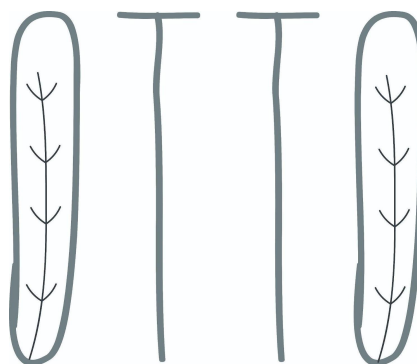




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Family style 'shared platter' dinner menu: Premium Format Menu: August 2026

Mains mix of meats:

Per head

Two / Three

Three course - Canapes

- Family style shared platter mains

- Sweets

\$74 / \$82

Want canapes with drinks on arrival?

For pre-dinner nibbles we suggest 3 items/head, eg from a mix of these four:

Roast beef on yorkshire pudding

Mushroom arancini

Smoked salmon on potato rosti

Duck spring rolls

Vegan & GF

GF

Family Style mains: Shared platters for guests to help themselves to

*These are our suggested dishes, but let us know if you want more options

Meats *

Choose two or three meats

Slow cooked leg of lamb with rosemary & onion marmalade

GF/DF

Roasted beef sirloin with a seeded mustard topping and horseradish cream

GF

Oven-baked salmon with a dill topping and fresh herbed crème fraiche

GF

Chipotle chicken

GF

Vegetarian / Vegan option:

Roasted capsicum stuffed w rice & tofu

GF

Four salads / sides *

Quinoa, chickpea, roast capsicum & rocket

GF/Vegan

Kumara, goats cheese, pickled red onion

GF

Broccoli, soba noodle, sesame & edamame bean

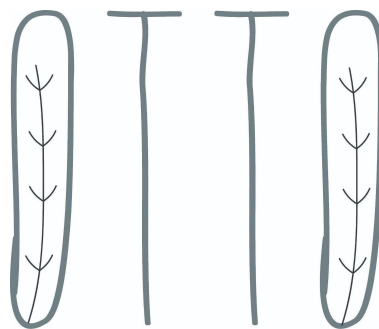
Gourmet roast potatoes

GF

Sweets to finish

Shared platters of mixed mini sweets - 1.5 items ea

Eg mini lemon meringue tarts, chocolate truffles, mini rhubarb & butterscotch cake



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Family style 'shared platter' dinner menu: Regular Format

Menu: August 2026

Ideal for large groups

- available for functions inhouse or out catered

The menu shows our recommendations (but let us know if you want to consider other menu options).

			Per head
One course	- Family style shared platter mains		\$42.5
Two course	- Family style shared platter mains	- Sweets	\$50
Two course	- Canapes	- Family style shared platter mains	\$58.5
Three course	- Canapes	- Family style shared platter mains - Sweets	\$66

Want canapes with drinks on arrival?

For pre-dinner canapes we suggest 3 items/head, eg from a mix of: **\$14.4/head**

Lamb koftas

GF

Smoked salmon on potato rosti

GF

Spinach & caramelised onion croquettes

Vege

Mains: **Shared platters for guests to help selves to**

\$42.5/h

Asian beef cheek with star anise

GF

Moroccan Chicken with harissa & tzatziki

GF

Kumara salad with pickled red onion & goats cheese

GF/Vege

Red cabbage slaw with Asian sesame dressing

Vege

Gourmet roast potatoes with garlic

GF

Sweets to finish

Shared platters of mixed mini sweets - 1.5 items ea **\$7.5/h**

Eg mini lemon meringue tarts, chocolate truffles, mini rhubarb & butterscotch cake

On a tighter budget?

We can do a similar **three course menu for \$59.5/head**

Budget format: Same mains format as above

- just with slightly less canapes (2.5/head) and mini sweets (1/head)