



BREAKFAST

\$36 PER PERSON

PLEASE SELECT SIX OPTIONS

Three cold items and three hot items

STAND UP SERVICE OF HOT AND COLD ITEMS INCLUDING:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water

ADD FURTHER HOT AND COLD SELECTIONS TO YOUR PACKAGE

- \$6 per person, per item

NETWORKING BREAKFAST

COLD

Pot-set yoghurt, berry compote and coconut granola **GF V**

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

Açaí pot with strawberry, blueberry and puffed quinoa **GF NF V**

Caramelised onion and mushroom quiche **NF V**

Buckwheat pikelets with whipped double cream and strawberry jam **NF V**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

HOT

Scrambled eggs and smoked salmon on sourdough **NF**

Smoked ham, Parmesan béchamel and gruyère cheese toastie **NF**

Paprika-spiced omelette, homemade baked beans and chorizo **GF**

Breakfast slider: egg, bacon, cheese and tomato sauce on a brioche bun **NF**

Double smoked ham and cheese croissant **NF**

Tomato and cheese croissant **NF V**

Grilled halloumi, sweet potato hash and avocado bruschetta **V**

\$38 PER PERSON

PLEASE SELECT ONE HOT PLATED ITEM

PRESET SHARED ITEMS ON THE TABLE:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water
- Chef's selection of Danish and croissant
- Preserves
- Sliced seasonal fruit

ALTERNATING UPGRADE AVAILABLE

- \$6 per person

PLATED BREAKFAST

Breakfast enchiladas, Mexican scrambled eggs, chorizo, salsa, cheese, sour cream, blistered tomato **NF**

Ham and cheese omelette, chipolata, hash brown, grilled tomato, olive oil and sea salt **GF NF**

Classic eggs benedict with English muffin, ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes* **NF**

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato **NF**

Scrambled egg, smoked salmon, dill hollandaise, multigrain bread and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and Chantilly cream **NF**

Smashed avocado, sunny side up egg, maple-glazed bacon, goat fetta, tomato and toasted sourdough **NF**

Potato and onion rosti, grilled asparagus, mushroom, confit vine tomato, poached eggs, hollandaise sauce* **NF GF V**

**max. 250 for soft poached egg*

\$39 PER PERSON

STATION SERVICED AS A BUFFET INCLUDING:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Spring or infused water

BUFFET BREAKFAST

COLD

Bakery basket - Chef's selection of Danish and croissant **V**

Preserves, butter **V**

Chef's selection of mini sweet muffins **V**

Chef's selection of flavoured yoghurt **V**

Sliced seasonal fruit **VG**

Homemade bircher muesli **GF V**

HOT

Grilled breakfast chipolatas **GF NF**

Hash browns **GF NF**

Grilled tomatoes, olive oil, sea salt and thyme **DF GF NF VG**

Crispy bacon rashers **DF GF NF**

Sautéed mushrooms, thyme and butter **GF NF V**

Scrambled eggs **GF NF**



MORNING & AFTERNOON TEA

INCLUDING:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

AVAILABLE ON REQUEST:

- Soy milk, almond milk and decaf

TEA & COFFEE SERVICE

TEA & COFFEE BREAK

- 45 minutes \$5.5 per person

CONTINUOUS TEA & COFFEE

- 4 hours \$9.9 per person
- 6 hours \$12.9 per person
- 8 hours \$15.9 per person

NESPRESSO SERVICE *(max. 200 guests)*

- 45 minutes \$9.9 per person
- 4 hours \$12.9 per person
- 6 hours \$15.9 per person
- 8 hours \$18.9 per person

BARISTA COFFEE CART* *(includes barista)*

- 4 hours \$350.00
- 8 hours \$500.00

ADDITIONS

- Selection of juices in jugs \$4 per person

**All coffees charged on consumption [\$3.70 per coffee – one size]*

\$6 PER PERSON, PER ITEM

Items offered in conjunction with a
Tea & Coffee Service package

MORNING & AFTERNOON TEA

BAKERY

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Double-smoked ham and cheese croissant **NF**

Spinach, artichoke and four cheese scroll **NF V**

Orange and almond cake **DF GF**

HEALTHY

Seasonal fruit cups with Greek yoghurt and honey
GF NF V

Açaí pots with strawberry, blueberry and puffed
quinoa **GF NF V**

Chocolate, almond and walnut bliss balls **DF GF VG V**

Date, apricot and oat bliss ball **DF NF VG V**

Homemade Swiss bircher muesli, oats, natural
yoghurt, fruit and honey **V**

SAVOURY

Chef's selection of finger sandwiches

Selection of soft, blue and hard Australian cheese
with crisp breads, dried fruits and grapes **V**

Mini beef pies served with tomato sauce **NF**

Mini sausage rolls with tomato sauce **NF**

Roast vegetable pastizzi **V**

Caramelised onion and mushroom quiche **NF V**

SWEET

Scone with whipped cream and strawberry jam **V**

Assorted mini Magnums **V**

Salted caramel popcorn brownie **V**

Orange jaffa slice **GF**

Passionfruit meringue tart **V**

Raspberry-filled lamingtons **GF NF V**



LUNCH

OPTION 1

\$28 PP

PLEASE SELECT THREE (3) ITEMS

- Two (2) from Sandwiches, Wraps & Turkish Bread
- One (1) from Hot Bites

OPTION 2

\$34 PP

PLEASE SELECT FOUR (4) ITEMS

- Two (2) from Sandwiches, Wraps & Turkish Bread
- One (1) from Hot Bites
- One (1) from Salad Bowl

GRAZING STATION OF SELECTED OPTIONS INCLUDING:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Sandwiches, Wraps & Turkish Bread**
- Hot Bites
- Salad Bowls

WORKING & NETWORKING LUNCH

SANDWICHES

Roasted tomato, bocconcini, caramelised onion, basil pesto, balsamic glaze on focaccia **NF V**

Roast beef with grilled onions, cheddar cheese, rocket, and tomato jam on sourdough **NF**

Cuban sandwich - smoked leg ham, pulled pork, Swiss cheese, pickle and mustard relish on ciabatta **NF**

WRAPS

Flame grilled peri-peri chicken wrap, roasted capsicum and shredded cos lettuce **DF NF**

Crumbed chicken wrap, red cabbage, smoked cheddar cheese, sprouts and chipotle mayonnaise **NF**

