



## Function Packages

35 people minimum

3.5 Hour Package

Additional \$100 per extra hour

Our Contemporary restaurant is ideal for all occasions, including birthdays, corporate and family celebrations. We cater for both Sit Down meals as well as Cocktail functions.

We can cater up to 60 people for a sit down event and up to 100 for a cocktail party

We invite you to book an appointment with our Team to discuss about our packages.

We look forward to hearing from you.

## Finger Food / Cocktail Function

Our cocktail option is a great way to celebrate any occasion where your guests have the opportunity to mingle and of course eat a number of our delicious food offerings.

### Canapé-

\$20 per person for selection of 6 pieces

\$25 per person for selection of 8 pieces

\$30 per person for selection of 10 pieces

### Canape item description

(select no of pieces from)

- pulled pork slider with apple slaw
- Southern fried chicken sliders with chilli Jam and asian salad
  - Lemon pepper calamari with house tartare
  - house made spring rolls with chilli dipping sauce
    - chorizo and cheese croquette with aioli
    - gourmet assorted sandwiches
  - homemade quiches (vegetarian or ham)
    - spanakopita (vegetarian)
- vegetarian ball cooked in garlic and sweet chilli sauce
  - assorted cakes and slices
  - fruit platter (seasonal)
  - Antipasto platter
  - Cheese Platter



## 2 Course Meal

### Menu 1

#### Standard Package

**\$35 per person- min 35 people**

(Includes a shared canape platter, with your selection of 2 of the main meals)

#### Shared Canapes platter

- Turkish bread w/ house made dips
- Southern fried chicken w/aioli
- lemon pepper calamari
- house made spring rolls w/ chilli dipping sauce

#### Main course

- chicken parmigiana w/ house Napoli sauce, chunky chips and salad
- beer battered flathead tail w/ chips and salad and house tartare
- pulled pork burger on brioche bun w/ apple slaw served w/ wedges & sour cream
- chicken risotto cooked w/ semi dried tomatoes and avocado w/ lightly cream sauce and parmesan cheese **(G.F)**
- Vietnamese vermicelli salad w/ lemon grass chicken, house spring rolls, rice noodles, peanut shallot asian dressing tossed vegetables, chilli
- pan fried calamari salad on a bed of roquette, tossed pine nuts and lemon pepper dressing w/ a touch of chilli

### Menu 2

#### Premium Package

**\$40 per person min 35 people**

(Includes a shared canape platter, with your selection of 2 of the main meals)

#### Shared Canapes platter

- Turkish bread w/ house made dips
- Southern fried chicken w/aioli
- lemon pepper calamari
- house made spring rolls w/ chilli dipping sauce

#### Main course

- twice cooked pork belly w/chilli jam, brown rice, asian slaw and picked dutch carrots
- steamed barramundi w/ kaffir lime soy sauce shredded ginger steamed vegetables and jasmine rice
- 250g grain-fed scotch fillet w/ red wine jus, roasted vegetables and potato mash **(G.F)**
- seafood fettuccine cooked in garlic w/ touch of chilli, olive oil