



• ROYAL •  
• MELBOURNE •  
• HOTEL •

# FUNCTION PACK

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# CANAPES

## HOT

- Chicken satay skewers with peanut satay sauce (GF)
- Lemon pepper dusted calamari with tartare sauce (GF)
- Lamb kofta skewers with sumac yogurt
- Prawn brochette - prawn cutlet skewer in lemon & thyme, with aioli (GF)
- Southern fried chicken tenderloins with RMH zinger sauce (GF)
- King island beef cocktail pies with tomato sauce
- Pumpkin, sundried tomato & spinach arancini balls with romesco sauce (VG)
- Macedonian Chevapi spiced minced beef skewers with capsicum sauce
- Lamb & harissa spiced sausage rolls with tomato chutney
- Spinach and ricotta pastizzi with tomato chutney (V)
- Falafel with hummus & spicy eggplant sauce (V)
- Mexican meat balls with mild tomato salsa
- Sweet potato croquette (VG/GF)
- Texas smoked beef skewer with ranch sauce
- Gourmet pizza squares (minimum of 40):
  - Little Italy - Volcano - Prosciutto
  - Vegetarian - Chicken tikka
  - Hawaiian - Pepperoni

## COLD

- Smoked salmon blinis w dill cream cheese
- Baked zucchini slice w tomato chutney (V/GF)
- Steamed bao rolls:
  - Pickled vegetable w chili jam
  - BBQ pork with hoisin sauce
  - Chicken with salad
- Assorted Club sandwiches
- California rolls:
  - Salmon (GF)
  - Teriyaki chicken
  - Vegetarian (V/GF)
- Italian bruschetta:
  - Tomato, feta, basil pesto with a balsamic glaze (V)
  - Roast beef with cherry tomatoes & rocket
  - Grilled chicken with spinach & creole
  - Artichoke with capsicum & rocket (V)

**6 ITEM SELECTION**  
**\$30 PER PERSON**

**10 ITEM SELECTION**  
**\$40 PER PERSON**

**KEY: (V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE**



# PLATTERS

## **MIXED PLATTER \$75**

50 mixed pieces of:

Vegetable spring rolls (V)  
Beef party pies  
Sausage rolls  
Vegetable samosas (V)  
Spinach & ricotta pastizzi (V)

## **PIZZA PLATTER \$75**

(Vegan cheese available extra \$10 per platter)  
(GF base available extra \$10 per platter)

Toppings:  
Peperoni  
Hawaiian  
BBQ Aussie  
Margherita (V)

## **ANTIPASTO PLATTER \$90**

(Serves 10+ guests)

A mixed platter of cured meats, cheeses, roast vegetables, olives and bread  
(Vegetarian option available without cured meat \$85)

## **GRAZERS \$8 EACH**

(Minimum of 20)

Mini banh mi:  
Vegetable / Vegan / Pork / Chicken  
Sliders:  
Chicken / Veg-o / Beef  
Fish & chips  
Crispy crumbed beef strips & chips  
Singapore noodle box



**KEY: (V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE**

# SET MENU

## ENTREE

### Calamari (GF)

Dusted calamari in lemon pepper seasoning on rocket served with paw paw salsa, coriander chili and limes

### Chicken satay

Malaysian style chicken with rice & salad served with a side of peanut satay sauce

### Gambas al ajillo (GF)

Prawn cutlet cooked in garlic & hot paprika served on spanish saffron rice, peas & carrot

### Duck & pork spring rolls

3 pieces of homemade 5 spice duck & pork mince with asian vegetable on a bed of asian chiffonade, rocket, spanish onion, bean shoots & pippins

### Halloumi & rocket salad (V)

Grilled halloumi, roast capsicum and rocket served with crisp bread & finished with a balsamic glaze

### Pork berry bites (GF)

Pork bites on sauerkraut finished with a mixed berry glaze & roasted sesame seeds

### Parisian gnocchi

Gnocchi cooked in brown butter, basil, cherry tomato, garlic & crispy prosciutto topped with parmesan

## MAIN

### Salmon fillet

Crushed herb salmon fillet on garlic confi potato pure with roasted cherry tomato, asparagus & finished with almond & lemon glaze

### Sirloin steak (GF)

Prime porterhouse char grilled & cooked to perfection with roast potato seasonal vegetables & a side of diane sauce or red wine jus

### Chicken bofast

French bone chicken kiev pocket with feta cheese, spinach & semi dried tomato served on roasted Mediterranean vegetables, roast potato and topped with white wine cream sauce

### Pork & pistachio crumb

Pork fillet crumbed in pistachio & herbs served on potato rosti accompanied with broad beans, carrots, peas & capsicum finished with red wine jus

### Tuscan pappardelle (VG)

Aromatic creamy sauce with spinach, beans, sundried tomato finished with vegan milk and basil pesto oil

### Pumpkin & goats cheese salad (V/GF)

Roasted pumpkin wedge with skin on in thyme & basil with mushroom, rocket, pomegranate seeds & capsicum topped with balsamic glaze & baked goats cheese

## DESSERT

### Homemade sticky date pudding (V)

Served with caramel sauce and vanilla bean ice cream

### Dutch cinnamon apple crumble (V/GF)

Served with vanilla bean ice cream

### Crème Brule (V)

Served with vanilla ice cream

## ALL HOUSE MADE

2 SELECTIONS PER COURSE REQUIRED - ALL MEALS ARE SERVED ALTERNATE DROP

### 2 COURSE MENU

ENTREE & MAIN \$60

MAIN & DESSERT \$55

### 3 COURSE MENU

ENTREE, MAIN &

DESSERT \$70

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# DRINK PACKAGES

## STANDARD DRINK PACKAGE

### TAP BEER

Carlton draught  
Great northern lager  
Bulmer's cider

### WINE

Rothbury estate sparkling cuvee  
Rothbury estate Semillon sauvignon blanc  
T'Gallant Moscato  
Seppelt the drives shiraz  
Rothbury estate cabernet merlot  
Seppelt the drives chardonnay

### NON-ALCOHOLIC

Wolf Blass zero sauvignon blanc  
Wolf Blass zero shiraz  
Great northern zero bottle  
Soft drink & juice

**3 HOURS = \$60 PER PERSON**

**4 HOURS = \$65 PER PERSON**

**5 HOURS = \$70 PER PERSON**

## PREMIUM DRINK PACKAGE

### TAP BEER

Carlton draught  
Great northern lager  
Bulmer's cider  
Balter xpa  
Pirate life pale ale

### WINE

Rothbury estate sparkling cuvee  
Rothbury estate Semillon sauvignon blanc  
Squealing pig sauvignon blanc  
T'Gallant Moscato  
T'Gallant prosecco  
Squealing pig rose  
Seppelt the drives chardonnay  
Devil's lair honeybomb Malbec  
St Hubert's pinot noir  
Rothbury estate cabernet merlot  
Squealing pig tempranillo shiraz

### NON-ALCOHOLIC

Wolf Blass zero sauvignon blanc  
Wolf Blass zero shiraz  
Great northern zero bottle  
Soft drink & juice

**3 HOURS = \$70 PER PERSON**

**4 HOURS = \$75 PER PERSON**

**5 HOURS = \$80 PER PERSON**

