

**LITTLE
BIG
HOUSE**



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Little Big House is an eclectic, vibrant pub located in the heart of South Bank. The versatile spaces can cater to groups both large and small and is the perfect venue to host a variety of occasions; from birthdays to farewells, corporate get-togethers and more.

Our head chef has created an array of delicious offerings to compliment your celebration. A selection of hot, cold and substantial canapés are available. Contact our team today and book your next celebration with us!



Event Spaces



MAJOR MITCHELL'S BAR

Major Mitchell's Bar is located on level one and can be transformed to suit your style of event; from a casual sit down dinner to a stand up cocktail party.

CAPACITY

Section 1 - 60 guests

Section 2 - 80 guests

Section 3 - 100 guests



KARAOKE ROOM

For an event to remember choose the Karaoke Room at Little Big House. With state of the art equipment, the latest tunes, delicious food and a great range of drinks, the Karaoke Room is the perfect place to let your hair down.

CAPACITY

Max 25 guests

Food

PACKAGES

COLD

- Cheese ball coated with chive crumbs \$3
- Bruschetta - cherry tomato, red onion with ripped basil *df* \$3.5
- Chicken and avocado on toast *df* \$4
- Baked mushroom, goats curd with chimichurri *gf, v* \$4
- Beef and pork meatball with beetroot relish \$4
- Prawn cocktails *gf, df* \$5

HOT

- Vegetable rissole with sugo *v* \$3
- Fried cauliflower with siracha mayo *gf, v* \$3
- Fish finger with chunky tartar *df* \$4.5
- Aussie beef party pie with tomato sauce \$4.5
- Sausage roll with relish \$4.5
- Parmi spring rolls \$4.5

SWEET

- White chocolate cheese cakes \$3.5
- Milk chocolate mousse tarts \$3.5
- Lemon curd tarts \$3.5
- Cannoli with creme patisserie \$3.5
- Mixed berries with coconut yoghurt *gf, df, v* \$3.5

PLATTERS *for 10 people or more*

- LHB spread - Aussie cheese cubes, gherkins, pickled onions, ham, salami and dip with toasted bread \$60
- Antipasto - selection of chargrilled vegetables, feta, olives and dip with toasted bread \$90
- Suburban platter - parmi spring rolls, crispy skin pork belly, beef skewers, salt and pepper squid \$100
- Charcuterie platter - with artisan salamis, cold cuts, pickles, condiments and crusty bread \$110
- Cheese platter - local and artisan cheeses with dried fruits, pastes and muscatel crackers \$120

FROM THE ROTISSERIE *served buffet*

- Rotisserie chicken served with gravy, house coleslaw and fries \$23pp
- Slow roast pork belly with gravy, apple sauce, house salad and roasted root vegetables \$25pp
- Rotisserie cauliflower served with chimichurri sauce and rotisserie vegetables \$20pp

ADD ONS \$5

- Classic Greek salad *gf*
- Potato salad with egg dressing *gf, df*
- Pesto pasta salad *gf, df*
- Baked herb potatoes *gf*
- Buttered corn on the cob *gf*
- Buttered seasonal greens w/ almonds *gf*



gf = gluten free | v = vegetarian | d = dairy free | vg = vegan