

officers mess

EST.

1943

Seated Meals

EVENTS

50 OXLADE DR, NEW FARM



BALLROOM

Seated Meals

Room + Lawn Capacity

Long Tables: 380
Round Tables: 300

Room Hire - \$660

Celebrate in style in your own private room and patio area for your guests to enjoy

Inclusions:

- Linen Table cloth
- Linen Serviette
- You choose the music - Spotify playlist or hire your own band or DJ
- PA system for background music
- Cordless microphone
- Stage
- Lecturn
- Decorate the room in your style

Minimum Group Size - 100 guests

Menu Selection - 21 days from event



RIVER ROOM

Seated Meals

Room Capacity

Long Tables: 100
Round Tables: 90
Cocktail Party: 200

Room Hire - No room hire fee

Enjoy a dedicated area within the room for your guests to enjoy.

Inclusions:

- Tiffany Chairs
- Linen Table cloth
- Linen Serviette
- Background music selected by venue

Minimum Group Size - 40 guests

Menu Selection - 21 days from event



SHARED FEASTING

Our Shared Feasting Menu is a communal style of dining which is perfect for creating a relaxed and intimate dining experience. Guests are encouraged to help themselves to a selection of food brought to the table on shared platters which are placed in the middle of the table creating an interactive dining experience.

Canapés Select three (3) from canapes page

Sharing plates

Lamb shoulder tagine style

with aromatic couscous, coriander and orange salad

Baked seasonal fish

with Tahini yoghurt, herbs, almonds, pomegranate, roasted potatoes, greens

Kinkawooka mussels, housemade curry

with coconut rice, buttered spinach

Beef - Stockyard 200 day long fed black Angus striploin

with steamed greens, mashed potato and jus

Beef Wellington - Premium Stockyard Tenderloin Fillet

with mushroom duxelle, jus, potato purée, sauteed silverbeet
* add \$9 per person

Slow cooked pork shoulder

with corn tortillas, shredded cabbage, tomatillo condiment

Herbed ricotta raviolis

with creamy butternut sauce, Parmesan

Dessert

- Strawberries, mascarpone cream, shortbread
- Cheese plate, crackers & condiments
- Chocolate fondant, salted caramel, miso & macadamia icecream
- Caramelised pineapple, coconut, lime

OR

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

CANAPE + 2 COURSE

\$85pp

2 COURSE

\$69pp



ATERNATE DROP

Canapés Select three (3) from previous page

Entree

Select two (2)

- Chicken and tarragon terrine, toasted sourdough, tarragon emulsion, cornichons
- Venison carpaccio, carrots, pomegranate molasses
- House made salmon Gravlax, double cream, dill
- Grilled Octopus, muhammara, potato salad
- Spanner crab rémoulade, radish, crème fraîche
- Roast vegetable tart, basil pesto, rocket, olives, feta
- Burrata, pine nuts, vincotto, sourdough

Main Course

Select two (2)

- Grilled cabbage, Oaxaca cheese, jalapeño, hollandaise sauce (V)
- Buckwheat risotto, watercress and herb salad, pickles (VG, gf)
- Duck Breast, aromatic nut crust, mandarin emulsion, butternut, jus
- Barramundi, garden greens, pilpil, XO sauce
- Slow cooked Stockyard beef brisket, sweet potato purée, onion rings, red wine jus
- Stockyard Beef strip loin, pommes sarladaise, roast onion jus
- House made gnocchi, porcini sauce, pan fried mushrooms

Dessert

Select two (2)

- Strawberries, mascarpone cream, shortbread
- Cheese plate, crackers & condiments
- Chocolate fondant, salted caramel, miso & macadamia icecream
- Caramelised pineapple, coconut, lime

OR

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

CANAPE + 3 COURSE

\$99pp

3 COURSE

\$80pp

CANAPE + 2 COURSE

\$85pp

2 COURSE

\$69pp



CANAPE SELECTIONS

Choose three (3) canapes from the selections below:

Cold Canapés

- Beetroot ravioli, goat cheese, quinoa (V)
- Tomato water (VG)
- Beef tartare, fried potato (df, gf)
- Fish tartare, fried potato (df, gf)
- Scallop ceviche (gf)(df)
- Salmon gravlax, double cream, roe
- Oyster, finger lime dressing (df, gf)
- Ricotta tartelette, pine nuts, basil, preserved lemon (V)
- Chicken terrine, tarragon emulsion, buckwheat (df, gf)
- Tuna rillette toast (gf on request)

Hot Canapés

- Mushroom cappuccino (VG, gf)
- Housemade focaccia, cherry Tom, rosemary (df)
- Prawn kadaif skewer, gochujang aioli (df)
- Karagee BVquail, sweet soy (df, gf)
- Zucchini flower beignet, rosemary salt (VG)
- Lamb kefta, tzatziki (gf)
- Swordfish skewer, sauce vierge (df, gf)
- Salted cod & potato croquette w tartar sauce (df)
- Cheese puffs (Gougeres) (V)
- Seasonal veloute , a creamy vegetable soup (V)



When making canape selections be aware of your dietary requirements as we expect that your dietary requirements are satisfied within your selected items.

