

Seasonal SUMMER

\$135_{ph}

CANAPÉS

Seasonal oysters - served natural and with red wine vinegar shallot dressing

Sweet tomato tart with goat's cheese and basil oil (v)

Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)

Ora King salmon, finger lime, lemon myrtle, seaweed cracker (gf, df)

Seared scallop with roasted chorizo and apple (df, gf)

Poached eye fillet, black rice, native spices, black garlic aioli (df, gf)

Duck, kaffir and lemongrass filled bao

Lamb pie flavoured with hoisin (gf)

SLIDERS

Angus beef cheese burger with pickles and truffle mayonnaise

Fried chicken taco, spiced avocado, cabbage and Vietnamese mint in wheat tortilla

GRAZING

Roasted heirloom tomatoes with potato gnocchi, basil and ashed goat's cheese (v)

Fish and chips- crumbed Cone Bay barramundi, fries and tartare sauce

SWEET TREATS

Mini choc-tops with roasted white chocolate ice cream

Mini lemon meringue tarts (gf)

DRINKS

Habitat Sparkling

Tatachilla Sauvignon Blanc

Tatachilla Shiraz

Peroni, Corona, Carlton Draught, Cascade Light

Soft drinks

INCLUSIONS

The above offer includes Drinks Package A (4 hrs).

The above offer includes canapés (8), sliders (2), grazing (2), sweet treats (2).

UPGRADES:

Aperol Spritz on arrival \$12ph, French Champagne on arrival \$15ph, Espresso Martini nightcaps \$12ph.

Standard spirits \$12ph, Premium spirits \$20ph.

Drinks package A (5 hrs) \$5ph or (6 hrs) \$10ph.

Drinks package B (4 hrs) \$15ph, (5 hrs) \$20ph or (6 hrs) \$25ph.

Drinks package C (4 hrs) \$30ph, (5 hrs) \$35ph or (6 hrs) \$40ph.

TERMS AND CONDITIONS:

Available November - March.

Sample menu only, please see full event brochure for menu choices.

For bespoke package or menu design, please ask your event coordinator.

This offer cannot be used in conjunction with any other offer.

Seasonal WINTER

\$119_{ph}

CANAPÉS

Seasonal oysters - served natural and with red wine vinegar shallot dressing

Sweet tomato tart with goat's cheese and basil oil (v)

Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)

Ora King salmon, finger lime, lemon myrtle, seaweed cracker (gf, df)

Seared scallop with roasted chorizo and apple (df, gf)

Poached eye fillet, black rice, native spices, black garlic aioli (df, gf)

Duck, kaffir and lemongrass filled bao

Lamb pie flavoured with hoisin (gf)

SLIDERS

Angus beef cheese burger with pickles and truffle mayonnaise

Fried chicken taco, spiced avocado, cabbage and Vietnamese mint in wheat tortilla

GRAZING

Roasted heirloom tomatoes with potato gnocchi, basil and ashed goat's cheese (v)

Fish and chips- crumbed Cone Bay barramundi, fries and tartare sauce

SWEET TREATS

Mini lemon meringue tarts (gf)

Chocolate tart with hazelnut salted caramel

DRINKS

Habitat Sparkling

Tatachilla Sauvignon Blanc

Tatachilla Shiraz

Peroni, Corona, Carlton Draught, Cascade Light

Soft drinks

INCLUSIONS

The above offer includes Drinks Package A (4 hrs).

The above offer includes canapés (8), sliders (2), grazing (2), sweet treats (2).

UPGRADES:

Aperol Spritz on arrival \$12ph, French Champagne on arrival \$15ph, Espresso Martini nightcaps \$12ph.

Standard spirits \$12ph, Premium spirits \$20ph.

Drinks package A (5 hrs) \$5ph or (6 hrs) \$10ph.

Drinks package B (4 hrs) \$15ph, (5 hrs) \$20ph or (6 hrs) \$25ph.

Drinks package C (4 hrs) \$30ph, (5 hrs) \$35ph or (6 hrs) \$40ph.

TERMS AND CONDITIONS:

Available April - October.

Sample menu only, please see full event brochure for menu choices.

For bespoke package or menu design, please ask your event coordinator.

This offer cannot be used in conjunction with any other offer.