PLEASE NOTE MENUS ARE SUBJECT TO SEASONAL CHANGES



## EVENT ENHANCEMENTS, STANDING EVENTS

|                          |   |
|--------------------------|---|
| <b>BBQ</b>               | <b>INCLUDES:</b>  |
| <b>\$28 PER GUEST</b>    | PURE BLACK WAGYU SKEWERS BRUSHED WITH CHIMICHURRI       |
| <b>MINIMUM 20 GUESTS</b> | SPICED LAMB KOFTA                                       |
|                          | LEMON & PEPPER MARINATED CHICKEN SKEWERS                |
|                          | HEIRLOOM ZUCCHINI WITH LEMON DRESSING                   |
|                          | TRADITIONAL PITA - SERVED WARM                          |
| <b>PAELLA</b>            | <b>INCLUDES;</b>  |
| <b>\$35 PER GUEST</b>    | MARKET VEGETABLE PAELLA                                 |
| <b>MINIMUM 30 GUESTS</b> | SEAFOOD PAELLA WITH PRAWNS, MUSSELS & SQUID (A)         |
|                          | CHICKEN, MARINATED PORK & VEGETABLE PAELLA              |
| <b>PRAWN TOWER</b>       | <b>THREE PRAWNS PER GUEST (A)</b>                       |
| <b>\$30 PER GUEST</b>    | SERVED WITH MARIE ROSE SAUCE & FRESH LEMON              |
| <b>MINIMUM 30 GUESTS</b> | ADD ON: CAVIAR BUMP FOR \$25 PER GUEST                  |
| <b>OYSTER BAR</b>        | <b>THREE OYSTERS PER GUEST (A)</b>                      |
| <b>\$24 PER GUEST</b>    | SERVED WITH FRESH LEMON, MIGNONETTE AND TABASCO         |
| <b>MINIMUM 15 GUESTS</b> | ADD ON: CAVIAR BUMP FOR \$25 PER GUEST                  |
| <b>GRAZING TABLE</b>     | <b>A SELECTION OF CHARCUTERIE AND CHEESE INCLUDING:</b> |
| <b>\$30 PER GUEST</b>    | ITALIAN MORTADELLA                                      |
| <b>MINIMUM 30 GUESTS</b> | CURED CAPOCOLLO   |
|                          | SPANISH STYLE CHORIZO                                   |
|                          | 18 MONTH COMTÉ  |
|                          | BLEU D'AUVERGNE   |
|                          | SIX FARMS BRIE  |
|                          | DRIED APRICOTS  |
|                          | SEASONAL FRUIT  |
|                          | SOURDOUGH   |
|                          | WATER CRACKERS  |

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## SEATED EVENTS, SHARING MENU

### PACKAGE ONE

2 COURSE (ENTREE & MAIN)

\$85<sup>PP</sup>

### PACKAGE TWO

3 COURSE (ENTREE, MAIN & DESSERT)

\$95<sup>PP</sup>

### ADDITIONAL CANAPES TO START

HOT OR COLD \$8<sup>PP</sup> PER ITEM

PLEASE REFER TO PAGE 1

### CAKEAGE FEE

\$4<sup>PP</sup> CUT AND SERVED INDIVIDUALLY

### ENTRÉES TO SHARE

SOURDOUGH, CULTURED BUTTER

CHEF'S SELECTION OF CHARCUTERIE

YELLOWFIN TUNA CRUDO, TOMATILLO SALSA, MANGO,  
SESAME (A)

### MAINS TO SHARE - (CHOOSE TWO OF THE FOLLOWING)

ROASTED BASS STRAIT SIRLOIN (SERVED PINK) ROCKET SALAD, RED  
WINE JUS

GRILLED BARRAMUNDI, WITH WILTED SPINACH & LEMON CAPER  
BUTTER (A)

BRAISED HAZELDENE CHICKEN WITH STOUT, LEEKS & KIPFLER  
POTATOES

CHERMOULA LAMB SHOULDER, TABBOULEH, GARLIC YOGHURT

### SIDES

GREEK FETA & TOMATO SALAD

BOWLS OF CHIPS

### DESSERT - (CHOOSE ONE OF THE FOLLOWING OPTIONS)

ALTERNATE DROP:

COCONUT PANNA COTTA WITH ROASTED PINEAPPLE & LIME

STICKY DATE PUDDING WITH CARAMEL SAUCE & VANILLA ICE-CREAM

OR

TO SHARE:

CHEESE PLATE, CHEF'S SELECTION OF LOCAL CHEESES,  
CONDIMENTS, LAVOSH

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## EVENT ENHANCEMENTS, SEATED EVENTS

### SUCKLING PIG

\$1,200

MINIMUM 12 GUESTS  
MINIMUM 5 DAYS NOTICE

WHOLE ROASTED SUCKLING PIG PRESENTED & CARVED AT THE TABLE.