GRAZING BOARDS

Consider additional grazing boards to provide variety and choice for your guests. They are also a great way to connect with others over small hand-held bites of flavour.

Charcuterie Board	\$150
Selection of cured cold cuts house made terrine and pickled vegetables	
Cheese Board	\$150
Selection of premium international cheeses with accompaniments)	
Charcuterie and Cheese Board	\$150
Seafood Board	\$300
Natural oysters, cocktail prawns, Frazer island crab toast, salmon gravlax, gratinated mussels	
Sashimi and Tartare	\$300
King fish, salmon, scallops & yellowfin tuna	
Antipasti	\$120
Selection of crudités, dips & condiment	
Sweet Treats Board	\$150
Chef's selection of decadent baked pastries and mini cakes.	



DRINKS

Draught

James Squire 150 Lashes	\$11
Byron Bay Lager	\$11
XXXX Gold	\$11
Great Northern Original	\$11
James Squire Ginger Beer	\$12
Canadian Club & Dry	\$14
Bottled Beer/Cider	\$10

Wine

3 Jacks South Australia	\$9 \$42
Brut Reserve Sauv Blanc Pinot Grigio	
Rose Cabernet Merlot Pinot Noir	
La Gioiosa Moscato Italy	\$49
Moore's Creek Chardonnay South Australia	\$9 \$48
Delamere Cuvee NV Tasmania	\$57
GH Mumm NV Champagne France	\$85
Veuve Clicquot NV Champagne France	\$110
Astrolabe Sauvignon Blanc Marlborough NZ	\$53
Soumah Pinot Grigio Yarra Valley SA	\$52
Jericho Rose Adelaide Hills SA	\$52
Soumah Pinot Noir Yarra Valley SA	\$53
3 Jacks Shiraz South Australia	\$10 \$48
d'Arenberg The Footbolt Shiraz, McLaren Vale	\$59

Spirits

Basic Spirit	\$10
Premium Spirit	\$POA
Cocktails - See cocktail list	
Soft Drink and Fruit Juice	\$4 glass



DRINK PACKAGES

House

Wine

3 Jacks Sparkling Brut Reserve
 3 Jacks Prosecco
 3 Jacks Sauv Blanc
 3 Jacks Pinot Grigio

Moore's Creek Chardonnay | SA
 La Gioiosa Moscato | Italy

3 Jacks Rose
 3 Jacks Cabernet Merlot
 Tyrells Old Winery Pinot Noir
 3 Jacks Shiraz

Beer

James Squire - 150 Lashes
 Great Northern - Original
 Great Northern - Super Crisp
 Byron Bay - Lager
 XXXX Gold
 Peroni Nastro Azzurro
 Peroni Legerra
 Corona

Cider

Orchard Theives Cider

3 Hour

\$46

PER PERSON

4 Hour

\$56

PER PERSON

5 Hour

\$64

PER PERSON

Premium

Wine

Delamere Cuvee NV | Tasmania
 Astrolabe Sauvignon Blanc | Marlborough NZ
 Soumah Pinot Grigio | Yarra Valley SA
 La Gioiosa Moscato | Italy
 Moore's Creek Chardonnay | SA

Jericho Rose | Adelaide Hills SA
 Soumah Pinot Noir | Yarra Valley SA

d'Arenberg | The Footbolt Shiraz, McLaren Vale

Beer

James Squire | 150 Lashes
 Great Northern | Original
 Great Northern | Super Crisp
 Byron Bay Lager
 XXXX Gold
 Peroni Nastro Azzurro
 Peroni Legerra
 Corona