Caramelised beetroot wrap, balsamic, walnuts, sundried tomato, spinach, and pesto **DF VG**

Pulled lamb, olives, jalapeño, lettuce, onion, tomato, garlic aioli wrap **NF**

TURKISH BREAD

Salami, tomato, Brie cheese with a herb mayonnaise on Turkish bread

Za'atar-spiced chicken, garlic mayonnaise, lettuce and avocado relish on Turkish bread **NF**

Grilled eggplant, zucchini, capsicum, lettuce, crumbled fetta and hummus on Turkish bread **NF V**

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- One (1) from Hot Bites

OPTION 2

\$34 PP

PLEASE SELECT FOUR (4) ITEMS

- Two (2) from Sandwiches, Wraps & Turkish Bread
- One (1) from Hot Bites
- One (1) from Salad Bowl

GRAZING STATION OF SELECTED OPTIONS INCLUDING:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- Sandwiches, Wraps & Turkish Bread
- **Hot Bites**
- **Salad Bowls**

WORKING & NETWORKING LUNCH

HOT BITES

Tex-Mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw in a charcoal brioche bun

Crispy pork belly, cannellini beans and chorizo ragout **GF NF**

Chicken satay skewers with fresh coriander and fried shallots **DF**

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage **NF**

Spicy prawn Po' Boy, shredded lettuce, tomato, onion and Sriracha aioli **NF**

Mac and cheese bites with spicy aioli **NF V**

Stir fried chicken, chilli, and vegetable Mie Goreng

Roast vegetable pastizzi **V**

SALAD BOWLS*

Roasted root vegetables, carrot, heirloom beets, quinoa and halloumi **GF NF V**

Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and Parmesan **NF**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette **GF V**

Roasted cauliflower, tri-colour quinoa, rocket, artichoke, goat's cheese, radish, currants and a creamy tahini dressing **GF NF V**

*Option to add a protein for \$4 per person

- grilled chicken
- beef
- smoked salmon

\$45 PER PERSON

PLEASE SELECT FIVE (5) ITEMS:

- One (1) from Small Bites
- One (1) from Salads
- Two (2) from Hot Dishes
- One (1) from Sweet Treat

GRAZING STATIONS INCLUDING:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads

MENU OPTIONS

- **Small Bites**
- **Salads**
- Seafood & Meat
- Sweet Treats

CONFERENCE LUNCH

SMALL BITES

Peri-peri chicken sliders with tomato, cheese and chipotle sauce **NF**

Chicken satay skewers with fresh coriander and fried shallots **DF**

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage **NF**

Sticky Asian pork belly bao bun with spring onion, chilli and hoisin sauce **DF**

Mac and cheese bites with spicy aioli **NF V**

Toasted sourdough bruschetta, tomato, basil, balsamic, bocconcini, champagne vinaigrette **NF V**

Char-grilled chicken Souvlaki with cucumber and garlic tzatziki **GF NF**

SALADS

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette **GF V**

Caprese salad with vine ripened tomatoes, burrata, basil and olive oil **GF NF V**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Roast beetroot, hazelnut, goat's cheese, rocket and horseradish dressing **GF V**

Vietnamese glass noodle salad with prawn, spring onion, bean sprouts, chilli and lime dressing **DF GF NF**

\$45 PER PERSON

PLEASE SELECT FIVE (5) ITEMS:

- One (1) from Small Bites
- One (1) from Salads
- Two (2) from Hot Dishes
- One (1) from Sweet Treat

GRAZING STATIONS INCLUDING:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads

MENU OPTIONS

- Small Bites
- Salads
- **Hot Dishes**
- **Sweet Treats**

CONFERENCE LUNCH

HOT DISHES

Butter chicken with basmati rice, yoghurt and coriander **GF**

Honey-glazed pork belly with cannellini beans and tomato stew **GF NF**

Moroccan-spiced lamb rump, couscous, olives and fetta

Crispy-skin salmon, fennel, orange and caper vinaigrette **DF GF NF**

Pan-seared gold band snapper, fresh tomato and onion salsa, capers, charred lemon and a confit garlic rouille **GF NF**

Herb roasted chicken, rosemary potatoes, Italian sausage, white wine and butter sauce **NF**

Slow cooked beef cheek in red wine sauce with creamy mashed potato **GF NF**

Spiced eggplant Penang curry, green peas, chilli, coconut, pandan rice **DF NF VG**

Roasted Moroccan style cauliflower, Puy lentils, pine nuts, golden raisins and tahini **DF GF VG**

SWEET TREATS

Mini chocolate-filled French donuts **NF V**

Assorted macarons and éclairs **V**

White chocolate panna cotta, salted caramel and banana cake verrine **NF V**

Assorted mini cheesecakes **V**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

White chocolate, pecan, and cranberry blondie **V**

Portuguese egg tart **V**

TWO COURSE **\$60 PP**

Entrée / Main or Main / Dessert

THREE COURSE **\$70 PP**

Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

- \$6 per person, per course

SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of assorted chocolates

MENU OPTIONS

- **Entrée**
- Main
- Dessert

PLATED LUNCHEON

COLD ENTRÉE

Buffalo mozzarella, Serrano ham, avocado mousse and crème fraîche **GF**

Torched black cobia kingfish, lime miso vinaigrette, kimchi mayonnaise and fried capers **DF GF NF**

Ginger and soy glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw and black sesame dressing **DF NF**

Baked beetroots, herb sauce, horseradish, gribiche, fetta and walnuts **V**

Seared tuna, horseradish cream, caper and parsley oil, buttermilk, shimeji mushroom and lumpfish caviar **GF NF**

Poached prawns, jamon Iberico, watercress pesto, celeriac and truffle velouté with a fig vincotto **GF NF**

Tea smoked duck breast, elderflower gelée, foie gras, rhubarb, pomegranate and port reduction and quince jam
GF NF DF

HOT ENTRÉE

Pepper-crusting Wagyu sirloin, green mustard vinaigrette and honey-glazed turnips **GF NF**

Honey-glazed pork belly, apple and celery remoulade with Amatriciana sauce **GF NF**

Grilled Rottneest Island scallops, black pudding, white anchovy, celeriac purée, pickled mushroom and green oil
GF NF

Seared artichoke, confit garlic, roast pumpkin purée, roast potato, quinoa and goat's cheese fetta **GF NF V**

