

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, iceberg
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

Fried crocodile Bao's, pickled red onion, apple, hot mint and fermented chilli mayo.

Crab meat spring rolls with green mango salad and aniseed myrtle.

Venison carpaccio, Persian feta, pickled lilly pilly, truffle oil and damper crumble.

Saganaki cheese, strawberry gum quince, pistachio and bush honey. V N

Main course

Roasted blue pumpkin with spiced eggplant, saltbush and macadamia gremolata. V N

Pan fried barramundi with fennel, potato and olive bisque. LG

Braised lamb neck and pepper leaf with spiced eggplant and cauliflower miso puree. LG

Crispy fried spatchcock with coconut desert curry, papaya slaw and papadam's. LG

Sides

Can be added with an additional cost

House made damper with black olive and truffle butter. V **8**

Yellow dahl, wild garlic yoghurt, spiced eggplant and chickpea crackers. V LG **10**

Wedge salad with blue cheese ranch, bacon, Reggiano and bush tomato crumb. **12**

Kipfler potato, black sesame tahini, goat curd and fried Warrigal leaves. V LG **12**

Cauliflower fritters, fresh mozzarella, pomegranate and macadamia romesco. V LG **16**

Baby gem lettuce, seaside leaves, mountain pepper green goddess, pecorino. V LG **12**

Desserts

Grilled chocolate and beetroot mud cake, tigers milk ice cream and wattleseed anglaise.

Caramel miso parfait, saffron poached pear, vanilla cream and saltbush crumble. LG

Passionfruit curd, pepper berry meringue, raspberry and lemon myrtle sorbet. LG

Cheese plate (60 grams, select 1 or 2) with 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)