Other

Orchard Theives Cider
 Canadian Club & Dry
 James Squire Ginger Beer

3 Hour

\$53

PER PERSON

4 Hour

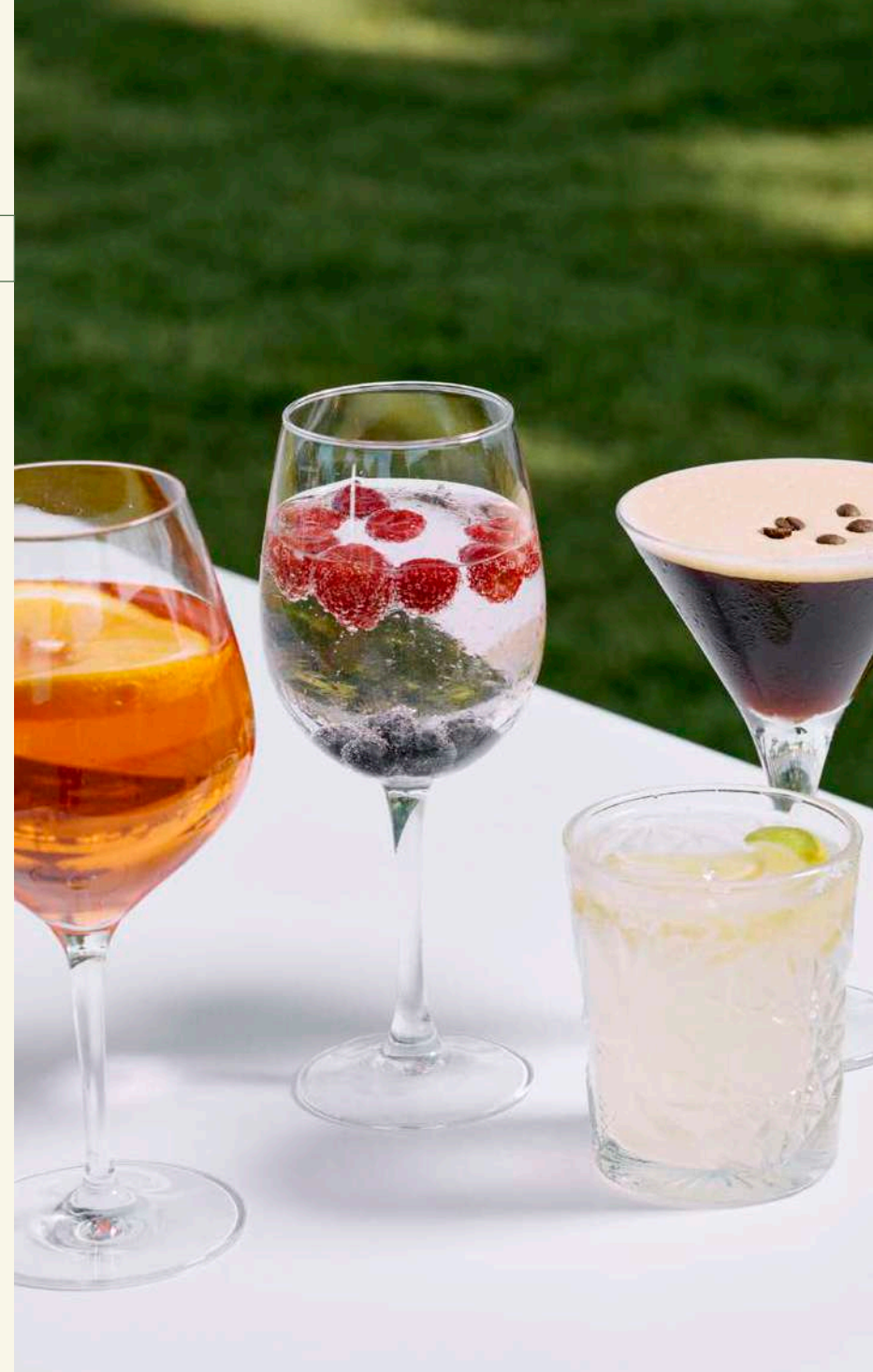
\$65

PER PERSON

5 Hour

\$72

PER PERSON



* Minimum number of guests for drink package is 50 guests

Cocktails

Pina Colada	\$21	Havana Blue	\$21
White rum, malibu, pineapple juice coconut cream		Midori, malibu, blue curacao, pineapple juice, lemonade	
Long Island Iced Tea	\$22	Whiskey Sour	\$21
Tequila, gin, vodka, bacardi, cointreau, lemon, cola		Makers mark, sugar syrup, lemon juice, wonderfoam	
Cosmopolitan	\$21	Pink Gin Sour	\$21
Vodka, cointreau, cranberry juice, lime juice		Gin, lychee liqueur, lemon juice, cranberry juice, wonderfoam	
French Martini	\$21	Lychee Martini	\$21
Vodka, chambord black raspberry liqueur, pineapple juice		Vodka, lychee liqueur, pineapple juice, fresh lychee	
Aperol Spritz	\$16	Negroni	\$21
Aperol, prosecco, orange, dash of soda		Gin, campari, cinzano rosso, fresh orange	
Tropical Tiger	\$21	Margarita	\$20
Malibu, chambord, lychee liqueur, passionfruit pulp, tropical juice		Tequila blanca, triple sec, lime juice, salt rim, lime wedge	
Toblerone	\$21	Mojito	\$20
Frangelico, kahlua, baileys, white creme de cacao, fresh cream		White rum, sugar, fresh lime, fresh mint, soda	
Japanese Slipper	\$20	Expresso Martini	\$20
Midori, Cointreau, lemon juice, melon wedge		Fresh espresso, vodka, kahlua, sugar syrup	
Keep it peachy	\$21	Fruit Tingle	\$21
Moscato, vodka, peach schnapps, lemonade, dash of grenadine		Vodka, Blue curacao, lemonade, dash of raspberry	



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For more information on booking an event please email
info@officersmess.au or call 07 3358 6188

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