

# 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 40 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

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## cold 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 SANDWICHES**

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

### **FRUIT PLATTER**

- SEASONAL FRUIT

## 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

STONE & WOOD

VB

XXXX GOLD