

Catering

ON - SITE OPTIONS

Our ethos is to create and support food practices that are beautifully grown, sustainable, seasonal and local. Our friendly and professional service and innovative approach to event management mean that your function will always be memorable.

Menu Package

Dinner dining experience prepared and served with love at the Hotel

- 2 course \$45 per person (main, dessert)
- 3 course \$60 per person (entree, main, dessert)

Chef's Menu

4 course \$60 or 5 course \$70 (or 6 if you'd like to add cheese) this selection showcases the seasonal menu and gives you a taste of many of the delicious dishes on offer.....a real foodie experience!

Shared table Menu

Choose from a selection of main and side dishes, platters down the middle of the table. A perfect way for guests to eat, share and feast

- 4 dishes (2 mains/2 sides) & dessert \$50

Canape style Menu

Refer to canapes menu
add Dessert canapé @ \$4 each
Full cakes @ \$70 each (serves 12-16)
* *Minimum numbers apply.*
* *Individual canapes can be selected with no minimum if in addition to other menus.*

BBQ series Garden Party Menu

Work with Paddy and our kitchen crew to make the best Texan style Barbie ever, priced from \$35 - \$50 per person, nibbles, meats, salads, sides and breads!
add a couple of canapes or dessert & make an event out of it!

Catering

'TO GO' OPTIONS

Prepared with love, picked up and served by you. Delivery and service by arrangement – fees apply.

Salads Seasonal salads – \$60 per platter
Sample – chickpea, pumpkin & goats cheese with herbs & lemon or Roasted cauliflower, parmesan & herbs
(serves 6 for lunch or 10 as a side)

Tarts Tarts, pastry & frittata \$9 per person (add a seasonal salad to this for a great lunch)

Antipasto La Famiglia – antipasto style \$22 per person
Cured meats, terrine, olives, cheeses, pickled and grilled vegetable platter and breads

Sweet things Biscuits \$2.00 ea
Individual tarts \$4.00 ea
Individual slices \$4.00 ea

Cakes Cakes as a dessert – picked up
22 cm (serves 8 as dessert) \$50
26 cm (serves 12 as dessert) \$70

Cheese cakes, zucchini, lime & pistachio cake, hazelnut torte, mud cake, lemon tart, carrot & walnut cake (just to name a few).

Cakes for special occasions are also available, send us a picture or call to discuss requirements and prices.

Catering

FINGER FOOD, CANAPES & PARTY FOOD

Shared platters and tables

\$18 per person

1. Antipasto - cured meats, smoked meats and salami with marinated vegetable accompaniments, fresh breads and olives
2. Selection of international and domestic cheeses with breads, crisps, pastes and jams

Canapés Individual

Beef tartare with pecorino on crusty bread \$4

Local smoked trout and native lime on blini \$4

Corn and haloumi beignets with avocado mayo \$4

Spiced squab rilette on toasts and agrodolce currants \$5

Cherry-smoked duck and piccalilli salad \$5

Smoked beef short rib taco with tomato and chipotle salsa \$5

Sliders in Brioche buns

\$5 each

Fried chicken and slaw

Slow cooked pork, dill pickles

Lamb with spiced beetroot relish

Served on Spoons

\$5 each

Braised spiced lamb and mash

Braised beef cheek in white wine on polenta

Poached chicken with tarragon butter sauce

Pork, red wine and rosemary ragu with spaghetti pieces

** sample menu subject to change with the seasons*