SERVED WITH:

PICKLED FENNEL & CARROT SALAD

ROASTED DUCK FAT POTATOES

LEAFY SALAD WITH PX VINAIGRETTE & BRONZE FENNEL

COOKED APPLE COMPOTE

**NOTE - THIS WILL REPLACE THE MAIN COURSE OF YOUR MENU**

### BEEF WELLINGTON

\$120 PER GUEST

MINIMUM 10 GUESTS  
MINIMUM 2 DAYS NOTICE

BEEF TENDERLOIN WRAPPED IN PROSCIUTTO, MUSHROOM DUXELLES  
AND BAKED IN PUFF PASTRY

SERVED WITH:

1000-LAYER POTATOES

SHAVED FENNEL, ROCKET & OLIVE OIL

RED WINE JUS

**NOTE - THIS WILL REPLACE THE MAIN COURSE OF YOUR MENU**

### PRAWN TOWER

\$30 PER GUEST

MINIMUM 30 GUESTS

THREE PRAWNS PER GUEST (A)

SERVED WITH MARIE ROSE SAUCE & FRESH LEMON

ADD ON: CAVIAR BUMP FOR \$25 PER GUEST (A)

### OYSTER BAR

\$24 PER GUEST

MINIMUM 15 GUESTS

THREE OYSTERS PER GUEST (A)

SERVED WITH FRESH LEMON, MIGNONETTE AND TABASCO

ADD ON: CAVIAR BUMP FOR \$25 PER GUEST

### GRAZING TABLE

\$30 PER GUEST

MINIMUM 30 GUESTS

A SELECTION OF CHARCUTERIE AND CHEESE INCLUDING:

ITALIAN MORTADELLA

CURED CAPOCOLLO

SPANISH STYLE CHORIZO

18 MONTH COMTÉ

BLEU D'AUVERGNE

SIX FARMS BRIE

DRIED APRICOTS

SEASONAL FRUIT

SOURDOUGH

WATER CRACKERS

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## STANDARD BEVERAGE PACKAGE

3 HOURS \$65<sup>PP</sup>

4 HOURS \$75<sup>PP</sup>

### ADDITIONAL HOUR

\$10 PER GUEST

### SPARKLING

NV FRANKIE SPARKLING, SOUTH EASTERN AUSTRALIA

### WHITE WINE

2025 FRANKIE SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA

### ROSÉ WINE

2025 FRANKIE ROSE, SOUTH EASTERN AUSTRALIA

### RED WINE

2025 FRANKIE SHIRAZ, SOUTH EASTERN AUSTRALIA

### TAP BEER & CIDER

CARLTON DRAUGHT, VIC

CBCO PALE ALE, VIC

CBCO BERTIE APPLE CIDER, VIC

CBCO MIDDY, VIC (CANS FOR HENRY ROOM FUNCTIONS)

### SOFT DRINKS

FULL SELECTION AVAILABLE

### ON ARRIVAL ENHANCEMENTS

#### CHAMPAGNE FOR THE FIRST HOUR

\$50 PER GUEST

NV MOET & CHANDON BRUT IMPERIAL

#### COCKTAIL ON ARRIVAL

\$16 PER GUEST

CHOOSE UP TO TWO FROM:

CLASSIC MARGARITA

NEGRONI

APEROL SPRITZ

ESPRESSO MARTINI

PLEASE NOTE MENUS AND VINTAGES ARE SUBJECT TO CHANGE

FOR BEVERAGES ON A CONSUMPTION BASIS, PLEASE SPEAK WITH OUR TEAM.

A PRE-SELECTION IS REQUIRED PRIOR TO YOUR EVENT.



## PREMIUM BEVERAGE PACKAGE

3 HOURS \$80<sup>PP</sup>

4 HOURS \$90<sup>PP</sup>

### ADDITIONAL HOUR

\$10 PER GUEST

### SPARKLING

NV CHANDON BRUT, YARRA VALLEY, VIC

### WHITE WINE (SELECT TWO)

2025 CATALINA SOUNDS, SAUVIGNON BLANC, MARLBOROUGH, NZ

2025 COULD ST, PINOT GRIGIO, KING VALLEY, VIC

2025 LENTON BRAE, CHARDONNAY, MARGARET RIVER, WA

### ROSÉ WINE

2024 ARC DE SOLIEL, PROVENCE, FRA

### RED WINE (SELECT TWO)

2024 SANTOLIN 'LITTLE SAINT' PINOT NOIR, YARRA VALLEY, VIC

2022 BEST LOT, MALBEC, FLEURIE, SA

2025 TORBRECK 'WOODCUTTERS' SHIRAZ, BAROSSA VALLEY, SA

### TAP BEER & CIDER

CARLTON DRAUGHT, VIC

CBCO PALE ALE, VIC

CBCO BERTIE APPLE CIDER, VIC

CBCO MIDDY, VIC (CANS FOR HENRY ROOM FUNCTIONS)

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