



FUNCTION PACKS

629 BOURKE STREET. MELBOURNE
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CANAPES

HOT

CHICKEN SATAY SKEWERS WITH PEANUT SATAY SAUCE (GF)
LEMON PEPPER DUSTED CALAMARI WITH TARTARE SAUCE (GF)
LAMB KOFTA SKEWERS WITH SUMAC YOGURT
PRAWN BROCHETTE - PRAWN CUTLET SKEWER IN LEMON & THYME, WITH AIOLI (GF)
SOUTHERN FRIED CHICKEN TENDERLOINS WITH RMH ZINGER SAUCE (GF)
KING ISLAND BEEF COCKTAIL PIES WITH TOMATO SAUCE
PUMPKIN, SUNDRIED TOMATO & SPINACH ARANCINI BALLS WITH ROMESCO SAUCE (VG)
MACEDONIAN CHEVAPI SPICED MINCED BEEF SKEWERS WITH CAPSICUM SAUCE
LAMB & HARISSA SPICED SAUSAGE ROLLS WITH TOMATO CHUTNEY
SPINACH AND RICOTTA PASTIZZI WITH TOMATO CHUTNEY (V)
FALAFEL WITH HUMMUS & SPICY EGGPLANT SAUCE (V)
MEXICAN MEAT BALLS WITH MILD TOMATO SALSA
SWEET POTATO CROQUETTE (VG/GF)
TEXAS SMOKED BEEF SKEWER WITH RANCH SAUCE
GOURMET PIZZA SQUARES (MINIMUM OF 40):

- Little Italy - Lazy Gringo - Prosciutto - Vegetarian - Chicken Tikka - Hawaiian - Pepperoni

COLD

SMOKED SALMON BLINIS W DILL CREAM CHEESE
BAKED ZUCCHINI SLICE W TOMATO CHUTNEY (V/GF)

STEAMED BAO ROLLS:

- Pickled vegetable w chili jam
- BBQ pork with hoisin sauce
- Chicken with salad

ASSORTED CLUB SANDWICHES

CALIFORNIA ROLLS:

- Salmon (GF)
- Teriyaki chicken
- Vegetarian (V/GF)

ITALIAN BRUSCHETTA:

- Tomato, feta, basil pesto with a balsamic glaze (V)
- Roast beef with cherry tomatoes & rocket
- Grilled chicken with spinach & creole
- Artichoke with capsicum & rocket (V)

6 ITEM SELECTION

\$30 PER PERSON

4 HOT - 2 COLD

10 ITEM SELECTION

\$40 PER PERSON

6 HOT - 4 COLD

KEY: (V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE

PLATTERS

MIXED PLATTER \$75

50 mixed pieces of:

VEGETABLE SPRING ROLLS (VG)
BEEF PARTY PIES SAUSAGE ROLLS
VEGETABLE SAMOSAS (VG)
SPINACH & RICOTTA PASTIZZI (V)

PIZZA PLATTER \$75

*(Vegan cheese available extra \$10 per platter)
(GF base available extra \$10 per platter)*

Toppings:

PEPERONI
HAWAIIAN
BBQ AUSSIE
MARGHERITA (V)

ANTIPASTO PLATTER \$90

(Serves 10+ guests)

**A MIXED PLATTER OF CURED MEATS, CHEESES,
ROAST VEGETABLES, OLIVES AND BREAD**

(Vegetarian option available without cured meat \$85)

GRAZERS \$8 EACH

(Minimum of 20)

MINI BANH MI:
Vegetable / Vegan / Pork / Chicken

SLIDERS:
Chicken / Veg-o / Beef

FISH & CHIPS

CRISPY CRUMBED BEEF STRIPS & CHIPS

SINGAPORE NOODLE BOX

KEY: (V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE

SET MENU

ENTREE

CALAMARI (GF)

Dusted calamari in lemon pepper seasoning on rocket served with paw paw salsa, coriander chili and limes

CHICKEN SATAY

Malaysian style chicken with rice & salad served with a side of peanut satay sauce