TWO COURSE

\$60 PP

Entrée / Main or Main / Dessert

THREE COURSE

\$70 PP

Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

- \$6 per person, per course

SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of assorted chocolates

MENU OPTIONS

- Entrée
- **Main**
- Dessert

PLATED LUNCHEON

MAIN

Cone Bay barramundi, cauliflower purée, whipped potato, broccolini and caper beurre blanc **GF NF**

Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus **GF NF**

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato **GF NF**

Black Angus beef fillet, celeriac gratin, baby leek, water chestnut, seeded mustard and confit garlic cream **GF NF**

Confit duck leg, sweet potato fondant, sautéed mushroom, blueberry gastrique and duck jus **GF NF**

Herb-roasted chicken breast, butternut, red pepper purée, Spanish chorizo and Brussel sprouts **GF NF**

Beer and honey glazed pork belly, burnt apple purée, compressed apples, red cabbage, kalettes, whole mustard and pork crackling crumbs **GF NF**

Seared Tasmanian salmon, charred spring onion, kipfler potatoes, lemon aspen sauce and saltbush **GF NF**

Braised lamb shank, confit garlic and mashed potato, roasted baby carrots and shiraz jus **GF NF**

Spiced pumpkin and fetta cannelloni, confit garlic sauce, arrabiatta, Parmesan and extra virgin olive oil **NF V**

TWO COURSE

\$60 PP

Entrée / Main or Main / Dessert

THREE COURSE

\$70 PP

Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

- \$6 per person, per course

SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of assorted chocolates

MENU OPTIONS

- Entrée
- Main
- **Dessert**

PLATED LUNCHEON

DESSERT

Passionfruit curd tartlet, mango sorbet, meringue shards and cream cheese mousse **NF V**

White chocolate panna cotta, banana cake, butterscotch and almonds **V**

Blueberry and mascarpone mousse, almond dacquoise and berries **GF V**

Salted caramel cheesecake, popcorn, white chocolate milk clusters and vanilla pashmak **NF V**

Dark chocolate tart, whisky ganache, nibs, wattle seed crème, tonka bean and raspberries **V**

SHARED DESSERT PLATTER WITH YOUR CHOICE OF THREE DESSERT CANAPÉS:

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gâteau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**

\$55 PER PERSON

PLEASE SELECT SIX (6) ITEMS:

- One (1) from Salads
- Two (2) from Mains
- Two (2) from Sides
- One (1) from Desserts

BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Salads**
- **Mains**
- Sides
- Desserts

BUFFET LUNCH SERVICE

SALADS

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **DF GF NF V**

Roast beetroot, hazelnut, goat's cheese, rocket and horseradish dressing **GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Rocket, Parmesan, olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Gado-gado, boiled egg, fried tofu, red cabbage and carrot in spicy peanut sauce **DF V**

Barbecue chicken chopped salad, red beans, sweet corn, tomato and creamy ranch dressing **NF**

MAINS

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki **GF NF**

Slow cooked beef cheeks in red wine sauce **NF**

Butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **DF GF NF**

Teriyaki salmon with toasted sesame seeds, spring onion and Asian greens **DF GF NF**

Pan-fried Cone Bay barramundi with shaved fennel, capers and a lemon butter emulsion **GF NF**

Moroccan chicken tagine with preserved lemons and olives **DF NF**

Vegetarian Napoletana pasta bake **NF V**

\$55 PER PERSON

PLEASE SELECT SIX (6) ITEMS:

- One (1) from Salads
- Two (2) from Mains
- Two (2) from Sides
- One (1) from Desserts

BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- Salads
- Mains
- **Sides**
- **Desserts**

BUFFET LUNCH SERVICE

SIDES

Duck fat roasted new potatoes with rosemary sea salt **DF GF NF**

Creamy mashed potatoes **GF NF V**

Fried rice with pork, spring onion and ginger **GF NF**

Steamed basmati rice **DF GF NF VG V**

Honey-glazed roasted root vegetables **GF NF**

Roasted pumpkin, garlic, sage and cream **GF NF V**

Garlic and ginger kailan **DF GF NF VG V**

String beans and pancetta **DF GF NF**

DESSERTS

Pistachio éclairs **V**

Chocolate truffle and espresso gateau **V**

Jaffa mousse cake **V**

Cinnamon milk tart **V**

Mini chocolate filled French donuts **NF V**

Lemon meringue tart **V**

Salted caramel popcorn brownie **V**

Apple and rhubarb crumble tart **V**

Assorted macarons **V**

Assorted mini cheesecakes **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

'LITE' LUNCH BAG **\$22 PP**

'DELUXE' LUNCH BAG **\$30 PP**

Each bag is designed to serve one person for a breakout or working 'On the Go' lunch .

EACH BAG IS INCLUSIVE OF:

