

FUNCTION PACKAGES 13/06/18

## COCKTAIL FUNCTION MENU

### 2 X COCKTAILS ON ARRIVAL

A selection of:

Aperol spritz  
Champagne cocktails  
French martinis  
Gin fizz  
Mimosas  
Moscow mules  
Negronis

Or feel free to discuss some other cocktails or beverages you have in mind.

BAR FOR DURATION OF THE FUNCTION – wine package 1

### GRAZING TABLE

Proscuito  
Smoked salmon – hand cut  
Salami  
Olives  
Babaganoush  
Tzatziki  
Pumpkin hummus  
Three cheese selection – soft, blue & hard  
Seasonal fruits  
Accompanying breads, crackers etc.

AND 5 CANAPES

Or

8 CANAPES INSTEAD

Please select from our canapes menu attached:

INDIVIDUAL BITE SIZED CAKES MADE TO ORDER – available as 1 canape selection

COFFEE & TEAS

\$99 pp + GST

## CANAPE MENU

### COLD SELECTION

- \* oysters natural or with with mignonette dressing
- \* seared tuna with sesame, wasabi and pickled ginger - GF
- \* buckwheat blinis with smoked salmon and horseradish cream – GF
- \* chicken finger sandwiches with celery and walnuts
- \* celeriac remoulade with proscuitto, mustard fruits & lavosh –GF
- \* asparagus & peperonata frittata - GF
- \* spiced pumpkin hummus, feta & dukkah en cruet - GF
- \* beetroot, goats cheese & walnut en cruet - GF

### HOT SELECTION

- Pea, ricotta & cherry tomato tartlets
- Mushroom, leek and gruyere arancini with truffle infused aioli – GF
- Corn and zucchini fritters with sweet chilli sour cream
- Crumbed haloumi with spicy tomato relish
- Mini lamb burgers with haloumi & eggplant caponata on brioche
- Tunisian sweet potato fillos with coriander yoghurt
- Mac'n'cheese croquettes with jalapeno mayonnaise
- Spicy chicken koftas with cumin yoghurt
- Pork, veal & fennel sausage rolls with tomato relish

## BUFFET FUNCTION MENU

COCKTAIL ON ARRIVAL

BAR FOR DURATION OF THE FUNCTION – wine package 1

2 CANAPES ON ARRIVAL – select from the canape menu attached

BUFFET STYLE LAYOUT (We create a double sided table with 2 of each dish)

WITH SELECTIONS FROM THE FOLLOWING MENU:

2 x proteins:

- Baked Tasmanian salmon fillet with a dill & caper salsa & grilled lemons
- Roasted free range chicken with lemon & sage stuffing
- Slow roasted lamb shoulder with smoked paprika & salsa verde
- Roasted pork loin with apple, rhubarb & ginger

3 x sides:

- Green beans/snow peas/peas with freekeh, mint & whipped tofu – vegan
- Asparagus/broccolini with quinoa, currants, pinenuts & salsa verde – GF/vegan
- Roasted cauliflower with barberries, hazelnuts & coriander yoghurt – GF/vegan
- Roasted carrots with puy lentils, preserved lemon yoghurt & dukkah – GF
- Spiced roasted pumpkin, chick peas, toasted pepitas & tahini – GF/vegan
- Apple & fennel coleslaw - GF
- Raddicchio, roquette, fennel, orange & feta salad - GF
- Ancient grain salad with pomegranate & pistachio -vegan
- Jalapeno mac'n'cheese

dinner packages include:

- Roasted potatoes with rosemary & garlic
- Mixed leaves salad with house dressing – GF/vegan

A selection of 2 of the following desserts:

- Lemon curd tart
- Cherry pie
- Flourless orange cake - GF
- Chocolate cake
- Friands – berry/chocolate/coffee & pecan - GF
- Vegan cakes can be arranged by order

All deserts are served with Chantilly cream

COFFEE & TEAS

\$109 pp + GST

## SIT DOWN DINNER MENU 1

### COCKTAIL ON ARRIVAL

BAR FOR THE DURATION OF THE FUNCTION – wine package 2

### FIRST COURSE

- See selection of 2 canapes from the menu  
Or
- A seated shared entrée of chatcutterie, olives and dips

### MAINS – CHOOSE FROM THE FOLLOWING:

#### 2 x proteins:

- Baked Tasmanian salmon fillet with a dill & caper salsa & grilled lemons
- Chermoula marinated market fish (barramundi/snapper/blue eye/harpuka) served with olives & preserved lemon
- Roasted free range chicken with lemon & sage stuffing
- Twice cooked free-range chicken in master stock & kaffir lime salt
- Slow roasted lamb shoulder with smoked paprika & salsa verde
- Roasted pork loin with apple, rhubarb & ginger
- Mustard crusted scotch fillet with horseradish cream

