



## GRAZING PLATTER

Start your function in style with a grazing board your guest will never forget

### **Grazing Platter from the land \$15pp**

Selection of Australian artisan cheeses & breads | cured meats | pickles | house chutney | crackers | house dips | pickles | fruits

### **Add on \$8pp**

- Whole Bangalow ham | served hot & sliced served with a selection of traditional condiments

### **Grazing Platter from the sea \$20pp**

Selection of seafood | king prawns | freshly shucked oysters | smoked salmon | lemon & classic condiments

## TAPAS MENU

*For a more casual dining experience, our stand-up tapas menu will suit you and your guests*

### **Pick 5 for \$45pp**

- Potato & leek croquettes | chipotle mayo | grana padano (V)
- Sticky glazed pork belly | Korean BBQ | slaw toasted sesame (GF)
- Salt & Szechuan pepper squid | aioli | lemon
- Parmesan fries | truffle aioli
- House made meatballs | pomodoro sauce | tear & share garlic bread
- Tomato & bocconcini salad | basil | crouton skewer
- Tomato & roast capsicum arancini | aioli | rocket (V)
- Prawn & chive dumplings
- Crumbed & fried Scamorza | homemade sweet chili sauce

### **add on from the sea \$20pp**

- Garlic king prawns | chili | spring onion (GF)
- Freshly shucked oysters | shallot vinaigrette (GF)

### **add on from the land \$15pp**

- Pork & chive dumplings | spring onion
- Crispy fried chicken | kewpie

### **Desserts \$15pp**

Dessert platter for the table | Chocolate brownie | Ricotta filled cannoli | Macaroons | Mini doughnuts

**OR** - Your cake served on a platter | seasonal berries | whipped cream | Selection of mini petit fours and macaroon

**PRIVATE HIRE  
(60 – 120 Guests)**

**SHARE STYLE MENU**

*Our Shared Style Menu is a communal style of dining which is perfect for creating a relaxed dining experience*

(Tables of 10 guest)

**Entrée (select 2) \$20pp**

Potato & leek croquettes | chipotle mayo | grana padano (V)

Salt & Szechuan pepper squid | aioli | lemon

Sticky glazed pork belly | Korean BBQ | slaw | toasted sesame (GF)

House made meatballs | pomodoro sauce | tear & share garlic bread

**Mains (select 2) \$40pp**

Tassie salmon | crispy fennel salad (GF)

Roasted chicken breast | garlic & parsley butter

Roast lamb shoulder | salsa verde

Wagyu MB2+ flank steak | chargrilled | green salsa (GF)

Rigatoni pasta | fried eggplant | San Marzano tomato basil | almond flakes (VGN)

Tomahawk steak \$15pp (GF)

**served with –**

roasted royal blue potatoes, garlic & thyme (GF)

seasonal house salad (GF)

**Add on** - Garlic king prawns \$10pp (GF)

**Desserts \$15 pp**

Chocolate brownie | Ricotta filled cannoli | Macaroons | Mini doughnuts

**OR** - Your cake served on a platter | seasonal berries | whipped cream | Selection of mini petit fours and macaroon

## ALTERNATE DROP MENU

*Pick two options from each course for you and your guests to enjoy. Feeling extra hungry?  
Indulge in some optional extras to satisfy those cravings*

### **Entree (select two) \$20pp**

Tomato & roast capsicum arancini | aioli | rocket (V)

Sticky glazed pork belly | Korean BBQ | slaw toasted sesame (GF)

Chargrilled king prawns | chili | garlic | spring onion tomato (GF)

Tandoori spiced chicken | herb yoghurt | cucumber salad (GF)

**Add on** – bread for the table & a selection of house made dips \$5pp

### **Mains (select two) \$40pp**

Chargrilled sirloin | grain mustard velouté | potato croquette | roasted carrot (GF)

Aged eye fillet | beef jus | duck fat glazed carrot | confit potato (GF) (\$8 Supplement)

Marinated chicken breast | fondant potato | forest mushroom sauce | buttered greens (GF)

Crispy skinned barramundi | Israeli couscous salad | salsa verde

Crispy skinned Tasmanian salmon | king prawn & saffron arancini | beurre blanc (GFO) (\$5 Supplement)

Rigatoni pasta | fried eggplant | San Marzano tomato | basil | almond flakes (VGN)

**Add on** - selection of seasonal sides for the table \$9pp

### **Desserts (select two) \$15pp**

Warm chocolate brownie | salt caramel ice cream | caramel popcorn GF

Lemon posset | raspberry compote | whipped vanilla cream | shortbread GFO

Sticky date pudding | butterscotch sauce | vanilla ice cream

Passion fruit cheesecake | coconut ice cream | toasted coconut

**OR** - Your cake served on a platter | seasonal berries | whipped cream | Selection of mini petit fours and macaroon



## BEVERAGE PACKAGES

(Private Hire 60 – 120 Guests)

Accompany your food package with a Garden Bar drinks package, see below the options available.

### PACKAGE 1

Choose 2 beers, 2 wines

2 hours \$35  
3 hours \$50  
4 hours \$60

### PACKAGE 2

Choose 2 beers, 2 wines, 2 spirits

2 hours \$45  
3 hours \$65  
4 hours \$75

### PACKAGE 3

Choose 2 beers, 2 wines, 2 spirits & 2  
cocktails

2 hours \$60  
3 hours \$72  
4 hours \$85

### PACKAGE 4

Drinks on consumption

Choose 2 beers, 2 wines, 2 spirits & 2  
cocktails

Minimum spend \$30

## DRINKS LIST

### Beers

Great Northern  
Peroni  
150 Lashes  
Corona  
Bucket Pail Ale  
Hanh Light

### Wines

Cantina Tollo Pinot Grigio  
Babich Sauv Blanc  
Paul Conti Chardonnay  
Mrs Q Prosecco  
Penley Estate Cab Sav  
Single File Run Free  
Shiraz

### Spirits

Absolut Vodka  
Tanqueray Gin  
Canadian Club  
Jack Daniel  
Jim Beam  
Bundaberg Rum

### Cocktails

Lychee Martini  
Cosmopolitan  
Old Fashioned  
Margarita  
French Martini  
Negroni

### Please note

All packages include tea, coffee & soft drinks

All prices are per person