- 600mL water, or
- 390mL soft drink

'ON THE GO' LUNCH BAGS

'LITE' LUNCH BAG

Sandwich or wrap

Whole fruit

Cake slice

Cheese, crackers and Vegemite

'DELUXE' LUNCH BAG

Chef's selection of gourmet sweet muffins **V**

Sandwich or wrap

Seasonal fruit cup

Cake slice

Flavoured fruit yoghurt

Selection of artisan cheese and crackers

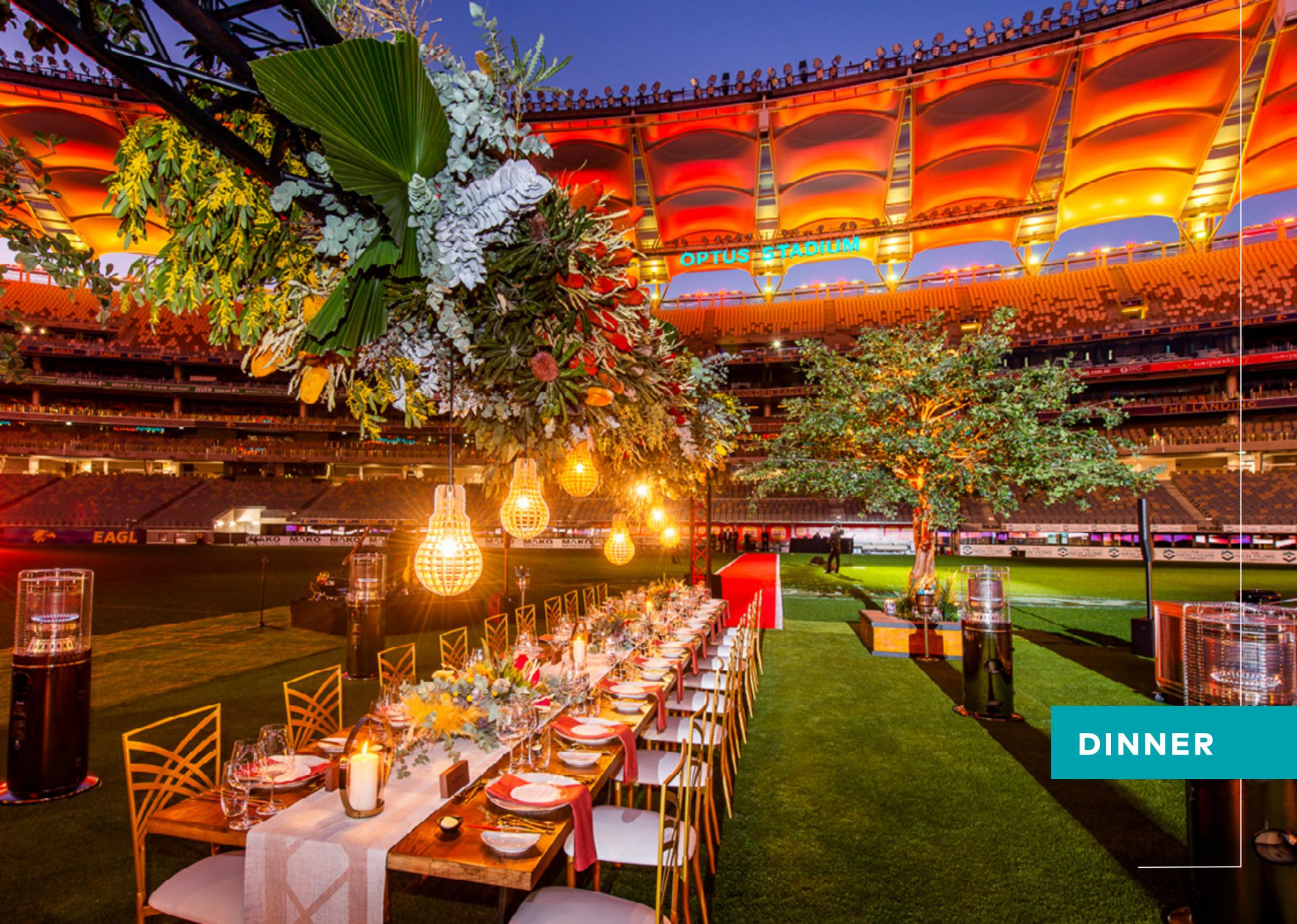


PLATTERS

EACH PLATTER SERVES 10 PEOPLE

PLATTERS

Sliced seasonal fruit V	\$65
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$75
Satay chicken and beef skewers, coriander and fried shallots	\$75
Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips	\$75
Lamb, rosemary and mint pastizzi	\$80
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayo	\$85
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$90
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$90
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$90
Peri-peri chicken sliders with tomato, cheese and chipotle sauce	\$95
Tex-Mex pulled beef brisket and pork rib sliders, cheese sauce, coleslaw in charcoal brioche buns	\$95
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$110
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$120



OPTUS STADIUM

DINNER

PREMIUM

\$70 PP

PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

DELUXE

\$80 PP

PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

ADDITIONAL MAINS

- \$10 per person, per dish

ADDITIONAL DISHES (OTHER)

- \$8 per person, per dish

DINNER BUFFET SERVED INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Platters**
- **Salads**
- Mains
- Sides
- Desserts

BUFFET DINNER SERVICE

PLATTERS

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **DF NF**

Spiced Camembert, chive, beer and caraway seed dip, pretzels and laugen rolls **NF V**

Smoked salmon, capers, onion and horseradish **GF NF**

Assorted sushi - maki rolls, nigiri and sashimi **DF GF**

Mezze platter of grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi dried tomato and tzatziki **V NF GF**

Mexican platter of corn chips, guacamole, tomato salsa, and nacho cheese dip **V**

SALADS

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **DF GF NF V**

Roast beetroot, hazelnut, goat cheese, rocket and horseradish dressing **GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **DF GF NF**

Rocket, Parmesan, olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Gado-gado, boiled egg, fried tofu, red cabbage and carrot in spicy peanut sauce **DF V**

Barbecue chicken chopped salad, red beans, sweet corn, tomato and creamy ranch dressing **NF**

PREMIUM

\$70 PP

PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

DELUXE

\$80 PP

PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

ADDITIONAL MAINS

- \$10 per person, per dish

ADDITIONAL DISHES (OTHER)

- \$8 per person, per dish

DINNER BUFFET SERVED INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- Platters
- Salads
- **Mains**
- **Sides**
- Desserts

BUFFET DINNER SERVICE

MAINS

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki **GF NF**

Slow cooked beef cheeks in red wine sauce **NF**

Butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **DF GF NF**

Teriyaki salmon with toasted sesame seeds, spring onion and Asian greens **DF GF NF**

Pan-fried Cone Bay barramundi with shaved fennel, capers and a lemon butter emulsion **GF NF**

Moroccan chicken tagine with preserved lemons and olives **NF DF**

Vegetarian Napoletana pasta bake **NF V**

SIDES

Duck fat roasted new potatoes with rosemary sea salt **DF GF NF**

Creamy mashed potatoes **NF GF V**

Fried rice with pork, spring onion and ginger **GF NF**

Steamed basmati rice **DF GF NF VG V**

Honey-glazed roasted root vegetables **GF NF**

Roasted pumpkin, garlic, sage and cream **GF NF V**

Garlic and ginger kailan **DF GF NF VG**

String beans and pancetta **DF GF NF**

PREMIUM

\$70 PP

PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

DELUXE

\$80 PP

PLEASE SELECT:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

ADDITIONAL MAINS

- \$10 per person, per dish

ADDITIONAL DISHES (OTHER)

- \$8 per person, per dish

DINNER BUFFET SERVED INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- Platters
- Salads
- Mains
- Sides
- **Desserts**

BUFFET DINNER SERVICE

DESSERTS

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gateau **V**

Salted caramel popcorn brownie **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**

Mini chocolate filled French donuts **NF V**

Assorted mini cheesecakes **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