GAMBAS AL AJILLO (GF)

Prawn cutlet cooked in garlic & hot paprika served on spanish saffron rice, peas & carrot

DUCK & PORK SPRING ROLLS

3 pieces of homemade 5 spice duck & pork mince with asian vegetable on a bed of asian chiffonade, rocket, spanish onion, bean shoots & pippins

HALLOUMI & ROCKET SALAD (V)

Grilled halloumi, roast capsicum and rocket served with crisp bread & finished with a balsamic glaze

PORK BERRY BITES (GF)

Pork bites on sauerkraut finished with a mixed berry glaze & roasted sesame seeds

PARISIAN GNOCCHI

Gnocchi cooked in brown butter, basil, cherry tomato, garlic & crispy prosciutto topped with parmesan

MAIN

SALMON FILLET

Crushed herb salmon fillet on garlic confi potato pure with roasted cherry tomato, asparagus & finished with almond & lemon glaze

SIRLOIN STEAK (GF)

Prime porterhouse char grilled & cooked to perfection with roast potato seasonal vegetables & a side of diane sauce or red wine jus

CHICKEN BREAST

French bone chicken kiev pocket with feta cheese, spinach & semi dried tomato served on roasted Mediterranean vegetables, roast potato and topped with white wine cream sauce

PORK & PISTACHIO CRUMB

Pork fillet crumbed in pistachio & herbs served on potato rosti accompanied with broad beans, carrots, peas & capsicum finished with red wine jus

TUSCAN PAPPARDELLE (VG)

Aromatic creamy sauce with spinach, beans, sundried tomato finished with vegan milk and basil pesto oil

PUMPKIN & GOATS CHEESE SALAD (V/GF)

Roasted pumpkin wedge with skin on in thyme & basil with mushroom, rocket, pomegranate seeds & capsicum topped with balsamic glaze & baked goats cheese

DESSERT

HOMEMADE STICKY DATE PUDDING (V)

Served with caramel sauce and vanilla bean ice cream

DUTCH CINNAMON APPLE CRUMBLE (V/GF)

Served with vanilla bean ice cream

CRÈME BRULE (V)

Served with vanilla ice cream

2 COURSE MENU

ENTREE & MAIN \$60

MAIN & DESSERT \$55

3 COURSE MENU

ENTREE, MAIN

& DESSERT \$70

ALL MEALS REQUIRE TWO SELECTIONS AND ARE SERVED
VIA ALTERNATE DROP

KEY: (V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE

DRINK PACKAGES

STANDARD PACKAGE

TAP BEER

Carlton draught
Great northern lager
Bulmer's cider

WINE

Rothbury estate sparkling cuvee
Rothbury estate Semillon sauvignon blanc
T'Gallant Moscato
Seppelt the drives shiraz
Rothbury estate cabernet merlot
Devil(ish) chardonnay

NON-ALCOHOLIC

Wolf Blass zero sauvignon blanc
Wolf Blass zero shiraz
Great northern zero bottle
Soft drink & juice

3 HOURS = \$60 PER PERSON

4 HOURS = \$65 PER PERSON

5 HOURS = \$70 PER PERSON

PREMIUM PACKAGE

TAP BEER

Carlton draught
Great northern lager
Bulmer's cider
Balter xpa
Pirate life pale ale

WINE

Rothbury estate sparkling cuvee
Rothbury estate Semillon sauvignon blanc
821 sauvignon blanc
T'Gallant Moscato
T'Gallant prosecco
Squealing pig rose
Devil(ish) chardonnay
Pepperjack Malbec
St Hubert's pinot noir
Rothbury estate cabernet merlot
Squealing pig tempranillo shiraz

NON-ALCOHOLIC

Wolf Blass zero sauvignon blanc
Wolf Blass zero shiraz
Great northern zero bottle
Soft drink & juice

3 HOURS = \$70 PER PERSON

4 HOURS = \$75 PER PERSON

5 HOURS = \$80 PER PERSON