

FUNCTION MENU OPTIONS



DIPS BOARD (8-10 people) \$65

- Baba Ghanoush
- Hummus
- Grilled Turkish Flatbread

CHARCUTERIE BOARD (8-10 people) \$110

- Serrano Ham
- Charred Chorizo
- Hummus
- Olives
- Aged Cheddar
- Breads & Crackers

TAPAS PLATTERS

- ARANCINI (V) w tomato sugo (12) \$72
- JALAPENO POPPERS (V) w black garlic aioli (12) \$48
- MERGUEZ MEATBALLS w mint yoghurt (12) \$72
- MOROCCAN SPRING ROLLS (V) w chili jam (12) \$60
- FISH & PRAWN CAKES w tangy Asian sauce (12) \$72
- CRAB TOSTADAS (12) \$48
- DUCK PATHIVIERS w house chutney (12) \$72
- WINGS w black garlic aioli (12) \$60
- PATATAS BRAVAS (V) w ancho chilli sauce (24) \$36

PAELLA PAN (Min 50 people)

- Chicken & Chorizo Traditional \$22pp
- Traditional with Seafood \$29pp

SWEET SHARES

- CHURROS with dark chocolate sauce (12) \$48
- MACAROONS (12) \$48

Please note - prices are subject to change but we will always endeavour to match as stated.

STANDARD DRINKS PACKAGE (2 Hours) \$45pp (3 Hours) \$60pp

- Local Craft Tap Beers - Lager (4.5), Midstrength Session Ale (3.5), Pale Ale (4.5)
- Local WA - Sparkling, SBS, & Cab Merlot
- Mineral Water, Juice & Soda's

PREMIUM DRINKS PACKAGE (2 hours) \$58pp (3 Hours) \$73pp

- Local Craft Tap Beers - Lager (4.5), Midstrength Session Ale (3.5), Pale Ale (4.5), IPA (5.5), Guest Tap
- Premium - Sparkling, SBS, Pinot Grigio, Shiraz, Cab Merlot
- Mineral Water, Juice & Soda's
- 2 Cocktails of choice plus Sangria