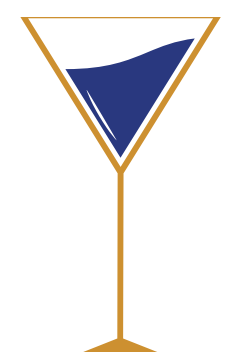




ROYAL MELBOURNE HOTEL

F U N C T I O N P A C K



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FINGER FOOD MENU



HOT

- Chicken Tikka skewers wraitha dipping sauce (gf)
- Lemon pepper dusted calamari w tartare sauce (gf)
- Crisp fried sesame marinated tofu with peanut & tahini sauce (vegan)
- Lamb Kofta skewers wsumac yogurt (gf)
- Tempura Prawn & tartare sauce
- Southern fried chicken tenderlions w RMH Zinger sauce (gf)
- King Island beef cocktail pies & tomato sauce
- Mushroom Arancini w Basil & Parsley Mustard Vinaigrette dipping sauce (vg)
- Pancetta & Red Pepper Arrancini w cheese dipping sauce
- Macedonian Cevapi spiced minced beef & lamb skewers w capsicum dip (gf)
- Lamb & harissa-spiced sausage rolls w tomato chutney
- Spinach & Fetta Spanakopita w tomato chutney (v)
- Falafel with hummus & spicy eggplant dip (v/g)
- Chicken Kiev Balls stuffed w garlic & herb butter served with Ranch sauce
- Gourmet pizza squares
 - Roasted pumpkin, spinach, Spanish onion, mushroom, red peppers, mozzarella & basil pesto oil. (V)
 - Chicken Fajita-Mexican-spiced chicken wgrilled peppers, spanish onions, sour cream, guacamole and salsa fresca.
 - Roasted lamb, baby spinach, caramelized onion, semi-dried tomato, feta & tzatziki
 - Gringo-Hot Calabrese salami, tomato, mozzarella, capsicum, bacon, onion, jalapeños & chilli emulsion

COLD

- Smoked Salmon and Dill cream cheese Blinis
- Poached prawn cutlet w lemon aioli (gf)
- Roasted vegetable frittata w tomato relish (v)
- Italian Bruschetta of tomato, feta & basil pesto & balsamic glaze on a toasted ciabatta (v)
- Marinated Vegetable skewers brushed w lemon herb (v)
- Steamed Bao rolls
 - Vegetarian with Tofu (vg)
 - BBQ pork with Hoisin sauce
 - Prawn
- California Rolls served with wasabi + soy sauce
 - Salmon (gf)
 - Teriyaki chicken
 - Vegetarian (gf/vg)
- Mini open toasted Ciabatta
 - Beef - roast beef, cherry tomato, cucumber, cos lettuce & horseradish aioli
 - Roast Chicken - Shredded roast chicken, cherry tomato,cos lettuce & seededmustard aioli
 - Grilled Eggplant , Capsicum with rocket (v)
- Japanese pancake with kimchi drizzled with vegan mayonnaise, sprinkled with toasted sesame. (Vegan)

6 - ITEM SELECTION
Choose
3 Hot + 2 Cold Items

\$30 per guest

10 - ITEM SELECTION
Choose
5 Hot + 3 Cold Items

\$40 per guest



PLATTERS

MIXED PLATTERS \$75 per platter

50-pieces per platter

- Vegetable spring rolls (v)
- Party Beef Pies
- Party Sausage Rolls
- Vegetable samosas (v)
- Spinach & ricotta parcels (v)

ANTI-PASTA PLATTER \$90 per platter (serves 10+ Guests)

A mixed platter of cured meats, cheeses, roast vegetables, olives & bread

Vegetarian option available without cured meat - \$85

GRAZERS \$8 each item

- Mini Bahn Mi (vegetable/vegan/pork/chicken)
- Beef burger sliders
- Chicken Burger sliders
- Veg-e burger sliders (v)
- Beer-battered Fish & chips with lemon wedge
- Mushroom & blue cheese risotto (vegan option without the blue cheese)

