

time to eat

PRICES (PER PERSON):

BREAD ROLL, ENTREE & MAIN : \$58

BREAD ROLL, MAIN ONLY: \$40

BREAD ROLL, MAIN & DESSERT: \$52

BREAD ROLL, ENTREE, MAIN & DESSERT: \$67

***MINIMUM OF 30 GUESTS REQUIRED FOR ALTERNATE SERVE.**

entrees

- **MASTERSTOCK BRAISED PORK BELLY** WITH STICKY SAUCE AND WOMBOK & CRISPY NOODLE SALAD (GF AVAILABLE)
- **STUFFED MUSHROOMS** FILLED WITH BACON, PARMESAN & SPINACH, SERVED WITH CONFIT GARLIC AIOLI (GF AVAILABLE/VEGETARIAN AVAILABLE)
- **TEMPURA PRAWNS** WITH CORIANDER, CHILLI & LIME SAUCE, SWEET CHILLI MAYO & FRIED SHALLOTS
- **HEIRLOOM TOMATO, BASIL & GOATS CHEESE FRITTATA** WITH CREME FRECHE & PETITE SALAD (GF/V)
- **DUCK SPRING ROLLS** WITH ASIAN SLAW & CRISPY NOODLE SALAD WITH SESAME & SOY SAUCE
- **SMOKED HAM & TRIPLE CHEESE CROQUETTES** WITH SEEDED MUSTARD MAYO (GF AVAILABLE)

mains

- **MOROCCAN SPICED GRILLED SALMON** WITH A PEARL COUS COUS, FRESH HERB, GREEN BEANS, DATES, FIG & POMEGRANATE SALAD WITH HERBED DRESSING
- **LEMON, GARLIC & HERB SOUS VIDE CHICKEN BREAST** WITH A QUINOA & HARISSA SPICED PUMPKIN SALAD, GREEN BEANS, MEDITERRANEAN VEGETABLES & ROCKET WITH MINT & LEMON YOGHURT (GF)
- **SLOW COOKED BEEF CHEEKS** IN A RED WINE & TOMATO SAUCE WITH CREAMY MASH POTATO, SMOKED PAPRIKA SPICED VEGETABLES & BROCCOLINI (GF)
- **GRILLED BARRAMUNDI** WITH HERB ROASTED KIPFLER POTATOES, STEAMED GREENS, GARLIC ROASTED TRUSS TOMATOES & CITRUS HOLLANDAISE SAUCE (GF)
- **STUFFED CAPSICUM** WITH QUINOA, SPICED PUMPKIN, FETA, SUNDRIED TOMATO, BABY SPINACH & ALMONDS WITH ROCKET, ROMESCO SAUCE & SALSA VERDE (GF/V & DF AVAILABLE)
- **SLOW ROASTED SIRLOIN BEEF** IN A SMOKED RUB WITH POTATO GRATIN, ROASTED BABY CARROTS, BROCCOLINI, PARSNIP CRISP & ROSEMARY JUS (GF)

desserts

- **PAVLOVA ETON MESS** WITH SEASONAL BERRIES, CRISP MERINGUE & VANILLA CREAM (GF)
- **STICKY DATE & FIG PUDDING** WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
- **CHOCOLATE MOUSSE** WITH VANILLA BEAN CREAM & ALMOND PRALINE (GF)
- **VANILLA BEAN PANNACOTTA** WITH BERRY COMPOTE, FRESH SEASONAL BERRIES & MACARON (GF AVAILABLE)

PLEASE USE THIS AS A GUIDE AS MENUS ARE SUBJECT TO CHANGE

time to eat

PRICES:

- 6 PIECES PER PERSON - \$38
- 8 PIECES PER PERSON - \$47
- 10 PIECES PER PERSON - \$52
- 14 PIECES PER PERSON - \$72

canapes

- **RARE ROAST BEEF, HORSERADISH CREAM & ONION JAM CROSTINI** (GF AVAILABLE)
- **SUSHI OPTIONS:**
 - SALMON & CUCUMBER (GF)
 - CHICKEN & AVOCADO
 - TEMPURA VEGETABLE
- **BARRAMUNDI SPRING ROLLS** WITH SWEET CHILLI SAUCE
- **PUMPKIN & FETA ARANCINI BALLS** WITH AIOLI
- **TOMATO BRUSCHETTA** WITH BALSAMIC REDUCTION & FETA ON MELBA TOAST (GF AVAILABLE)
- **PULLED TENNESSEE SPICED CHICKEN & SLAW SLIDER** WITH CHIPOTLE MAYO
- **SLOW COOKED PEPPERED BEEF & CABBAGE SLIDER** WITH SEEDED MUSTARD AIOLI
- **BEEF SLIDER** WITH AMERICAN CHEESE, PICKLE, ONION JAM, KETCHUP & AMERICAN MUSTARD
- **MASTERSTOCK PORK BELLY** WITH STICKY SAUCE (GF AVAILABLE)
- **THAI SATAY CHICKEN SKEWERS**
- **HEIRLOOM TOMATO & FETA FRITTATA** WITH SMOKY TOMATO CHUTNEY

walk & fork

PRICES:

- \$20 EACH - PER PERSON, PER DISH
- MINIMUM 40 PAX & MAXIMUM 2 CHOICES

- **BRAISED BEEF** WITH DOUBLE CREAM MASH & GREMOLATA
- **BEER BATTERED FISH & CHIPS** WITH LEMON & TARTARE
- **SALT & PEPPER CALAMARI** WITH GREEK STYLE SALAD & LEMON DRESSING
- **BUTTER CHICKEN** & FRAGRANT SAFFRON RICE
- **CHICKPEA CHANA CURRY** & FRAGRANT SAFFRON RICE

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PRICE:

\$28 PER PERSON

breakfast options

- **THE CLASSICS:** 2 poached/scrambled eggs, roasted tomato, smoked bacon on sourdough toast.
- **EGGS BENEDICT:** 2 poached eggs on toasted muffins with baby spinach, ham & hollandaise sauce.
- **SMASHED AVO:** 2 poached eggs, Danish fetta, seeds, lemon oil & sourdough toast.
- **BREAKFAST BURGER:** fried egg, bacon, hash brown with smoky tomato relish.
- **HCT OMELETTE:** triple smoked ham, cheese & tomato omelette with sourdough toast.

extras

- FRESHLY BREWED COFFEE & ASSORTED TEAS - \$4 PER PERSON

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platters

PRICE:

ALL PLATTERS \$110 PER PLATTER

EACH PLATTER FEEDS APPROX. 10 PAX

CHARCUTERIE BOARD

- SELECTION OF DELI STYLE MEATS, AUSTRALIAN CHEESES WITH MARINATED VEGETABLES, CONDIMENTS, FRESH & DRIED FRUIT AND CRACKERS

MIXED FINGER FOOD

- MINI PIES & SAUSAGE ROLLS, CALAMARI RINGS, CRUMBED WHITING, MEATBALLS, SPRING ROLLS, SAMOSAS & CONDIMENTS

MIXED SANDWICHES

- ASSORTED SANDWICHES ON WHITE AND MULTIGRAIN BREAD
- GLUTEN FREE & VEGETARIAN AVAILABLE

FRUIT PLATTER

- SEASONAL FRUIT

SCONES

- BAKED IN HOUSE BUTTERMILK SCONES WITH WHIPPED VANILLA CREAM & STRAWBERRY JAM

DANISHES

- ASSORTED DANISHES & GLUTEN FREE AVAILABLE

extras

- CAKEAGE - \$1.50 PER PERSON - CAKE CUT & INDIVIDUALLY PLATED
- FRESHLY BREWED COFFEE & ASSORTED TEAS - \$4 PER PERSON

time to drink

beers on tap

4 PINES PACIFIC ALE

BALTER CAPTAIN SENSIBLE

BALTER XPA

BROOKVALE UNION GINGER BEER

CARLTON BLACK

CARLTON DRAUGHT

COOPERS LIGHT

GREAT NORTHERN ORIGINAL

GREAT NORTHERN SUPER CRISP

STELLA ARTOIS

VB

XXXX GOLD

beers in bottles

ASAHI ZERO

CARLTON MID (CANS)

COOPERS MILD ALE

CASCADE LIGHT

CORONA

GREAT NORTHERN SUPER CRISP

HAHN ULTRA

PURE BLONDE

STELLA ARTOIS

STONE & WOOD

VB

XXXX GOLD