

CANAPE FUNCTION

The Lilli Pilly Package

Select 4 items for \$22 per person

Select 5 items for \$27 per person

Select 7 items for \$40 per person

**Subject to terms and conditions*

Smoked salmon, crème fraiche, brioche & wattleseed furikake
Corn & zucchini fritters with turmeric & aniseed myrtle spiced yoghurt V GF
House made lamb & green pea sausage rolls with bush tomato relish GF
Potato, cheddar & native spinach omelet with French onion mousse V GF
Popcorn cauliflower with bush honey & mustard seed mayo V GF
Pumpkin & saltbush arancini with wild garlic alioli V GF
Fire roasted eggplant frittata with saltbush & whipped salsa verde V GF
Individual chorizo, potato & warrigal quiches with onion jam GF
Grilled Mushroom, rosti potato & bush tomato relish
Selection of petit house made dessert

The Golden Wattle Package

Select 5 items for \$40 per person

Select 7 items for \$55 per person

Louisiana fried chicken & native coleslaw po boys
Prawn, avocado, bush mint & salmon roe po boys
Roasted pork belly, apple, cabbage & hoisin bao buns
Kangaroo carpaccio, onion jam & baked parmesan polenta GF
Flash fried Queensland crocodile with chipotle mayo GF
Cured salmon, crème fraiche, brioche & wattleseed furikake
crab & rice paper spring rolls with wild garlic alioli GF
Mountain peppered beef sliders with native slaw
BBQ duck, wattleseed crepes, cucumber & iceberg lettuce
Selection of petit house made 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

Shitaki mushroom risotto, wild spinach, truffle oil & Parmigiano Reggiano LG V
Salmon and finger lime crudo, rosti potato, celeriac, flying fish roe & dill LG
Fried siracha crocodile, kewpie, shaved cabbage, bean shoot & Thai basil slaw LG
Seared local venison loin, gribiche, pickled onion & baked parmesan polenta LG

Main course

Fried eggplant wedges, cauliflower skordalia, pickled vegetables & salsa roja LG V
Lamb neck fillet braised with tahini & saltbush, kumara tagine & chermoula LG
Pan fried barramundi fillet, ruby grapefruit, fennel, kipfler & gochujang butter milk
Baked chicken saltimbocca, potato gratin, tomato sugo & wattleseed tapenade LG

Sides

Can be added with an additional cost

House made damper with café de Paris butter 8

Roasted kipfler potatoes, ground olives, fried warrigals & saltbush aioli LG V 12
Mixed lettuce & shaved fennel with bee pollen & strawberry gum dressing LG V 10
Fried polenta chips with pepper berry, romesco & shaved pecorino LG V 12

Desserts

Goats curd crème brulee, rosella jam, almond biscotti & spiced Chantilly
Grilled chocolate & beetroot brownie with saltbush & honeycomb ice cream LG
Honey & lavender panna cotta, mango sorbet and 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)