

## 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

Ricotta gnocchi, lardo, poached egg, truffle brown butter, pinenuts & saltbush  
Scallops in the half shell, pea puree, wakame salad & finger lime Furikake LG  
Fried crocodile with potato straws, green mango, bean shoot salad & nuoc cham LG  
Pickled pork terrine, goats curd, pickled beetroot, gum leaf honey & damper crumbs

### Main course

Grilled beef porterhouse, whipped potatoes, broccoli leaves & pepper leaf Dianne LG  
Braised saltbush duck leg with lentils, kipfler, pickled red cabbage & stone fruit LG  
Snapper fillet with red curry bisque, papaya, hot mint & native spinach salad LG  
Roasted kumara with chickpeas, cashew & babaganoush and wild garlic yoghurt V LG

### Sides

Can be added with an additional cost

House made damper with salted golden syrup butter. V 8  
Roasted kipfler, black sesame tahini, goats curd & Warrigal leaves V LG 12  
Popcorn cauliflower, roasted macadamia, salsa roja and fried herbs V LG 12  
Mixed lettuce & seaside leaves, seeded mustard & aniseed myrtle V LG 10

### Desserts

Apple & almond cream tart with bush honeycomb & lilly pilly ice cream LG  
Chocolate & white miso delice with candied golden beets & pork fat anglaise LG  
Vanilla panna cotta, Billy tea caramel, raspberry sorbet & lemon myrtle meringue LG

### \$49 two courses

Chef's selection of sharing plates and alternate drop of main meal, or alternate drop of main course and dessert.

### \$59 three courses

Chef's selection of sharing plates, alternate drop of main meal and 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)