



FUNCTIONS MENU

CANAPES

Minimum of 20 per canape or grazer selection

COLD CANAPES - \$4 each

Smoked Trout Toast celeriac puree, cannellini bean salsa, dill

Rare Beef minted pea mousse, roasted artichoke, brioche

Oyster mignonette, cucumber pearls

Pork Hock Terrine apple remoulade, cheese cracker

Black Olive Sable quark, roasted cherry tomato, globe basil

Spicy Peanut & Vegetable Rice Paper Rolls nuoc cham

HOT CANAPES - \$4 each

Roasted Pumpkin Gougeres goats cheese, herbs, caramelised walnut crumb

Caramelised Pork Belly parsnip blini, green apple, horseradish

3 Cheese Arancini saffron aioli

Beer Cheese Toasted Sandwich confit baby leek, watercress

Char Grilled Baby Corn raisin & mustard glaze, curry mayonnaise

Braised Beef Empanadas red chili mole

GRAZERS - \$6 each

Miniature Pork Belly Bahn Mi pickled cucumber, coriander, chilli, crushed peanuts, pate

Robbins Island Wagyu Beef Pie crushed peas, semi-dried tomato relish

Chorizo & Spiced Apple Sausage Roll tomato kasundi

Cheeseburger Slider pickles, jack cheese, American mustard, ketchup

Slow Roasted Cauliflower Slider apple & caraway slaw, pickles

Korean Fried Chicken kim chi mayo

DESSERTS - \$4.50 each

Lemon Meringue Tartlet

Salted Caramel Eclair

Raspberry & Chocolate Torte

Chocolate Pecan Brownie

PLATTERS - caters 30 pax

ANTIPASTO & CHARCUTERIE - \$120

Casalingo bersola, gypsy ham, Victorian pirocudo, Istra mild chorizo

House marinated Mount Zero olives, piccalilli, garlic marmalade, house made flatbread

CHEESE BOARD - \$120

Chef's selection of local & imported cheeses (Maffra cheddar, gorgonzola dolce picante, Gippsland brie)

Roasted green apple, house-made garlic marmalade, lavosh, red wine flatbread

Pork & Fennel Sausage Roll apple relish, fennel salt - \$90

Pie floater crushed peas, tomato relish - \$90

SET MENU

Alternate drop table service, suitable for those dining in the City View, Legends Lounge or for larger seated groups in our function space.

\$60 Per Head – Three course service, choice of two items from each course

\$45 Per Head – Two course service, choice of two mains, and either two desserts or two entrées

Side dishes can be added to share at \$8 per dish

ENTREES

Slow Braised Pork Belly apple & garlic puree, confit carrot

Wild Mushroom Risotto garlic marmalade, parmesan, marjoram

Roasted Beetroot blue lentils, rye grain, barley, caramelised walnuts, goats cheese, herbs

Poached Chicken Breast roasted apple, pumpkin veloute, watercress, smoked almonds

Pan Seared Jamon Crusted Tuna millet cake, potato puree

MAIN

Pan Fried Barramundi carrot veloute, broad beans, fennel, sea succulents, bisque oil

12hr Beef Short Rib roasted pumpkin, black garlic puree, tahini, toasted rye grain

Orecchiette Brassicas cannellini beans, marjoram, burnt butter, grain mustard, salt ricotta

Confit Chicken Maryland caramelised red cabbage, bacon, potato pave, beurre blanc

Zaatar Rubbed Lamb Fillet cauliflower couscous, hummus, spiced pine nuts, smoked yoghurt

DESSERTS

Sticky Ginger & Pear Pudding dark brown sugar butterscotch, vanilla gelato

Vanilla Bean Panna Cotta mango curd, milk crumb

SIDES

Seasonal Vegetables toasted almond butter

Baby Gem Lettuce cucumber, radish, garlic crumbs, buttermilk dressing

Duck Fat Potatoes garlic, rosemary, sea salt

Watercress Salad pickled onion, red wine vinaigrette

Broccoli Salad avocado, smoked almonds, watercress, citrus yoghurt

Thick Cut Fries garlic mayo

SHARING MENU

Minimum 15 people / \$65 Per Person

Side dishes can be added to share at \$8 Per Dish

WARM FRESH BREAD cultured butter, Murry River Pink salt

ENTREES

Hummus, spiced pine nuts, house made flatbread

3 Cheese Arancini beef ragu, fennel

Roasted Beetroot blue lentils, rye grain, barley, caramelised walnuts, goats cheese, herbs

MAINS

Whole Korean Fried Chicken kim chi, pickled cucumber, kewpie mayo, mini milk buns

Whole Roasted Eggplant quark, lemon & herb toasted almonds, house-made flat bread, pomegranate molasses

Slow Braised Beef Brisket roast pumpkin & black garlic puree, tahini, toasted rye grain

PETIT FOURS

Raspberry & Chocolate Torte

Lemon Meringue Tart

Mini Salted Caramel Eclairs

OPTIONAL SIDES

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