



PRIVATE HIRE

Grazing Boards & Canapés

Grazing Board | Cured Meats | Australian Cheeses | Crackers | Dips & Condiments **\$15pp**

Choose 4 Canapés: \$26pp

Choose 6 Canapés: \$36pp

Choose 8 Canapés: \$46pp

Cold Canapés

- Prosciutto Wrapped Melon
- Smoked Salmon Blini with Dill Crème Fraîche
- Prawn Cocktail Spoons with Avocado & Marie Rose Sauce
- Goat Cheese & Caramelised Onion Tartlet
- Caprese Skewers
- Pulled Pork, BBQ Slaw on White Bread
- Salmon Tartare on Sourdough Bread
- Cucumber, Cream Cheese & Dill Finger Sandwiches
- Chicken, Curried Mayo, Raisins & Rocket Sandwiches
- Tuna, Sweet Corn & Mayo Finger Sandwiches
- Lettuce & Egg Sandwiches
- Grilled Veg & Pesto Wrap with Feta & Rocket
- Chicken, Fennel & Radish Slaw Sandwich
- Mini Bruschetta with Tomato, Basil & Avocado

- Fruit Tartlets

Hot Canapés

- Mini Beef Meatballs in Napoli Sauce
 - Shish tawook Chicken Skewers
 - Mushroom Arancini
 - Tomato & Capsicum Arancini
- Chicken Karaage with Chilli Miso Mayo
 - Beef Sliders
- Pork Belly Bites with BBQ Sauce & Sesame
 - Vegetable Spring Rolls
- Lamb Kofta with Yoghurt Dip
- Potato & Leek Croquettes
- Stuffed Mushroom Cups
- Bacon & Cheese Croquettes

Feasting Table

The menu is displayed on a styled serving table, where guests can enjoy a relaxed self-service dining experience with chef-prepared dishes.

Mains \$38pp

Beef Party Pies

Pork BBQ

Spring Rolls

Chips & Aioli

Tomato & Capsicum Arancini

Chicken Karaage with Chilli Miso Mayo

Desserts \$10pp

Chocolate Brownie with Cream

Fruit tartlets

ALTERNATIVE DROP (20-60 Guests)

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!

Main Meal

Chicken Supreme Mushroom Sauce | Glazed Carrot | Mashed Potato \$34

Pan Seared Barramundi Ratatouille | Pangrattato | Garlic Oil | (GF) \$36

Grilled MB3 Sirloin Roasted Garlic & Herb Potato | Green Bean | Mustard Crème \$38

Char-Grilled Vegetable Stack Romesco Sauce (Vegan, GF) \$32

Stuffed Capsicum Amorello Rice | Green Pea | Mushroom | Cheese (GF, V) \$32

Duck Breast Mashed Potato | Glazed Baby Carrot | Orange Sauce (GF) \$42

Beef Tenderloin Duchess Potato | Bacon Wrapped Asparagus | Red Wine Jus \$55

Honey Soy Grilled Salmon | Rice Pilaf | Broccolini (GF) \$38

Lamb Rump Sweet Potato Mash | Green Bean | Balsamic Reduction (GF) \$44

Dessert \$15

Chocolate brownie | boysenberry | raspberry cream

Passionfruit cheesecake | peach puree GF

Tiramisu | coffee | Hazelnut

Your cake served on a platter | seasonal berries | whipped cream \$5pp

Share Style

Served into the middle of the table (choose 2)

Mains \$40pp

Roast Beef | Beef jus

Roast Chicken Breast | Garlic Butter

Roast Pork Belly | Apple cider jus

Seasonal Risotto

Duck Fat Potatoes | Grilled Broccolini | Seasonal Salad

THE BAR

The Garden Bar & Kitchen is known for its array of exotic cocktails, craft beers and carefully selected wines. Please click this link to view our [drinks menu](#).