

BANK

HOTEL

EVENT PACK

3. FOOD & BEV – EVENT MENU

CANAPÉ PACKAGE

\$40pp package – choice of:

- 2 hot canapés
- 2 cold canapés
- 1 substantial canapés

\$55pp package – choice of:

- 3 hot canapés
- 3 cold canapés
- 2 substantial canapés
- Charcuterie station

Cold Canapé

Blistered tomatoes, goats feta, basil, toast *v, nf*

Smoked raw beef, chilli, sweet potato crisp *gf, nf*

Scorched fig, ricotta, prosciutto, vincotto *v, gf, nf*

Endive, hommus, pomegranate, almond *vg, gf*

Smoked chicken terrine, confit garlic, salsa verde *gf, nf*

Salmon crudo, grapefruit, fennel, capers *gf, df, nf*

Hot Canapés

Roast pumpkin arancini, mozzarella, harissa *v, nf*

Crispy eggplant, tahini, cashew *vg*

Wood fired prawns, salmoriglio, lemon *gf, df*

Grilled Lamb skewer, mint yoghurt *gf, nf*

Charred onion puff, cheddar, parmesan *v, nf*

Mushroom croquettes, manchego, truffle *v, nf*

Substantial Canapés

Smash cheeseburger sliders, bacon, pickle, special sauce *nf*

Fried chicken sliders, lettuce, pickle, chipotle mayo *nf*

Little Caesar, pancetta, parmesan, egg, croutons *nf*

Scorched pumpkin, cashew, pomegranate, sage *vg, gf*

Radicchio & hazelnut salad, fennel, burnt orange *vg, gf*

Beef striploin, fries, salsa verde *gf, nf*

Prawn rolls, avocado, marie rose, chives *nf*

Sample menu: note that items are subject to change due to seasonality and availability.

3. FOOD & BEV – EVENT MENU

PLATTERS

Grazing For 10–15 people

Cold

\$100 Grilled Vegetable Mezze & dips platter

Assortment of grilled & pickled vegetables, olives, bread & lavosh

\$120 Charcuterie platter

Assortment of cured meats, pickles, olives, bread & lavosh

\$120 Australian Cheese platter

Assortment of local cheeses, pickles, quince paste, bread & lavosh

\$140 Meat & Cheese platter

Assortment of local cheeses, cured meats, pickles, olives, quince paste, bread & lavosh

\$140 Sydney Rock Oyster platter

3 dozen Sydney rock oysters, merlot vinegar, lemon

Hot

\$120 Smash cheeseburger sliders bacon, pickle, special sauce (20pcs)

\$120 Fried chicken sliders lettuce, pickle, chipotle mayo (20pcs)

\$150 Hot & cold seafood platter Salmon crudo, sydney rock oysters, Lobster mornay, crumbed barramundi, fried calamari, fries, sauces, lemon

Sample menu: note that items are subject to change due to seasonality and availability.

3. FOOD & BEV – EVENT MENU

SIT DOWN MENU

Groups 10+

\$40pp package

- Shared style menu
(Veg – Vegan options available)

Shares

House flatbread, cultured butter,
smoked salt *v*

Coal roasted bone marrow, charred
onion, watercress

Blistered heirloom tomatoes, Meredith
goats' feta, basil *v*

Mains

Roasted Bannockburn Chicken *gf, df, nf*

O'Connor Bone-in Striploin *gf, df, nf*

Served with bone marrow butter, salsa
verde & condiments

Sides

Little Caesar, pancetta, parmesan,
egg, croutons *nf*

Fries *vg, gf, nf*

Dessert + \$10pp

Charred pineapple meringue,
passionfruit, vanilla cream, diplomatico
v, gf, nf

*Sample menu: note that items are subject
to change due to seasonality and availability.*