#### 3 x sides:

- Green beans/snow peas/peas with freekeh, mint & whipped tofu – vegan
- Asparagus/broccolini with quinoa, currants, pinenuts & salsa verde – GF/vegan
- Roasted cauliflower with barberries, hazelnuts & coriander yoghurt – GF/vegan
- Roasted carrots with puy lentils, preserved lemon yoghurt & dukkah – GF
- Spiced roasted pumpkin, chick peas, toasted pepitas & tahini – GF/vegan
- Apple & fennel coleslaw - GF
- Raddicchio, roquette, fennel, orange & feta salad - GF
- Ancient grain salad with pomegranate & pistachio -vegan
- Jalapeno mac'n'cheese

#### dinner packages include:

- Roasted potatoes with rosemary & garlic
- Mixed leaves salad with house dressing – GF/vegan

#### A selection of 2 of the following desserts:

- Lemon curd tart

- Cherry pie
- Flourless orange cake - GF
- Chocolate cake
- Friands – berry/chocolate/coffee & pecan - GF
- Vegan cakes can be arranged by order

All deserts are served with Chantilly cream

Or

- Cheese platters with a selection of 3 cheese (blue, hard & soft) with breads & crackers

COFFEE & TEAS

\$119 + GST

## SIT DOWN DINNER MENU 2

COCKTAIL ON ARRIVAL

BAR FOR THE DURATION OF THE FUNCTION – wine package 2

FIRST COURSE

3 CANAPES ON ARRIVAL

or

SEATED SHARE ENTREES - choose two from the following:

- Heirloom tomatoes with buffalo mozzarella, basil & aged balsamic
- Baby beetroots with ruby grapefruit/blood orange, smoked almonds & goat's curd
- Figs with witlof, walnuts, gorgonzola & honey (seasonal)
- Freshly shucked oysters – natural & with mignonette dressing
- Smoked salmon with red onion, capers & dill
- Tuna/salmon tartare with lavosh
- Chicken live pate with cornichons & brioche
- Homemade terrine with gentleman's relish
- Proscuito/jamon with melon, green olives & mint

MAINS – CHOOSE FROM THE FOLLOWING:

2 x proteins:

- Baked Tasmanian salmon fillet with a dill & caper salsa & grilled lemons
- Chermoula marinated market fish (barramundi/snapper/blue eye/harpuka) with olives & preserved lemon
- Roasted free range chicken with lemon & sage stuffing
- Twice cooked free range chicken in master stock with kaffir lime salt
- Slow roasted lamb shoulder with smoked paprika & salsa verde
- Roasted pork loin with apple, rhubarb & ginger
- Mustard crusted scotch fillet with horseradish cream

3 x sides:

- Green beans/snow peas/peas with freekeh, mint & whipped tofu – vegan
- Asparagus/broccolini with quinoa, currants, pinenuts & salsa verde – GF/vegan
- Roasted cauliflower with barberries, hazelnuts & coriander yoghurt – GF/vegan
- Roasted carrots with puy lentils, preserved lemon yoghurt & dukkah – GF
- Spiced roasted pumpkin, chick peas, toasted pepitas & tahini – GF/vegan
- Apple & fennel coleslaw - GF
- Raddicchio, roquette, fennel, orange & feta salad - GF
- Ancient grain salad with pomegranate & pistachio -vegan
- Jalapeno mac'n'cheese

dinner packages include:

- Roasted potatoes with rosemary & garlic
- Mixed leaves salad with house dressing – GF/vegan

A selection of 2 of the following desserts:

- Lemon curd tart
- Cherry pie
- Flourless orange cake - GF
- Chocolate cake
- Friands – berry/chocolate/coffee & pecan - GF
- Vegan cakes can be arranged by order
- Cheese platters with 3 cheeses (blue, soft & hard)

or

- A wedding/birthday cake made to order

or

- Espresso martinis all round

All deserts are served with Chantilly cream

COFFEE & TEAS

We can also tailor our menus for specific dietary requirements such as:

- Gluten free
- Fructose free
- Vegetarians
- Vegans
- Dairy free
- Nut allergies
- Etc.

\$129 pp +GST

## COCKTAIL SUGGESTIONS

Pimms #1 cup  
Gin fizz  
Aperol spritz  
Mimosa  
Moscow mule  
Negroni  
French martini  
Espresso martini

## BAR SELECTION- wine package 1

Sample brew – pale ale  
                                  golden ale  
Isola Augusta prosecco brut – NV – Italy  
Ingram Rd Pinot Grigio – Yarra Valley, Victoria  
Ingram Rd Pinot Noir - Yarra Valley, Victoria  
Daylesford & Hepburn mineral waters  
Supreme coffee  
Chai/hot chocolate  
T2 teas

## BAR SELECTION – wine package 2

AS ABOVE but also your choice of 2 more of the following wines –

Passing clouds Chardonnay. – Macedon ranges, Victoria  
Invivo Sauvignon Blanc – New Zealand  
Mount Trio Sangiovese Rose - Geographe, Western Australia  
Airlie Bank franc - Yarra Valley, Victoria  
Mount trio Shiraz - Porongurup, Western Australia

FIONA MCKERRELL

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