TWO COURSE **\$75 PP**

Entrée / Main or Main / Dessert

THREE COURSE **\$85 PP**

Entrée / Main / Dessert

FOUR COURSE **\$95 PP**

Antipasto platter (per table) /
Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

- \$7 per person, per course

PRE-DINNER CANAPÉS

30 MINUTE SERVICE - \$15 PP

Chef's selection of three items
(two cold and one hot)

BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of assorted chocolates

MENU OPTIONS

- Entrée
- Main
- Dessert

PLATED DINNER

COLD ENTRÉE

Buffalo mozzarella, Serrano ham, avocado mousse and crème fraîche **GF**

Torched black cobia kingfish, lime miso vinaigrette, kimchi mayonnaise and fried capers **DF GF NF**

Ginger and soy glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw and black sesame dressing **DF NF**

Baked beetroots, herb sauce, horseradish, gribiche, fetta and walnuts **V**

Seared tuna, horseradish cream, caper and parsley oil, buttermilk, shimeji mushroom and lumpfish caviar **GF NF**

Poached prawns, jamon Iberico, watercress pesto, celeriac and truffle velouté with a fig vincotto **GF NF**

Tea smoked duck breast, elderflower gelée, foie gras, rhubarb, pomegranate and port reduction, quince jam
GF NF DF

HOT ENTRÉE

Pepper-crusting Wagyu sirloin, green mustard vinaigrette and honey glazed turnips **GF NF**

Honey-glazed pork belly, apple and celery remoulade with Amatriciana sauce **GF NF**

Grilled Rottneest Island scallops, black pudding, white anchovy, celeriac purée, pickled mushroom and green oil
GF NF

Seared artichoke, confit garlic, roast pumpkin purée, roast potato, quinoa and goat's cheese fetta **GF NF V**

TWO COURSE **\$75 PP**

Entrée / Main or Main / Dessert

THREE COURSE **\$85 PP**

Entrée / Main / Dessert

FOUR COURSE **\$95 PP**

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- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of assorted chocolates

MENU OPTIONS

- Entrée
- **Main**
- Dessert

PLATED DINNER

MAIN

Cone Bay barramundi, cauliflower purée, whipped potato, broccolini and caper beurre blanc **GF NF**

Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus **GF NF**

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato **GF NF**

Black Angus beef fillet, celeriac gratin, baby leek, water chestnut, seeded mustard and confit garlic cream
GF NF

Confit duck leg, sweet potato fondant, sautéed mushroom, blueberry gastrique and duck jus **GF, NF**

Herb-roasted chicken breast, butternut, red pepper purée, Spanish chorizo and Brussel sprouts **GF, NF**

Beer and honey glazed pork belly, burnt apple purée, compressed apples, red cabbage, kalettes, whole mustard
and pork crackling crumbs **GF NF**

Seared Tasmanian salmon, charred spring onion, kipfler potatoes, lemon aspen sauce and saltbush **GF NF**

Braised lamb shank, confit garlic and mashed potato, roasted baby carrots and shiraz jus **GF NF**

Spiced pumpkin and fetta cannelloni, confit garlic sauce, arrabbiata, Parmesan and extra virgin olive oil **NF V**

TWO COURSE **\$75 PP**

Entrée / Main or Main / Dessert

THREE COURSE **\$85 PP**

Entrée / Main / Dessert

FOUR COURSE **\$95 PP**

Antipasto platter (per table) /
Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

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(two cold and one hot)

BUFFET SERVICE INCLUSIVE OF:

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- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of assorted chocolates

MENU OPTIONS

- Entrée
- Main
- **Dessert**

PLATED DINNER

DESSERT

Passionfruit curd tartlet, mango sorbet, meringue shards and cream cheese mousse **NF V**

White chocolate panna cotta, banana cake, butterscotch and almonds **V**

Blueberry and mascarpone mousse, almond dacquoise and berries **GF V**

Salted caramel cheesecake, popcorn, white chocolate milk clusters and vanilla pashmak **NF V**

Dark chocolate tart, whisky ganache, cacao nibs, wattle seed crème, tonka bean and raspberries

SHARED DESSERT PLATTER WITH YOUR CHOICE OF THREE DESSERT CANAPÉS:

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gâteau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**



COCKTAIL

ONE HOUR PACKAGE \$22 PP

Choice of two (2) cold and three (3) hot canapé

TWO HOUR PACKAGE \$35 PP

Choice of two (2) cold & four (4) hot canapés and one (1) substantial item

THREE HOUR PACKAGE \$52 PP

Choice of three (3) cold & four (4) hot canapés and two (2) substantial items

FOUR HOUR PACKAGE \$62 PP

Choice of four (4) cold & five (5) hot canapés, two (2) substantial items and one (1) dessert

FIVE HOUR PACKAGE \$84 PP

Choice of four (4) cold & five (5) hot canapés, two (2) food stations, one (1) dessert

**Oyster Station \$5pp extra*

All items are one piece per person unless otherwise noted.

ADDITIONAL CANAPÉS

- \$6 per person, per item

ADDITIONAL SUBSTANTIAL CANAPÉS

- \$11 per person, per item

ADD A FOOD STATION

- Prices as listed

MENU OPTIONS

- **Cold**
- **Hot**
- Substantial
- Dessert
- Food Stations

COCKTAIL RECEPTION

COLD

House-smoked salmon, wakame salad and ponzu dressing **DF GF NF**

Tuna tartare, cornichon, sesame, pickled cucumber and Kewpie mayonnaise on crisp bread **DF NF**

Sesame cone filled with coconut and ginger poached chicken, chilli, lime and coriander **DF**

Vegetable and tofu rice paper rolls with pickled vegetables, herbs and lime juice and lemongrass sauce **DF GF NF VG**

Freshly shucked oyster with ponzu, shallot and cucumber lime dressings **DF GF NF**

Lime, garlic, ginger and coriander crab with coconut, laksa foam and chilli in a black charcoal cone **NF**

Aburi prawn nigiri with spiced mayonnaise, soy, wasabi and pickled cucumber **DF GF NF**

Roasted butternut and ricotta tart, rosemary honey glaze **NF V**

Wagyu beef striploin, harissa-spiced hummus, goat's cheese fetta and cornichon relish **GF**

Roast beetroot, caramelised onion and fennel tart, chive and lemon emulsion **NF V**

