

••••• CANAPÉS •••••

Oyster + Lingonberry Mignonette
 Salmon Rilette + Horseradish + Rye
 Rare Beef + Onion + Cucumber + Mustard
 Ham Hock Croquette + Apple Sauce
 Mushroom Arancini + Herb Pesto
 Purple Daikon + Shiitake + Ginger

••••• ENTRÉES •••••

Mushroom Risotto + Porcini + Pine Nuts + Herbs
 Pork Terrine + Lingonberry + Daikon + Cured Egg Yolk
 Grilled Calamari + Tomato + Fennel + Wakame
 King Salmon + Kohlrabi + Kombucha + Chive
 Heirloom Beetroot + Macadamia + Apple + Rivermint
 Grilled Black Tiger Prawn + Cucumber + Wasabi + Lime

••••• MAINS •••••

Chicken Breast + Truffle + Mustard + Onion + Tarragon
 King Salmon + Fennel + Green Bean + Pomegranate
 Pressed Pork Belly + Pumpkin + Black Barley + Piccalilli
 Braised Beef Ribs + Pomme Purée + Onion + Turnip + Pangrattato
 24h Lamb Shoulder + Herbed Lamb Cutlet + Pea + Blackberry + Saltbush
 Grilled Sirloin + Cauliflower + Onion + Watercress

••••• SIDES •••••

Potato Kipfler + Rosemary
 Mushroom + Herb Pesto
 Pumpkin + Barley Salad
 Iceberg Lettuce + Shallot Vinaigrette
 Green Bean + Hazelnut

••••• DESSERTS •••••

Passionfruit Semifreddo + Ymerdrys + Redcurrant
 Chocolate Mousse + Sour Cherry + Black Olive
 Carrot Cake + Coconut + Lime



..... PACKAGES

CANAPÉS (on arrival)

2 Canapés	10 pp
3 Canapés	15 pp
4 Canapés	20 pp

SET MENU 50 pp

Entrée and main are served with shared sides. Please choose 1 entrée, 1 main and 2 sides from the menu.

ALTERNATE DROP 60 pp

Entrée and main are served alternately with shared sides. Please choose 2 entrées, 2 mains and 2 sides from the menu.

FEASTING 70 pp

Entrée and main are served in the middle of table for sharing. Please choose 3 entrées, 3 mains and 2 sides from the menu.

DESSERT

Single Plated	10 pp
2 Roving Canape-sized	10 pp
3 Sharing Plates	15 pp

EAT BEAUTIFULLY



..... OPTIONS FOR SERVING DRINKS

Bar Tab

Run a bar tab and let your guests choose from our entire drink menu.

Option to set a tab limit.

Cash Bar

Let your guests pay for drinks as they go, just like a normal bar.

By The Hour

Unlimited drinks from the list below-

..... WINES

White - '16 Printhe 'MCC', Riesling

Red - '15 Houdini by Smidge, Cabernet Sauvignon

Rose - '15 Pico Maccario "Lavignone" Barbera D'Asti

Sparkling - NV Santa & D'Sas, Prosecco

..... BEERS & CIDERS

Balter XPA

Woolshed River Time Sessions Pale Ale

Flying Brick Apple Cider

..... COCKTAILS ON ARRIVAL

Lingonberry Bellini

Housemade Lingonberry Syrup, Prosecco

Nordic Negroni

Campari, Punt e Mes, Aquavit, Burnt Orange, Dill

..... BEVERAGE PACKAGES

2 Hours	35 pp
3 Hours	45 pp
4 Hours	55 pp
Add Spirits	15 pp
Add Cocktails on arrival	10 pp

EAT BEAUTIFULLY

(Tea, Coffee & Soft Drinks included)

Thank you for considering our venue for your special event.

FUNCTION PACKAGES

•••• DIETARY & ALLERGY

Please inform us of any dietary and allergy requirements at least **7 days** in advance. Due to our short list of suppliers, we are currently unable to cater to Kosher dietary

•••• WHEELCHAIR ACCESS

Wheelchair access ramp will be provided upon request.

•••• PARKING

There are lots of free parking spaces at the rear of the building during evening time.

•••• PAYMENT

Minimum spend

- Weekdays \$1,500
- Weekends \$2,000

To secure your reservation, a deposit of **10%** is required.

Final food, dietary and beverage selections as well as the numbers of guests are to be confirmed at least **7 days** prior to your function.

Pre-payments of food and beverage packages must be made **72 hours** prior to your function.

•••• NOISE RESTRICTION

Due to the restriction of our liquor license relating to the residential apartments above the venue, background music is only allowed to be played at ambient volume.

Upon request from the residents, the music volume may need to be adjusted to a more reasonable level.

To respect the residents' quiet hours, we can only operate your function until **10PM**.

•••• LEAVING THE VENUE

We do really appreciate if our guests leave the venue quietly.

