

CANAPE FUNCTION

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 lamb and saltbush sausage rolls with bush tomato chutney GF
Leek & manchego croquettes with native spinach chimichurri V GF
Harissa spiced cauliflower & chickpea frittata with whipped goats cheese V GF
Green pea, mint & Persian feta arancini with wild garlic alioli V GF
Sweet corn & zucchini fritters, native spiced coconut yoghurt V GF
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

Prawn, avocado, mint bush mayo and salmon roe po boys
Pulled pork, apple and pickled cabbage bao buns
Shaved serrano ham, cured yolk, wild garlic, bruschetta
Kangaroo carpaccio, beetroot hummus, cherve pincho
octopus, kipfler potato, smoked lemon myrtle
Flash fried Queensland crocodile with sambal matah GF
Oysters natural, finger lime mignonette, seaweed salad
Beetroot cured salmon, goats curd, quinoa lavash
Thai crab cakes with macadamia & lemon myrtle nahm jim GF
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

SEATED FUNCTION MENU

Entrée

Flash fried crocodile with crispy noodles, chayote, apple and sambal matah salad LG
Baby cos, white anchovies, cured yolk, pecorino, bacon and mountain peppered ranch
Chargrilled Octopus, parmesan and seaweed arancini, seaside leaves and red mojo LG
Fried Burrata with pepperonata, focaccia, shaved fennel and wild garlic pistou V

Main course

Twice baked cauliflower souffle, smoked macadamia romesco, & roasted pear N V
Tasmanian salmon fillet, pickled daikon, edamame, cultured cream & white miso LG
Pan roasted chicken breast, bush spinach, broccolini & gochujang butter
Chargrilled lamb rump, chickpea tagine, spiced hummus, & pepper leaf labna LG

Sides

Can be added with an additional cost

House made Damper with whipped wattle seed and ricotta butter V \$8
Roasted beetroot, macadamia, green pea hummus, crostini, goats' cheese and cassava NV \$10
Mixed leaves, native spinach and orange salad with orange blossom dressing V LG \$12
Crunchy kipfler potatoes, chimichurri, foir di latte and crispy Warrigal leaves V LG \$12

Desserts

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

\$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 entrée, alternate drop of main meal, alternate drop of dessert.

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.

WEDDING PACKAGES

COCKTAIL PACKAGE - \$120 PER PERSON

- 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 of \$5 pp)
 - Alternate main course choose 2 (or choose 3 additional charge of \$8 pp)
 - Alternate dessert choose 2 (or choose 3 additional charge of \$5 pp)