HOT

Fried jalapeños stuffed with cream cheese, served with tomato relish **NF V**

Lamb kofta, tzatziki and tabbouleh **GF NF**

Mini beef Wellingtons and Béarnaise sauce **NF**

Seared scallops, chorizo and Amatriciana sauce **NF**

Maple-glazed pork belly, apple slaw and bacon sugo **DF GF NF**

Spicy fried chicken wings with chipotle mayonnaise

Soft Italian meatballs with arrabiata sauce **NF**

Roasted vegetable pastizzi **V**

Cajun-spiced prawns, garlic cream, charred corn and coriander oil **NF**

Mac and cheese bites with spicy aioli **NF V**

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- \$6 per person, per item

ADDITIONAL SUBSTANTIAL CANAPÉS

- \$11 per person, per item

ADD A FOOD STATION

- Prices as listed

MENU OPTIONS

- Cold
- Hot
- **Substantial**
- **Dessert**
- Food Stations

COCKTAIL RECEPTION

SUBSTANTIAL

Chicken satay with jasmine rice, peanut sauce, coriander and fried shallots

Grilled Teriyaki chicken slider, wasabi aioli, Asian slaw in a mini charcoal bun **NF**

Buffalo mozzarella, tomato and basil ravioli in Pomodoro sauce with Grana Padano **NF V**

Pan-fried gnocchi, pumpkin, spinach, sage and burnt butter sauce **NF V**

Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on brioche bun

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage **NF**

Butter chicken with basmati rice and garlic naan

Mexican bowl of chilli beef, corn chips, sour cream, guacamole and Mexican cheese **GF NF**

Lamb, rosemary and mint pastizzi

Stir-fried chicken, chilli and vegetable Mie Goreng

DESSERT

Pistachio eclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gateau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**

ONE HOUR PACKAGE **\$22 PP**

Choice of two (2) cold and three (3) hot canapé

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ADDITIONAL CANAPÉS

- \$6 per person, per item

ADDITIONAL SUBSTANTIAL CANAPÉS

- \$11 per person, per item

ADD A FOOD STATION

- Prices as listed

MENU OPTIONS

- Cold
- Hot
- Substantial
- Dessert
- **Food Stations**

COCKTAIL RECEPTION

FOOD STATIONS

I'M GOING TO GET JALAPEÑO BUSINESS **+\$20 PP**

Nachos: tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese **NF**

Soft tortilla, taco-spiced lamb shoulder, cumin yoghurt with pickled red cabbage **NF**

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **DF GF NF**

SALAMI GET THIS STRAIGHT **+\$16 PP**

Cheese and charcuterie:

- Salami, coppa, prosciutto, bresaola, chorizo, mortadella **NF**
- Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

BEEN THINKING BAO YOU* **+\$18 PP**

Steamed bao buns:

- Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **DF GF NF**
- Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli **NF**

YOU'RE UN-BURGER-LIEVABLE **+\$18 PP**

Slider duos:

- Wagyu beef patty, bacon, cheese, tomato relish and pickle on brioche bun **NF**
- Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun **NF**

YOU'RE SECOND TO NAAN **+\$20 PP**

Butter chicken **GF**

Chickpea and lentil dhal **NF V**

Naan bread and pappadums **NF V**

Raita **GF NF V**

**Chef included with station*

ONE HOUR PACKAGE \$22 PP

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All items are one piece per person unless otherwise noted.

ADDITIONAL CANAPÉS

- \$6 per person, per item

ADDITIONAL SUBSTANTIAL CANAPÉS

- \$11 per person, per item

ADD A FOOD STATION

- Prices as listed

MENU OPTIONS

- Cold
- Hot
- Substantial
- Dessert
- **Food Stations**

COCKTAIL RECEPTION

FOOD STATIONS

PASTA LA VISTA, BABY*

+\$19 PP

Fusili pasta, meatballs, passata arrabiata, basil and ricotta **NF**

Penne aglio olio, roasted garlic, extra virgine olive oil, sundried tomato and pecorino **NF V**

Italian breads with balsamic, olive oil **NF**

SO WE MEAT AGAIN*

+\$19 PP

Carvery with your choice of:

- Pork roast with crackling, apple sauce, gravy and honey-glazed vegetables **DF GF NF**;
- Roast beef sirloin, gravy, horseradish, mustard and smashed rosemary and sea salt potato **DF GF NF**; or
- Roast leg of lamb, mint jelly, pan sauce and duck fat potato **DF GF NF**

THE WORLD IS YOUR OYSTER*

+\$26 PP

4 oysters per person

- Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi **DF GF NF**

DONUT WORRY, BE HAPPY

+\$13 PP

Chef's selection of glazed donuts, mini chocolate-filled French donuts **NF V**

Assortment of lollies

ALL YOU CAN SWEET

+\$15 PP

Chef's selection of three decadent desserts, cookies, lolly jars and other delights **V**

**Chef included with station*



BEVERAGES

ONE HOUR	\$24 PP
TWO HOURS	\$30 PP
THREE HOURS	\$36 PP
FOUR HOURS	\$40 PP
FIVE HOURS	\$43 PP

UPGRADE YOUR PACKAGE

SPIRIT UPGRADE (INCLUDES MIXERS) - \$11 PP

30mL pours of house spirits:

- Gordon's Gin & Tonic 4.5%
- Smirnoff Pure Vodka, Lime & Soda 4.5%
- Bundaberg Rum & Cola 4.6%
- Johnnie Walker Scotch & Cola 4.6%
- Bulleit Bourbon & Cola 4.5%

POL ROGER RESERVE CHAMPAGNE - \$27.5 PP

(maximum 4 hours service)

PENFOLDS MAX'S CHARDONNAY - \$4 PP

LEEWIN ESTATE ROSÉ, MARGARET RIVER WA - \$2 PP

Please note

Beer and cider will be either packaged or draught dependent on event space.

