# FUNCTIONS MENU 

## GRAZING TABLE

MIN 40 PEOPLE


#### Abstract

\$28.00PP | 4 CHOICES FROM SECTION A AND 2 CHOICES FROM SECTION B \$33.00PP | 5 CHOICES FROM SECTION A AND 2 CHOICES FROM SECTION B \$38.00PP | 6 CHOICES FROM SECTION A AND 2 CHOICES FROM SECTION B \$43.00PP | 7 CHOICES FROM SECTION A AND 2 CHOICES FROM SECTION B \$48.00PP | 8 CHOICES RROM SECTION A AND 2 CHOICES FROM SECTION B \$53.00PP | 10 CHOICES FROM SECTION A AND 2 CHOICES FROM SECTION B \$60.00PP | 12 CHOICES FROM SECTION A AND 2 CHOICES FROM SECTION B


## SECTION A

## Beef sliders

Chicken schnitzel sliders Arancini

Lamb skewers with pita and tzatziki
Chicken satay skewers
Antipasto platter
Salt n pepper squid
Pasta boats
Pies and sausage rolls
Calamari
Meatballs
Kafta
Mini quiche
Spinach and ricotta puffs
Cake (choc, banana, carrot, cheese cake)

## SECTION B

Spring rolls
Mini bruschetta
Mozzarella sticks
Wedges
Pita bread with hummus


## BUFFET

MIN 40 PEOPLE

## \$40 PER HEAD

Mussels in Napolitana sauce
1 types of pasta
Fish or chicken
Roasted veggies
Salad

## \$45 PER HEAD

Mussels in Napolitana sauce
1 types of pasta
Fish or chicken
Salt n pepper squid
Roasted veggies
Salad

## \$50 PER HEAD

Mussels in Napolitana sauce
2 types of pasta
Fish or chicken (barramundi)
Salt $n$ pepper squid
Roasted veggies
Salad

## \$60 PER HEAD

Mussels in Napolitana sauce
2 types of pasta
Fish (barramundi)
Chicken
Salt $n$ pepper squid
Roasted veggies
Salad

## \$65 PER HEAD

Antipasto platter
Mussels in Napolitana sauce
2 types of pasta
Fish (barramundi)
Chicken
Salt $n$ pepper squid
Roasted veggies
Salad

ADD\$5.OOPP FOR
THE CAKE OR FRUIT

## SIT DOWN MENU

FROM \$55.00PP

Shared Antipasto platter
Two choices of pasta in middle table
Shared (barramundi, chicken)

If you want the whole restaurant to yourself, you need min spend of $\$ 2,000.00$ otherwise $\$ 350$ room hire applies.

## Cakeage $\$ 2.00 \mathrm{pp}$

Security guard required for 16th, 18th, 21st and 40th. 1 guard for 50 people / 2 guards for 100 people.


