

FUNCTION MENU

PLATTERS

AUSSIE PLATTER \$270

Around 50/60 small bite size pieces

Serves around 10-15 people

- Mini sausage rolls
- Mini beef pies
- Mini quiches
- Crumbed chicken tenders

CLASSIC PLATTER \$295

Around 50/60 small bite size pieces

Choice of 4 items

Serves around 10-15 people

- Pumpkin arancini with tomato salsa (vg)
- Sticky BBQ glazed wings with chipotle mayonnaise
- Crumbed jalapeno and chipotle arancini with sour cream (v)
- Chicken tenderloins with chipotle mayonnaise
- Marinated chef selection of chicken skewers

SEAFOOD PLATTER (M) \$320

Around 50/60 small bite size pieces

Choice of 4 items

Serves around 10-15 people

- Crumbed fish served with tartare sauce
- Prawn cigars served with aioli
- Crumbed coconut prawns served with sweet chilli
- Tempura scallops served with aioli
- Salt & lemon pepper calamari served with tartare sauce

SANDWICH PLATTER \$150

Serves around 10 people

- Chef selection of sandwiches served on white, brown & multigrain bread

ANTIPASTO PLATTER \$260

Serves around 10-15 people

- Antipasto – Blue cheese, brie, cheddar, cured meats, selection of dips, dried fruits, grapes, strawberries & crackers

PIZZA PACKAGES/TAKEAWAY

Selection of pizzas: (see pizza menu for descriptions)

- Margherita (v)
- Meat Lovers
- Hawaiian
- Garlic Prawn (M)
- Vegetarian Supreme
- 10% off when you order 10-19
- 15% off when you order 20 or more

GARLIC BREADS \$9 EACH

- 10% off when you order 10-19
- 15% off when you order 20 or more

CHIPS PLATTER \$70

SWEET POTATO WEDGES PLATTER \$80

Our team look forward to assisting you in planning your upcoming function.

We are happy to personalise a menu to suit your needs.

Please contact our team on (07) 5494 2013 or email functions@malenyhotel.com.au



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FUNCTION MENU

SIT DOWN MENU - ALTERNATE DROP

OPTION 1

PLATYPUS \$59pp

Minimum 30 people

ENTRÉE

- Lemon pepper calamari
served with tartare sauce & lemon (I)
- Mozzarella fingers
served with chipotle mayonnaise

MAIN

(Select two options)

- 250g Rump Riverine MB2+ 150day grain fed from Northern NSW Riverine served with chips & salad & mushroom sauce
- Panko crumbed flathead, served with chips & salad, tartare sauce (I)
- Chicken parmigiana, leg ham, Napoletana sauce topped with mozzarella served with chips & salad

OPTION 2

BUNYA \$69pp

Minimum 30 people

ENTRÉE

(Select two options)

- Pumpkin and goats cheese arancini, parmesan, smoked tomato chutney, rocket (v)
- Tomato and avocado bruschetta, toasted sourdough, heirloom tomatoes, balsamic, feta cheese
- Macaroni & cheese croquettes, served with cheese sauce, rocket (v)

MAIN

(Select two options)

- 300g Rib fillet, MB2+ 150day grain fed from Northern NSW Riverine served with chips & salad & red wine jus
- Prosciutto wrapped chicken, brie, sweet potato mash, broccolini, hollandaise sauce
- Roasted eggplant, ratatouille, buffalo mozzarella, crispy Thai basil, rocket & aged balsamic (v)

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(v) = vegetarian (gf) = gluten free (gfo) = gluten free option (vg) = vegan

Seafood: (A) Australian (I) Imported (M) Mix of Australian & Imported



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FUNCTION MENU

CANAPÉS

Our canapés menus are a popular option for weddings and general functions

SAVOURY

MEAT

- Beef sliders, 12hr slow cooked BBQ brisket, coleslaw, chipotle mayonnaise
- Half shell scallops, spinach, hollandaise, bacon, salmon roe (A)
- Beef crostini, caramelized onions, baby bocconcini, gremolata
- Smoked salmon rolls, mascarpone cheese, dill, baby capers (A)

VEGETARIAN

- Pea and mint croquette, panko crumb, herbs
- Porcini truffle arancini, smoked cheese sauce
- Crostini, goats curd, local honey, toasted pinenuts

\$400 platter = x10 pieces of
(x2 choices of meat and x2 choices of veg)
total 40 pieces

\$500 platter = x10 pieces of
(x3 choices of meat and x3 choices of veg)
total 60 pieces

\$700 platter = x20 pieces of
(x2 choices of meat and x2 choices of veg)
total 80 pieces

\$850 platter = x20 pieces of
(x3 choices of meat and x3 choices of veg)
total 120 pieces

SWEET

- Portuguese tart, vanilla custard, cinnamon
- Lemon meringue, whipped cream, raspberries
- Tiramisu cannoli, mascarpone, cocoa
- Patisserie cream, profiteroles, chocolate

\$250 platter = min. 20 pieces
with x2 choices
total 40 pieces

\$350 platter = min 20 pieces
with x3 choices
total 60 pieces

\$450 platter = min 20 pieces
with x4 choices
total 80 pieces

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