

FUNCTIONS MENU

CANAPE SELECTION

The Lilli Pilly Package

Select 5 items for \$35 per person (8 pieces per person)

Select 7 items for \$40 per person (8 pieces per person)

**Subject to terms and conditions*

Breaded eggplant, salty plum tahini, dukkah
White anchovies, mozzarella, fennel, Warrigal salsa, crostini
Chicken liver parfait, rhubarb, wild aniseed, apple, brioche
House made pork & pistachio sausage rolls with bush tomato chutney
Cauliflower & salt bush croquettes, romesco
Potato and leek tortilla, onion soubise, wild spinach pistou
Pumpkin and Davidson spiced arancini, burnt honey mustard
Fire roasted eggplant frittata, goats curd, native dukkah
Chorizo, Botany greens & potato empanada, salsa roja
Popcorn cauliflower, smoked paprika, wild garlic alioli
Persian falafels, sesame dressing, wattle za'atar
Selection of miniature desserts

The Golden Wattle Package

Select 5 items for \$45 per person (8 pieces per person)

Select 7 items for \$55 per person (8 pieces per person)

The Golden Wattle package can include items from silver package

**Subject to terms and conditions*

Prawn, avocado, mint bush mayo & salmon roe po boys
Pulled pork, apple, pickled cooks cabbage bao buns
Shaved serrano ham, cured yolk, wild garlic, bruschetta
Kangaroo carpaccio, beetroot hummus, cherve pincho
SA octopus, kipfler potato, smoked lemon myrtle
Fried Queensland crocodile, fermented BBQ, sesame mayonnaise
Oysters natural, finger lime mignonette, seaweed salad
Beetroot cured salmon, goats curd, quinoa lavash
Gum smoked beef sirloin, polenta, truffle alioli
Apple cider glazed pork ribs, fennel, wattle za'atar
Mexican beef sliders, mountain pepper, cabbage & carrot slaw
BBQ duck, wattle seed crepes, pickled cucumber, iceburg
Selection of miniature desserts

Function additional menu options

Kids platters \$50/ \$100

Party pies, sausage rolls, sandwiches, chicken strips - Serves 5 or 10

Antipasto platters \$120

Marinated vegetables, cured meats, cheese, olives, bread, dips - Serves 10

Cheese platters \$120

Three varieties, fruit, crackers, paste - Serves 10

Seasonal fruit platters \$60

Serves 10

FUNCTIONS MENU

SEATED FUNCTION MENU

Entrée

- Roasted pumpkin soup, wattleseed spiced sour cream & damper croutons **V**
- Pan-fried giant brown mushroom, confit tomato, balsamic & wattleseed polenta **V LG**
- Blue swimmer crab croquettes, finger lime remoulade & black garlic aioli **LG**
- Pickled pork & pistachio terrine, bullhorn pepper jam & kutjera milk bun
- Fried Queensland crocodile, gochujang bbq sauce, pickled cucumber & sesame mayonnaise **LG**

Main course

- Miso roasted sweet potato, grilled endive, native seed mix & turmeric spiced Yoghurt **V LG**
- Warrigal green curried snapper with young mango, bean shoots & pink grapefruit salad **LG**
- Bannockburn chicken breast, roasted kumara, wild garlic butter & seaside leaf oil **LG**
- Beef cheek braised in master stock, creamed celeriac puree & broccoli leaves **LG**
- Grilled southern kangaroo, heirloom carrots, purple collard & cocoa husk jus **LG**

Sides

Can be added with an additional cost

- Saltbush damper & whipped burnt butter **V**
- Bush fired local olives, olive oil, sticky balsamic & grilled focaccia **V**
- Fennel, apple & seaside leaves with dried manuka honey, burnt orange **V LG**
- Smoked beetroot hummus with goats' cheese & macadamia za'atar **V LG**
- Kipfler potatoes, native spinach, Persian fetta & tahini dressing **V LG**

Desserts

- Tonka bean crème brule, rhubarb & rosella jam, biscotti
- Chocolate delice, black sesame anglaise & wattleseed crumbs **LG**
- Apple & almond cream tart with salted honeycomb & 'emu apple' ice cream **LG**
- Cheese plater with artisanal cheeses and accompaniments

SET MENU OPTIONS

All courses include house made damper with Murray River salted golden syrup butter

\$49 two courses

- Chef's selection of sharing plates
- Alternate drop of main meal

\$59 three courses

- Chef's selection of sharing plates
- Alternate drop of main meal
- Dessert

\$69 three courses

- Alternate drop of entree
- Alternate drop of main meal
- Alternate drop of dessert

Additional \$5 per person for tea & coffee

LG = Low Gluten V = Vegetarian N = Contains nuts

**This is an example of our function menu and is subject to seasonal change*

**Minimum numbers apply*

**All dietary requirements can be catered for with prior notice*

**Minimum spend on beverages*

WEDDING PACKAGES

COCKTAIL PACKAGE - \$120 PER PERSON

4-hour duration with inclusions as listed below

Selection of 8 canapes served over a 2.5hr period
4-hour standard beverage package
Cutting of wedding cake
Tea and coffee station
Room hire
Audio system

SIT DOWN PACKAGE - \$140 PER PERSON

4-hour duration with inclusions as listed below

A selection of 3 varieties of canapes served on platters on the table
Alternate entrees choose 2 or choose 3 additional charge
Alternate main course choose 2 or choose 3 additional charge
or
Alternate dessert choose 2 or choose 3 additional charge

STANDARD BEVERAGE PACKAGES

Soft Drink/ Juices
Sou west lager & light beer
Oakdene blue label NV Sparkling Geelong
Austins 6'6 Chardonnay
Kirlie Vintners Sauvignon Blanc Geelong 2021
Ricca Terra Bullets before Cannonballs Riverland SA

**Minimum spend applies*