FUNCTION PACKS

629 BOURKE STREET. MELBOURNE
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CANAPES

MINIMUM OF 20 GUESTS

HOT

LEMON & HERB CHICKEN SKEWERS WITH SKORDALIA (GF)
LEMON PEPPER DUSTED CALAMARI WITH TARTARE SAUCE (GF) (I)
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 GOURMET PIES: (VOA)
- BEEF - CHICKEN - LAMB
PUMPKIN, SUNDRIED TOMATO, AND SPINACH ARANCINI BALLS WITH ROMESCO SAUCE (VG)
MAC AND CHEESE CROQUETTES WITH SMOKEY PRAPRIKA AIOLI (V)
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)
ASSORTED MINI WRAPS
- VEGO(VGOA) - PULLED PORK - CHICKEN AND MAYO

6 ITEM SELECTION	10 ITEM SELECTION
$35 PER PERSON	$50 PER PERSON
4 HOT - 2 COLD	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 & GRAZERS

MIXED PLATTER $90

40 mixed pieces of:

BEEF PARTY PIES
SAUSAGE ROLLS
SPINACH & RICOTTA SPANIKOPITA (V)
VEGETABLE SAMOSAS (VG)
VEGETABLE COCKTAIL SPRING ROLLS (VG)

PIZZA PLATTER $90

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 $95

(Serves 10+ guests)

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

*(VOA **$90**)*

SUBSTANTIAL GRAZERS $10 EACH

(Minimum of 20 Per Item)

SLIDERS:

Chicken / Veg-o / Beef

FISH AND CHIPS (I)
LEMON PEPPER CALAMARI AND CHIPS (I)
SOUTHERN FRIED CHICKEN STRIPS AND CHIPS WITH RMH ZINGER SAUCE
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

DIETARY REQUIREMENTS WILL BE CATERED TO INDIVIDUALLY IF NOT ALREADY CATERED TO IN YOUR SELECTIONS

ENTREE

FRIED HALLOUMI (GF)

Fried halloumi served with drunken apricots and a fresh watercress salad.

CHARRED CALAMARI (GF)

Charred calamari tossed in garlic sauce, served with sauce vierge and a fresh rocket salad.

BEEF TOSTADA (GF)

2 pieces
Chipotle BBQ beef with caramelised onion and mozzarella, finished with pico de gallo and sour cream.

GRILLED LAMB KOFTA (GFOA)

Grilled lamb kofta served with tomato salad, tzatziki and warm flatbread.

LEMON & HERB CHICKEN SKEWERS (GF)

Lemon and herb chicken skewers served with creamy garlic skordalia.

MAIN

PORK CUTLET

Pork cutlet served with creamy mashed potato, charred broccolini and finished with mustard sauce.

PORTERHOUSE STEAK (GF)

300g char-grilled porterhouse, cooked medium, served with creamy potato gratin, wilted rapini and red wine jus.

ROAST CHICKEN WITH LEMON & GARLIC SAUCE (GF)

Lemon and garlic roasted chicken thighs served with smoky baba ganoush and pickled red peppers.

BLACKENED MARKET FISH

Blackened market fish served with fresh mango salsa and Asian-style salad.

SPINACH & RICOTTA RAVIOLI (VOA)

Spinach and ricotta ravioli tossed in Napoli sauce and finished with Parmesan.

DESSERT

HOMEMADE STICKY DATE PUDDING (V)

Warm sticky date pudding served with caramel sauce and vanilla ice cream.

DUTCH CINNAMON APPLE CRUMBLE (V/GFOA)

Dutch-style cinnamon apple crumble served with vanilla ice cream.

CHOCOLATE MOUSSE (V/GF)

Rich chocolate mousse served with berry compote and vanilla ice cream.

2 COURSE MENU

MAIN & DESSERT $65

2 COURSE MENU

ENTREE & MAIN $70

3 COURSE MENU

ENTREE, MAIN & DESSERT $80

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DRINK PACKAGES

STANDARD PACKAGE

TAP BEER
CARLTON DRAUGHT
4 PINES PACIFIC ALE
GREAT NORTHERN
BULMERS CIDER

WINE
ROTHBURY ESTATE SPARKLING CUVEE
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC
ROTHBURY ESTATE CHARDONNAY
JULIET MOSCATO
CAPE SHANK ROSE
ROTHBURY ESTATE SHIRAZ CABERNET SAUVIGNON
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 = $62 PER PERSON
4 HOURS = $67 PER PERSON
5 HOURS = $72 PER PERSON

PREMIUM PACKAGE

TAP BEER
CARLTON DRAUGHT
4 PINES PACIFIC ALE
GREAT NORTHERN
BULMERS CIDER
PIRATE LIFE PALE ALE

WINE
ROTHBURY ESTATESPARKLING CUVEE
T'GALLANT PRSECCO
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC
CAPE SHANK PINOT GRIGIO
DEVIL(ISH) CHARDONNAY
JULIET MOSCATO
CAPE SHANK ROSE
ST HUBERTS 'THE STAG' PINOT NOIR
SALTRAM SKINS SHIRAZ
ROTHBURY ESTATE CABERNET SAUVIGNON MERLOT

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

3 HOURS = $72 PER PERSON
4 HOURS = $77 PER PERSON
5 HOURS = $82 PER PERSON

ADD-ONS

HOUSE SPIRITS +$10 PER PERSON, PER HOUR
VODKA, WHISKEY, BURBON, RUM

HARD RATED LEMON ON TAP +$5 PER PERSON

196 LEMON ON TAP +$5 PER PERSON

CC & DRY ON TAP +$5 PER PERSON

BAR TAB

BAR TABS ARE AVAILABLE AS AN ALTERNATIVE TO PER PERSON DRINK PACKAGES.

SIMPLY LET US KNOW:

- YOUR TOTAL PRICE LIMIT FOR THE TAB
- YOUR SELECTED DRINKS I.E BEER, WINE CIDER, HOUSE SPIRITS OR ALL ACCESS ETC.