



FUNCTION PACKS

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CANAPES

MINIMUM OF 20 GUESTS

HOT

SINGAPORE SATAY CHICKEN SKEWERS WITH SWEET CHILLI SAUCE (GF)

LEMON PEPPER DUSTED CALAMARI WITH TARTARE SAUCE (GF)

PRAWN SPRING ROLLS WITH A LIME KEWPIE MAYO SAUCE (VOA)

SOUTHERN FRIED CHICKEN TENDERLOINS WITH RMH ZINGER SAUCE (GF)

CRISPY BEEF PUFFS WITH ROASTED PEANUT HOISIN SAUCE

ASSORTED GORMET PIES: (VOA)

- BLACK ANGUS - LAMB & ROSEMARY - BUTTER CHICKEN

PUMPKIN, SUNDRIED TOMATO, AND SPINACH ARANCINI BALLS WITH ROMESCO SAUCE (VG)

CEVAPI BEEF AND PORK SAUSAGES WITH CAPSICUM RELISH

LAMB KOFTA SKEWERS WITH SUMAC YOGURT (GF)

LAMB & HARISSA SPICED SAUSAGE ROLLS WITH TOMATO CHUTNEY

SPINACH AND RICOTTA SPANAKOPITA (V)

TOFU BITES TOPPED WITH SPICED CURRIED PUMPKIN RELISH AND COCONUT SAMBAL (VG/GF)

GREEK-STYLE RISSOLE WITH TZATZIKI SAUCE

SWEET POTATO CROQUETTE WITH TOMATO RELISH (VG/GF)

MALAYSIAN SPICED BEEF SKEWER WITH SATAY SAUCE (GF)

GOURMET PIZZA SQUARES (ONE TOPPING PER CHOICE) (MINIMUM OF 40 GUESTS):

TOPPINGS: - ZORBA - CHICKEN TIKKA - ITALIAN SAUSAGE - VEG-O- LAZY GRINGO

COLD

SMOKED SALMON BLINIS W DILL CREAM

ROASTED VEGETABLE FRITATA WITH TOMATO RELISH (V)

SAVORY TARTS (ONE FILLING PER CHOICE):

- WHIPPED GOATS CHEESE WITH ROASTED BEETROOT AND CHIVES (V)

- ROAST BEEF WITH CREAM CHEESE AND DILL PICKLE RELISH

ASSORTED CALIFORNIA ROLLS:

- SALMON(GF) - TERIYAKI CHICKEN - VEGETARIAN (GF)

ASSORTED CLUB SANDWICHES:

- TUNA AND DILL MAYO - CHICKEN AND MAYO - VEGETARIAN (VGOA)

ITALIAN BRUSCHETTA WITH TOMATO, FETA, AND BASIL PESTO

TOPPED WITH A BALSAMIC GLAZE (V)

6 ITEM SELECTION

\$30 PER PERSON

4 HOT - 2 COLD

10 ITEM SELECTION

\$40 PER PERSON

6 HOT - 4 COLD

KEY: (V - VEGETARIAN) (VOA - VEGETARIAN OPTION AVAILABLE) (VG - VEGAN) (VGOA = VEGAN OPTION AVAILABLE) (GF - GLUTEN FREE) (GFOA - GLUTEN FREE OPTION AVAILABLE)

PLATTERS

MIXED PLATTER \$85

50 mixed pieces of:

BEEF PARTY PIES

SAUSAGE ROLLS

SPINACH & RICOTTA SPANIKOPITA (V)

VEGETABLE SAMOSAS (VG)

VEGETABLE COCKTAIL SPRING ROLLS (VG)

PIZZA PLATTER \$85

40 SLICES PER PLATTER (ONE TOPPING PER PLATTER)

Toppings:

PEPERONI

HAWAIIAN

BBQ AUSSIE

MARGHERITA (V)

(VGOA extra \$10 per platter)

(GFOA extra \$10 per platter)

ANTIPASTO PLATTER \$90

(Serves 10+ guests)

**A MIXED PLATTER OF CURED MEATS, CHEESES,
ROAST VEGETABLES, OLIVES AND BREAD**

(VOA \$85)

GRAZERS \$8 EACH

(Minimum of 20 Per Item)

MINI WRAPS:

Veg-O (VGOA) / Pork / Chicken

SLIDERS:

Chicken / Veg-o / Beef

FISH & CHIPS

SOUTHERN FRIED CHICKEN STRIP & CHIPS WITH RMH ZINGER SAUCE (GF)

THAI NOODLE BOX (V/GFOA)

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SET MENU

(MINIMUM OF 20 GUESTS / YOUR CHOICE OF 2 MEALS PER COURSE, SERVED VIA ALTERNATE DROP)

ENTREE

FRIED HALLOUMI (GF)

ACCOMPANIED BY DRUNKEN APRICOTS AND COMPLEMENTED WITH A FRESH WATERCRESS SALAD.

