

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

Burrata with grilled peaches, pickled green tomatoes, damper & seaside leaves V
Gem lettuce, cured yolk, yeast flakes, serrano ham & pepperleaf Caesar DF GF
Saganaki cheese with compressed watermelon & gum leaf honey yoghurt V GF
Blue swimmer crab lasagna with karkalla wakame & tomato gochujang

Main course

Cauliflower schnitzel with eggplant caponata, pea tendrils & aniseed myrtle V DF GF
Chicken breast stuffed with wild spinach, truffle potato & toasted hay blanc GF
Pan fried snapper fillet with chickpea tagine, kohlrabi salad & saltbush bisque
Slow cooked beef brisket, wild garlic pâté, potato pave & café au lait jus GF

Sides

Can be added with an additional cost

House made damper with dried seaweed butter & furikake 8
Roasted kipfler potatoes with bravas sauce & fried warrigal leaves G 12
Baby cos & wild spinach with miso dressing & burnt saltbush honeycomb V GF 10
Pan fried broccolini with native garlic pistou, almonds & shaved parmesan 12

Desserts

Chocolate & miso crèmeux with wattleseed ice cream & poached pear GF
Yuzu curd with lemon myrtle meringue shards & blood orange sorbet GF
Cheese plate with accompaniments

\$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)