



# FUNCTION

## PLATTERS

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\$100 per platter. Each platter caters for 8-10 guests

### **GRAZING BOARD**      GFO

antipastos, selection of smoked & cured meats, Tasmanian cheeses, dried & fresh fruits, marinated olives, semi-dried tomatoes, hummus, crackers & crispy breads,

### **POPCORN CHICKEN**

marinated fried chicken, peri peri mayo

### **CALAMARI**      GFO

crumbed squid, aioli

### **TEMPURA PRAWNS**

japanese sesame sauce

### **SPRING ROLLS**

pork minced, sweet chilli sauce

### **ARANCINI**      VGO

mushrooms, aioli

### **FRIED DUMPLINGS**

pork & chives, soy ginger sauce

### **FISH BITES**

tempura fish, tartare sauce

### **SAUSAGE ROLLS**

beef & sun dried tomato, relish

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# FUNCTION

## SET MENU

Two Courses \$60pp | Three Courses \$70pp  
Alternate drop: an additional \$5pp, per course

CREATE YOUR OWN MENU FROM THE DISHES BELOW. THERE ARE THREE OPTIONS FOR EACH COURSE, PLEASE SELECT ONE FROM EACH COURSE TO CREATE YOUR OWN MENU.

### ENTREE SELECTION

SEAFOOD CHOWDER || potato & leek, scallops, prawns, white fish

MUSHROOM ARANCINI || hollandaise sauce, parmesan cheese **VGO**

BEEF SATAY SKEWER || teriyaki marinade, capsicum salsa, fried shallots **GF**

### MAINS SELECTION

MARKET FISH || sweet potato curry, cherry tomatoes, bokchoy **GF/DF**

SIRLOIN STEAK || 200g steak, creamed potato, broccolini, jus **GF**

ROASTED CHICKEN BREAST || roasted potatoes, broccolini, gravy **GF**

### DESSERT SELECTION

MANGO PANNA COTTA || burnt white chocolate, whipped cream, sponge

STICKY DATE PUDDING || butterscotch sauce, vanilla ice cream, berries

PETIT FOUR DESSERTS || chef's selection

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