CHARRED CALAMARI (GF)

WARMLY TOSSED IN A GARLIC SAUCE, SERVED WITH SAUCE VIERGE AND A FRESH ROCKET SALAD.

TRADITIONAL BEEF TARTARE (GF)

ACCOMPANIED BY POTATO CRISPS, PICKLES, AND CURED EGG YOLK.

GRILLED LAMB KOFTA (GFOA)

PAIRED WITH A TOMATO SALAD, TZATZIKI, AND FLATBREAD.

BALINESE CHICKEN SATAY (GF)

SERVED WITH PEANUT SAUCE, CUCUMBER AJAI, AND FRIED CRACKERS.

MAIN

LAMB SHANKS (GF)

SLOW-BRAISED LAMB SHANKS IN A RICH RED WINE AND TOMATO SAUCE, SERVED WITH ROASTED BABY CARROTS AND CREAMY MASHED POTATOES.

PORTERHOUSE STEAK (GF)

CHAR-GRILLED 300G PORTERHOUSE, COOKED TO MEDIUM PERFECTION, ACCOMPANIED BY CREAMY POTATO GRATIN, WILTED RAPINI, AND A RED WINE JUS.

ROAST CHICKEN IN LEMON AND GARLIC SAUCE (GF)

LEMON AND GARLIC ROASTED CHICKEN THIGHS, COMPLEMENTED BY SMOKY BABAGANOUSH AND PICKLED RED PEPPERS.

PAN-FRIED BARRAMUNDI (GF)

PAN-FRIED BARRAMUNDI FILLETS IN A CREAMY WHITE WINE SAUCE, SERVED WITH SAUTÉED ASPARAGUS AND WHIPPED GARLIC POTATOES.

CHICKEN FUNGI GNOCCHI (VOA/VGOA)

CHICKEN WITH PORTOBELLO, SHIITAKE, AND OYSTER MUSHROOMS IN A GARLIC AND THYME SAUCE, COMBINED WITH GNOCCHI, CREAM, AND TOPPED WITH PARMESAN CHEESE.

DESSERT

HOMEMADE STICKY DATE PUDDING (V)

SERVED WITH CARAMEL SAUCE AND VANILLA ICE CREAM

DUTCH CINNAMON APPLE CRUMBLE (V/GFOA)

SERVED WITH VANILLA ICE CREAM

CHOCOLATE BRULEE (V/GF)

SERVED WITH BERRY COMPOTE AND VANILLA ICE CREAM

2 COURSE MENU

MAIN & DESSERT \$55

2 COURSE MENU

ENTREE & MAIN \$60

3 COURSE MENU

ENTREE, MAIN
& DESSERT \$70

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DRINK PACKAGES

STANDARD PACKAGE

TAP BEER

CARLTON DRAUGHT
CARLTON DRY
GREAT NORTHERN
BULMERS CIDER

WINE

ROTHBURY ESTATE SPARKLING CUVÉE
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC
ROTHBURY ESTATE CHARDONNAY
JULIET MOSCATO
CAPE SHANK ROSE
SEPPELT THE DRIVES SHIRAZ
ROTHBURY ESTATE CABERNET SAUVIGNON MERLOT

NON-ALCOHOLIC

WOLF BLASS ZERO SAUVIGNON BLANC
WOLF BLASS ZERO SHIRAZ
GREAT NORTHERN ZERO BOTTLE
SOFT DRINK AND JUICE

3 HOURS = \$60 PER PERSON
4 HOURS = \$65 PER PERSON
5 HOURS = \$70 PER PERSON

SPIRITS CAN BE ADDED TO YOUR DRINK PACKAGE FOR AN ADDITIONAL \$10 PER PERSON, PER HOUR

PREMIUM PACKAGE

TAP BEER

CARLTON DRAUGHT
CARLTON DRY
GREAT NORTHERN
BULMERS CIDER
BALTER XPA
PIRATE LIFE PALE ALE

WINE

ROTHBURY ESTATE SPARKLING CUVÉE
T'GALLANT PROSECCO
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC
CAPE SHANK PINOT GRIGIO
DEVIL(ISH) CHARDONNAY
JULIET MOSCATO
CAPE SHANK ROSE
PEPPERJAK SANGOIVESE
ST HUBERTS PINOT NOIR
SEPPELT THE DRIVES SHIRAZ
ROTHBURY ESTATE CABERNET SAUVIGNON MERLOT
SQUEALING PIG TEMPRANILLO

NON-ALCOHOLIC

WOLF BLASS ZERO SAUVIGNON BLANC
WOLF BLASS ZERO SHIRAZ
GREAT NORTHERN ZERO BOTTLE
HEINEKEN ZERO BOTTLE
SOFT DRINK AND JUICE

3 HOURS = \$70 PER PERSON
4 HOURS = \$75 PER PERSON
5 HOURS = \$80 PER PERSON