PIZZA PLATTERS \$75 per platter

40-slices per pizza

see a la carte menu for selection

Peperoni

Hawaiin

BBQ Aussie

Margherita (v)



SET MENU



Choose 2-options for set-menu alternate service

ENTREE

Chevapi (gf)

Macedonian spiced minced lamb & beef skewers w capsicum relish & flatbread

Lemon Pepper Calamari

Lightly dusted & crispy fried, served on a petit Greek salad with lemon & herb-infused olive oil

Smoked Salmon

Tasmanian Smoked Salmon w dill, spring onions, capers, crutons & parmesan, creamy ceasar dressing

Haloumi & Roquette Salad (v)

Golden grilled Haloumi, roast beetroot & wild roquette salad & crusty ciabatta. Finished with balsamic glaze

Crispy Pork Belly (gf)

Roasted pork belly w parsnip puree, pickled red cabbage w apple chutney

Seared Chicken

Chicken medallions stuffed w spinach & Fetta on Asparagus w a bearnaise sauce

MAIN

Tasmanian Salmon (gf)

Crispy skin Tasmanian salmon w roast garlic potato puree, grilled asparagus & garnished w lemon butter sauce

Roasted Maryland Chicken

with bacon, onion & mushroom in a red wine jus, served with chat potatoes & salad.

Char-Grilled Porterhouse (gf)

250g tender porterhouse char grilled and served w creamy mash, sautéed greens, Beans, Garnished w whole field mushrooms & red wine jus

Roast Lamb Rump

Rump Served with creamy garlic mashed potato & sautéed green beans. Garnished with blistered vine tomato & rosemary jus

Pork Cutlet (gf)

Seared pork cutlet w roast garlic potato puree, pickled red cabbage, cider relish & red wine jus

Roma Tomato & Bell Pepper Risotto (v)

Slow roasted selection of tomatoes, fire roasted capsicum & Spanish onion braised with Arborio rice and finished with mascarpone

DESSERT

Homemade sticky Date Pudding with caramel sauce and vanilla bean ice-cream.

Chocolate and raspberry mousse topped with berry coulis.

Dutch cinnamon apple Crumble served with vanilla bean ice-cream.

Macerated Berries in a lime with flaked mint and cream. (Vegan option without cream).

2-COURSE SET MENU

Alternate service

Entrée + Main

\$50 per guest

Main + Dessert

\$45 per guest

3-COURSE SET MENU

Alternate service

Entrée + Main + Dessert

\$55 per guest

Chefs will endeavour to cater for any dietary requirements where possible



BEVERAGE PACKAGES



STANDARD PACKAGE

TAP BEER

Carlton Draught
Great Northern Lager
Bulmers cider

WINE

Rothbury Estate Sparkling Cuvee
Rothbury Estate Semillon Sauvignon Blanc
T'Gallant Moscato
Rothbury Estate Cabernet Merlot
Seppelt The Drives Chardonnay

NON-ALCOHOLIC

Soft drink & Fruit Juice

3-hour Package = \$60 per head

4-hour package = \$65 per head

5-hour package = \$70 per head

PREMIUM PACKAGE

TAP BEER

Carlton Draught
Great Northern Lager
Bulmers cider
Mountain Goat
Pirate Life Pale Ale

WINE

Rothbury Estate Sparkling Cuvee
Seppelt 'the drives' Chardonnay
Rothbury Estate Semillon Sauvignon Blanc
Squeeling Pig Sauvignon Blanc
T'Gallant Procecco
T'Gallant Moscato
Rothbury Estate Cabernet Merlot
Squeeling Pig Rose
Squeeling Pig Tempranillo Shiraz

NON-ALCOHOLIC

Soft drink & Fruit Juice

3-hour Package = \$70 per head

4-hour package = \$75 per head

5-hour package = \$80 per head

- Add Basic Spirits + \$10 per head (first 2 hours) then \$10 per head for another 2 hours
Cocktail on Arrival - on request

* Prices & Selections are subject to change