WATTLE BEVERAGE PACKAGE

SPARKLING & WINE

Wolf Blass Bilyara Sparkling Brut

BAROSSA VALLEY, SA

Hartog's Plate Sauvignon Blanc Semillon

MARGARET RIVER, WA

Hartog's Plate Cabernet Merlot

MARGARET RIVER, WA

BEER & CIDER

Side Track XPA 3.5%

GAGE ROADS BREWERY

Pipe Dreams Coastal Lager 4.2%

GAGE ROADS BREWERY

Single Fin Summer Ale 4.5%

GAGE ROADS BREWERY

Atomic Pale Ale 4.7%

GAGE ROADS BREWERY

Hello Sunshine Cider 5.0%

GAGE ROADS BREWERY

SOFT DRINK

Coca-Cola

Coca-Cola No Sugar

Sprite

Lift

Mt Franklin Still Water

Mt Franklin Sparkling Water

Keri Orange Juice

ONE HOUR	\$29 PP
TWO HOURS	\$35 PP
THREE HOURS	\$41 PP
FOUR HOURS	\$44 PP
FIVE HOURS	\$47 PP

UPGRADE YOUR PACKAGE

SPIRIT UPGRADE (INCLUDES MIXERS) - \$11 PP

30mL pours of house spirits:

- Gordon's Gin & Tonic 4.5%
- Smirnoff Pure Vodka, Lime & Soda 4.5%
- Bundaberg Rum & Cola 4.6%
- Johnnie Walker Scotch & Cola 4.6%
- Bulleit Bourbon & Cola 4.5%

POL ROGER RESERVE CHAMPAGNE - \$27.5 PP

(maximum 4 hours service)

PENFOLDS MAX'S CHARDONNAY - \$4 PP

LEEWIN ESTATE ROSÉ, MARGARET RIVER WA

- \$2 PP

Please note

Beer and cider will be either packaged or draught dependent on event space.

BANKSIA BEVERAGE PACKAGE

SPARKLING & WINE

Seppelt The Drives Chardonnay Pinot Noir	SOUTH EASTERN, VIC
Fifth Leg Semillon Blanc Sauvignon	SOUTH WESTERN, WA
Fifth Leg Cabernet Sauvignon Shiraz Merlot	SOUTH WESTERN, WA

BEER & CIDER *(Please select six from the following)*

Side Track XPA	3.5%	GAGE ROADS BREWERY
Pipe Dreams Coastal Lager	4.2%	GAGE ROADS BREWERY
Single Fin Summer Ale	4.5%	GAGE ROADS BREWERY
Atomic Pale Ale	4.7%	GAGE ROADS BREWERY
Atomic IPA	5.6%	GAGE ROADS BREWERY
Matso's Ginger Beer	3.5%	MATSO'S BREWERY
Hello Sunshine Cider	5.0%	GAGE ROADS BREWERY

SOFT DRINK

Coca-Cola
 Coca-Cola No Sugar
 Sprite
 Lift
 Mt Franklin Still Water
 Mt Franklin Sparkling Water
 Keri Orange Juice

ONE HOUR	\$34 PP
TWO HOURS	\$40 PP
THREE HOURS	\$45 PP
FOUR HOURS	\$49 PP
FIVE HOURS	\$52 PP

UPGRADE YOUR PACKAGE

SPIRIT UPGRADE (INCLUDES MIXERS) - \$11 PP

30mL pours of house spirits:

- Gordon's Gin & Tonic 4.5%
- Smirnoff Pure Vodka, Lime & Soda 4.5%
- Bundaberg Rum & Cola 4.6%
- Johnnie Walker Scotch & Cola 4.6%
- Bulleit Bourbon & Cola 4.5%

POL ROGER RESERVE CHAMPAGNE - \$27.5 PP *(maximum 4 hours service)*

PENFOLDS MAX'S CHARDONNAY - \$4 PP

Please note

Beer and cider will be either packaged or draught dependent on event space.

GREVILLEA BEVERAGE PACKAGE

SPARKLING & WINE

The Lane Lois Blanc de Blancs	ADELAIDE HILLS, SA
Grant Burge Petite Pinot Noir Chardonnay	MULTI REGIONAL, AUS
Leeuwin Estate Siblings Sauvignon Blanc	MARGARET RIVER, WA
Houghton Chardonnay	MARGARET RIVER, WA
Leeuwin Estate Rosé	MARGARET RIVER, WA
Leeuwin Estate Siblings Shiraz	MARGARET RIVER, WA
Houghton Cabernet Sauvignon	FRANKLAND RIVER, WA

BEER & CIDER *(Please select six from the following)*

Side Track XPA	3.5%	GAGE ROADS BREWERY
Pipe Dreams Coastal Lager	4.2%	GAGE ROADS BREWERY
Single Fin Summer Ale	4.5%	GAGE ROADS BREWERY
Atomic Pale Ale	4.7%	GAGE ROADS BREWERY
Atomic IPA	5.6%	GAGE ROADS BREWERY
Atomic XPA	4.2%	GAGE ROADS BREWERY
Little Dove Pale Ale	6.2%	GAGE ROADS BREWERY
Matso's Ginger Beer	3.5%	MATSO'S BREWERY
Matso's Hard Lemon	4.6%	MATSO'S BREWERY
Hello Sunshine Cider	5.0%	GAGE ROADS BREWERY

SOFT DRINK

Coca-Cola, Coca-Cola No Sugar, Sprite, Lift, Mt Franklin Still Water, Mt Franklin Sparkling Water, Keri Orange Juice

ONE HOUR **\$15 PP**

TWO HOURS **\$18 PP**

THREE HOURS **\$21 PP**

FOUR HOURS **\$24 PP**

FIVE HOURS **\$27 PP**

UPGRADE YOUR PACKAGE

TEA & COFFEE ONLY SERVICE

- \$5.5 per person (*45 minutes*)

