

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

BBQ \$28 PER GUEST MINIMUM 20 GUESTS	INCLUDES: PURE BLACK WAGYU SKEWERS BRUSHED WITH CHIMICHURRI SPICED LAMB KOFTA LEMON & PEPPER MARINATED CHICKEN SKEWERS HEIRLOOM ZUCCHINI WITH LEMON DRESSING TRADITIONAL PITA - SERVED WARM
PAELLA \$35 PER GUEST MINIMUM 30 GUESTS	INCLUDES; MARKET VEGETABLE PAELLA SEAFOOD PAELLA WITH PRAWNS, MUSSELS & SQUID (A) CHICKEN, MARINATED PORK & VEGETABLE PAELLA
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
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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SEATED EVENTS, SHARING MENU

PACKAGE ONE

2 COURSE (ENTREE & MAIN)

\$85^{PP}

PACKAGE TWO

3 COURSE (ENTREE, MAIN & DESSERT)

\$95^{PP}

ADDITIONAL CANAPES TO START

HOT OR COLD \$8^{PP} PER ITEM

PLEASE REFER TO PAGE 1

CAKEAGE FEE

\$4^{PP} 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^{PP}

4 HOURS \$75^{PP}

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 MIDDY, VIC

HARD RATED LEMON ZERO SUGAR

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^{PP}

4 HOURS \$90^{PP}

ADDITIONAL HOUR

\$10 PER GUEST

SPARKLING

NV CHANDON BRUT, YARRA VALLEY, VIC

WHITE WINE (SELECT TWO)

2025 SHAW + SMITH, SAUVIGNON BLANC, ADELAIDE HILLS, SA

2025 COULD ST, PINOT GRIGIO, KING VALLEY, VIC

2025 DEEP WOODS, CHARDONNAY, MARGARET RIVER, WA

ROSÉ WINE

2024 ARC DE SOLIEL, PROVENCE, FRA

RED WINE (SELECT TWO)

2024 PROVENANCE 'GOLDEN PLAINS' PINOT NOIR, GEELONG, VIC

2022 BEST LOT, MALBEC, FLEURIE, SA

2024 TORBRECK 'WOODCUTTERS' SHIRAZ, BAROSSA VALLEY, SA

TAP BEER & CIDER

CARLTON DRAUGHT, VIC

CBCO PALE ALE, VIC

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