



Functions Menu



4 choices \$19.90 pp

6 choices \$28.90 pp

8 choices \$35.90 pp

Cold Food

Heirloom tomato and feta tartlets	Savoury tart filled with Greek feta and heirloom tomatoes
Beef tataki crostini, wasabi + radish	Crispy crostini topped with rare beef wasabi + radish
Chickpea hummus, cucumber and sumac	Cucumber topped with hummus and sumac
Oysters – soy and spring onion dressing	Local oysters with a soy dressing and spring onion
Prosciutto, brie + cranberry crostini	Crispy crostini topped with baked brie, prosciutto and cranberries
Smoked salmon, dill + cream cheese tartlets	Savoury tart filled with a dill cream cheese and smoke salmon

Hot Food

Pumpkin arancini and aioli	House made pumpkin arancini served with aioli
Moroccan chicken skewers + mint yoghurt	Moroccan marinated chicken skewers served with fresh mint yoghurt
Thai pork meatballs, pickled carrot, radish+spicy glaze	Thai pork meatballs with a sweet and spicy glaze topped with pickled carrot and radish
Pulled lamb tacos, feta, radish + salsa verde	Shredded lamb taco topped with feta, radish and salsa verde
Popcorn cauliflower, spicy glaze + mint yoghurt	Our famous crispy cauliflower tossed in sweet and spicy sauce and mint yoghurt
Pigs in blankets with mustard	Pork sausages wrapped in puff pastry served with mustard

Sweets

Mini salted caramel + chocolate tart	House made salted caramel tarts topped with a dark chocolate ganache
Mini lemon curd tart	House made lemon curd tarts topped with a crispy meringue
Belgian waffle, whipped cream + berries	Crispy house made waffle bites with whipped cream and fresh berries
Seasonal Fruit Skewers	Seasonal fruit served with a vanilla yoghurt + passionfruit