SOFT DRINK PACKAGE

SOFT DRINK

Coca-Cola

Coca-Cola No Sugar

Sprite

Lift

Mt Franklin Still Water

Mt Franklin Sparkling Water

Keri Orange Juice



WINE LIST

CHAMPAGNE

Pol Roger Extra Cuvée De Réserve

ÉPERNAY, FR

\$125.00

SPARKLING WINES

Da Luca Prosecco

VENETO, ITALY

\$48.00

Grant Burge Petite Pinot Noir Chardonnay

MULTI REGIONAL, SA

\$48.00

Hay Shed Hill Chardonnay Pinot Noir

MULTI REGIONAL, WA

\$72.00

Leeuwin Estate Vintage Brut Pinot Noir Chardonnay

MARGARET RIVER, WA

\$72.00

Seppelt The Drives Chardonnay Pinot Noir

SOUTH EASTERN, VIC

\$45.00

The Lane Lois Blanc de Blancs

ADELAIDE HILLS, SA

\$48.00

West Cape Howe Pinot Noir Chardonnay NV

MT BARKER, WA

\$72.00

Wolf Blass Bilyara Sparkling Brut

BAROSSA VALLEY, SA

\$40.00

WHITE

House of Plantagenet Angevin Riesling

MT BARKER, WA

\$55.00

Leeuwin Estate Art Series Riesling

MARGARET RIVER, WA

\$55.00

Vasse Felix Classic Dry White

MARGARET RIVER, WA

\$48.00

Devil's Lair Hidden Cave Sauvignon Blanc Semillon

MARGARET RIVER, WA

\$55.00

Fifth Leg Sauvignon Blanc Semillon

SOUTH WESTERN, WA

\$45.00

Hay Shed Hill Sauvignon Blanc Semillon

MARGARET RIVER, WA

\$52.00

Amelia Park Sauvignon Blanc Semillon

MARGARET RIVER, WA

\$48.00

Leeuwin Estate Siblings Sauvignon Blanc

MARGARET RIVER, WA

\$45.00

Stella Bella Sauvignon Blanc

MARGARET RIVER, WA

\$52.00

West Cape Howe Semillon Sauvignon Blanc

MT BARKER, WA

\$48.00

Tar & Roses Strathbogie Ranges Pinot Grigio

NABAMBIE, VIC

\$52.00

Penfolds Max's Chardonnay

ADELAIDE HILLS, SA

\$70.00

Devil's Lair Dance with the Devil Chardonnay

MARGARET RIVER, WA

\$55.00

Hay Shed Hill Chardonnay

MARGARET RIVER, WA

\$70.00

Houghton Chardonnay

MARGARET RIVER, WA

\$48.00

Philip Shaw The Architect Chardonnay

ORANGE, NSW

\$52.00

West Cape Howe Chardonnay

MT BARKER, WA

\$48.00

Xanadu Chardonnay

MARGARET RIVER, WA

\$65.00



WINE LIST

ROSÉ

Charles Melton Rosé of Virginia Rosé
Leeuwin Estate Rosé
Hay Shed Hill Pinot Noir Rosé

BAROSSA VALLEY, SA \$55.00
MARGARET RIVER, WA \$45.00
MARGARET RIVER, WA \$52.00

RED

Bellarmino Pinot Noir
West Cape Howe Mt Barker Pinot Noir
West Cape Howe Two Steps Shiraz
Snake & Herring Redemption Shiraz
Leeuwin Estate Siblings Shiraz
Pepperjack Shiraz
Bowen Estate Shiraz
Cherubino Shiraz
St Hallet Garden of Eden Shiraz
West Cape Howe Cape to Cape Shiraz
Leeuwin Estate Art Series Shiraz
Penfolds Bin 128 Shiraz
Hay Shed Hill Shiraz Tempranillo
Penfolds Bin 2 Shiraz Mataro
Penfolds Bin 8 Shiraz Cabernet
Devil's Lair Hidden Cave Cabernet Shiraz
Hay Shed Hill Cabernet Merlot
Devil's Lair Honey Bomb Cabernet Merlot
West Cape Howe Cabernet Merlot
Stella Bella Cabernet Merlot
Fifth Leg Cabernet Sauvignon Shiraz Merlot
Vasse Felix Classic Dry Red
Devil's Lair Dance with the Devil Cabernet Sauvignon
Hay Shed Hill Cabernet Sauvignon
Houghton Cabernet Sauvignon
Xanadu Exmoor Cabernet Sauvignon

PEMBERTON, WA \$55.00
MT BARKER, WA \$75.00
MT BARKER, WA \$75.00
GREAT SOUTHERN, WA \$55.00
MARGARET RIVER, WA \$45.00
BAROSSA VALLEY, SA \$65.00
COONAWARRA, SA \$70.00
FRANKLIN RIVER, WA \$95.00
BAROSSA VALLEY, SA \$48.00
MT BARKER, WA \$48.00
MARGARET RIVER, WA \$65.00
COONAWARRA, SA \$95.00
MARGARET RIVER, WA \$52.00
MULTI REGIONAL, SA \$70.00
MULTI REGIONAL, SA \$70.00
MARGARET RIVER, WA \$55.00
MARGARET RIVER, WA \$52.00
GREAT SOUTHERN, WA \$45.00
MT BARKER, WA \$48.00
MARGARET RIVER, WA \$55.00
MARGARET RIVER, WA \$45.00
MARGARET RIVER, WA \$48.00
MARGARET RIVER, WA \$55.00
MARGARET RIVER, WA \$70.00
MARGARET RIVER, WA \$48.00
MARGARET RIVER, WA \$48.00

DESSERT WINE

Vasse Felix Cane Cut Semillon

\$60.00



BEER AND CIDER

PACKAGED

Side Track XPA	CAN	3.5%	\$9.50
Pipe Dreams Coastal Lager	STUBBY	4.2%	\$10.00
Single Fin Summer Ale	STUBBY	4.5%	\$10.00
Little Dove Pale Ale	CAN	6.2%	\$11.50
Atomic Pale Ale	STUBBY	4.7%	\$10.00
Atomic IPA	CAN	5.6%	\$10.50
Atomic XPA	CAN	4.2%	\$10.50
Matsos Ginger	STUBBY	3.5%	\$11.50
Matsos Mango	STUBBY	4.5%	\$11.50
Hard Lemon	CAN	4.6%	\$11.50
Hello Sunshine Cider	CAN	5.0%	\$9.50



READY TO DRINK SPIRITS & MIXERS

PACKAGED

Bulleit Bourbon & Cola	CAN	4.5%	\$13.50
Johnnie Walker Red Scotch & Cola	CAN	4.8%	\$13.50
Gordon's Gin & Tonic	CAN	4.5%	\$13.50
Smirnoff Pure Vodka, Lime & Soda	CAN	4.5%	\$13.50
Bundaburg Rum & Cola	CAN	4.6%	\$13.50
Johnnie Walker Red Scotch & Dry	CAN	4.8%	\$13.50
Captain Morgan Rum & Cola	CAN	3.5%	\$13.50



SOFT DRINKS, JUICES AND WATER

Coca-Cola	\$4.8
Coca-Cola No Sugar	\$4.8
Sprite	\$4.8
Lift	\$4.8
Mt Franklin Still Water	\$4.8
Mt Franklin Sparkling Water	\$5
Keri Orange Juice	\$5.5