





THE PEAK

2 hours - \$60 pp 3 hours - \$80 pp 4 hours - \$100 pp

NV Shared Prosecco Eden Valley, S.A
HaHa Sauvignon Blanc Marlborough, NZ
J.Moreau et Fils Chardonnay Pays d'Oc, France
Angus & Bremer Rosé Langhorne Creek, S.A
Sticks Pinot Noir Yarra Valley, VIC
Rockbare Shiraz Mclaren Vale, S.A

Melbourne Bitter Balter XPA 4 Pines Pale Ale Bulmers Cider Heineken 0.0% Soft drinks

WELCOME DRINK

Magic Spritz +\$15pp Magic Cocktail +\$20pp

THE SUMMIT

2 hours - \$80 pp 3 hours - \$100 pp 4 hours - \$120 pp

La Maschera Prosecco Angaston, SA
Chandon Brut Yarra Valley, VIC
Churton Sauvignon Blanc Marlborough, NZ
Monte Tondo Soave Classico Veneto, Italy
J.Moreau et Fils Chardonnay Pays d'Oc, France
Yangarra Rosé McLaren Vale, SA
M de Minuty Rosé Provence, France
Tarrawarra Estate Barbera - Yarra Valley, VIC
Terrazas de los Andes Reserva Malbec Mendoza, Argentina
Rockbare Shiraz Mclaren Vale, SA

All first pour spirits
All beers & cider on tap
Soft drinks

Alternatively, if you'd rather your guests choose their own drinks, we're happy to start you a bar tab.

Please note: Minimum spends apply depending on function and group size Wines subject to change due to seasonal availability





Choice of 5 (cold/hot/sweet) - \$55 pp Choice of 7 (cold/hot/sweet) - \$65 pp Choice of 9 (all selections including 2 substantial) - \$75 pp

"Substantial" canapés may be added to any of the packages at an additional \$8.5 per piece. We require a booking of 20 guests minimum for standing cocktail events.

COLD

- Cured Kingfish, green chilli, micro herbs
- Spiced Peking duck rice pancakes, chilli jam
- Fried lotus root, mushrooms, sweet potato & tofu cream, green chilli rice pancakes
- Smoked chicken, mint & pickled carrot rice paper rolls, peanut, tamarind & lime sauce
- Pad Kra Pao, beef & Thai basil lettuce cup

HOT

- Curried lamb cigars, sweet chilli sauce
 - Lotus root & tapioca dumplings, pickled turnip, peanuts
 - Pulled sticky beef ribs, fresh chilli
- Prawn & bamboo dumplings, black vinegar & sesame dipping sauce
- Pan seared garlic chive dumpling, soy, chilli

SUBSTANTIAL

- Pork belly slider, pickled vegetables, sriracha mayonnaise
- Soft shell crab bao, cabbage slaw
- Crispy tofu bao, pickled vegetables, soy sauce
- Mushroom, tomato, basil, Laughing Cow roti

SWEET

- Assorted mini gelato cones
- Sweet tapioca & seasonal fruit tart

CURRY BAR

Congregate around a pot of tasty Thai curry for your standing event. Served with rice and roti bread. \$15 pp

Please note: many menu items contain allergens - please advise your event manager at least 7 days prior to your function if you or any guests have any allergies / dietary requirements.

Menus are subject to change.























