

2022 - 2023

Function Packages

Minimum 40 People - Maximum 60 People

The Sea Breeze Package - \$50

- Grazing Table
- 4 Options

The Sunrise Package - \$60

- Grazing Table
- 6 options

The Sunset Package - \$70

- Grazing Table
- 8 options

Grazing Table

Sliced cured meats, selection of cheeses, crackers & breads, dips, dried fruit, nuts, marinated olives & char grilled vegetables

OPTIONS

Flathead - Beer Battered & Panko Crumbed

Aussie Salt & Pepper Squid with Lime Aioli

Lemon pepper Prawns with House made Tartare

Chicken Satay & BBQ Beef Skewers (GF)

Chefs Selection of Arancini Balls with Tomato Sugo & Aioli (V)

Spring Rolls, Samosas & Dim Sims with Soy & Sweet Chili Sauce (V)

Assorted Hand Made Mini Quiches (V option)

Texan BBQ Glazed Chicken Wings (GF)

Rosemary Salted Chips & Sweet Potato Wedges (V)

"The Ringer" - Beef Slider

Beef patty with melted cheese, bacon, caramelised onion, pickles, lettuce & our own secret sauce

"The Galah" - Chicken Burger (GF Option)

Hariss spiced chicken, red onion, tomato, lettuce & a mint, coriander & yoghurt dressing

"The Guesser" - Veggie Slider (V)

Home made sweet potato & chickpea patty, lettuce, Spanish onion, beetroot hommus & vegan mayo

"The Billabong" - Fish Burger

Lemon pepper, & herb crumbed fish fillet with lettuce, red onion, tomato & house made tartare

Function Package Drink Options

PACKAGE

\$55 Per Person for the duration of **4 hours** -

Tap Beer

Red, White & Sparkling wine by the glass

Lobo Cider - Dry Apple, Cloudy apple
or apple & pear

For the little lambs, the pregnant ewes and those who
drive the cattle cars have a drink on us
(All soft drinks & juice provided for the night)

Other drinks can be purchased on the night -

Spirits

Cider

Wine

Soft drink

Tea & coffee

Corkage \$15 Per bottle

BAR TAB

Open Bar tab with your drink selection & set
cost