

Function Menu

- Fresh Sushi - Teriyaki chicken or smoked salmon rolls. \$2.5
- House marinated tandoori chicken skewers with yoghurt raita. \$2.5
- Coconut crusted prawn cutlets with soy plum sauce. \$2.7
- Lamb koftas served with raita. \$2.7
- Waygu meats balls in tomato sugo. \$2.5
- Tomato & basil arrancini balls with roast garlic aioli. \$2.5
- Herb crusted & baked NZ mussels. \$2.7
- Vege crostini - Char grilled Mediterranean vege & mizuna with a drizzle of EVO \$2.2
- Dill spiced fish goujons with caper & lemon aioli. \$2.7
- Shitake mushroom & duck confit wontons served with ponzu sauce. \$2.7
- Fresh oysters with orange & ginger. \$3.4
- Spanish frittata - Marinated olives, potatoes, capsicum, basil & onion. \$2.2

Platters cater for 10-15 people

\$120 - Seafood: Natural oysters, tender salt & pepper squid, grade A smoked salmon, seared scallops & Harrisia Prawns(Mild)

\$50 - Grilled chorizo Platter, with baked Turkish bread & marinated feta cheese.

\$8 per person - Cheese Platter: Local & imported cheese supplied from 'Bluecow' served with muscatels, dried fruit & nuts & lavosh crisps.

As a general guide for cocktail parties we recommend:

- 3 - 4 pure bites per guest for pre-dinner drinks
- 4 - 6 pure bites per guest for 1 hour cocktail party
- 8 - 10 pure bites per guest for 2 hour cocktail party
- 12 - 15 pure bites per guest for 3 hour cocktail party

All food must be ordered and paid 7 days before your function.

function

pure bar
small bar big style