



THE NATIONAL HOTEL FESTIVE SEASON FUNCTIONS



XMAS MENU

3 Course | \$75pp | All dishes served to share
10 person minimum

ENTREES

Focaccia, Mt Zero mandarin olive oil, Tasmanian pepper salt (vv, gfo)

Baked Hervey Bay scallops, potato & garlic cream, gremolata (gf)

Maple glazed ham, green tomato relish, pickled onions (gf)

MAINS

Whole roasted lamb shoulder, braised peppers, lemon thyme
& garlic jus (gf)

SIDES

Rosemary roast potatoes, garlic mayo (vvo, gf)

Brussel sprouts, pancetta, balsamic (vo, gf)

Heirloom tomato salad, burrata and stone fruit (v, gf)

DESSERT

Christmas Berry Trifle, served individually



CANAPES

We Recommend:
Light serve: 4–5 pieces PP
Medium serve: 6–7 pieces PP
Larger serve: 8+ pieces PP

Minimum order of 20 pieces per canape or grazer
Orders & payment must be received 10 days prior to function date
Chef's choice — 3 cold & 3 hot - \$27pp
(gf) Gluten Free / (v) Vegetarian / (vv) Vegan / (o) Option

COLD BITES

Coffin Bay oyster, shallot mignonette (gf, df)	\$6
Whipped French onion dip, fried shallots, lime, kettle chips (v,gf)	\$5
White bean hummus, buckwheat & caraway crisp bread, olive tapenade (gf, vv, df)	\$5
Cauliflower & parmesan tart, chive pangrattato (v)	\$5
Prosciutto, fig jam, mustard cress, pink peppercorn crisp bread (df)	\$5
Chicken, guindilla, tarragon & creme fraiche bagel	\$5

HOT BITES

Pumpkin & thyme arancini, parmesan aioli	\$5
Corn & smoked mozzarella croquettes, Espelete Pepper, garlic mayo (v, gf)	\$5
Mini beef burgundy & mushroom pie, truffle cream	\$5
Sesame crumbed halloumi, red pepper relish, shiso (gf, v)	\$5
Zucchini kofta, tahini cream, sumac, basil (ve)	\$5
Spiced Lebanese lamb fataya, harissa, coriander	\$5

GRAZERS

Cheeseburger slider, green tomato relish, swiss cheese, dijonnaise, milk bun (gfo)	\$8
Plant based slider, vegan cheddar, American mustard, pickles, potato bun (vv, gfo)	\$8
Southern fried chicken tenders, spring onion, chilli salt, buffalo dressing (gf) 3 pieces	\$8
Southern fried cauliflower, spring onion, chilli salt, buffalo dressing (gf) 3 pieces	\$8

DESSERTS

White chocolate & pistachio profiteroles (v)	\$5.5
Mini Cinnamon doughnuts, nutella buttercream (v)	\$5.5
Lemon curd tartlet, stewed strawberry, lemon balm (gfo, v)	\$5.5

PLATTERS



PLATTERS

20 pieces per platter

Calamari, garlic mayonnaise, fragrant pepper (gf)	\$60
Pumpkin & thyme arancini, parmesan aioli (v)	\$60
Chicken tenders, chilli salt, herbed ranch dressing (gf)	\$60
Cauliflower, chilli salt, herbed ranch dressing (gf, v)	\$55
Pork & fennel sausage rolls, tomato ketchup	\$75
Angus beef party pie, tomato relish	\$75

CHEESE BOARD

Six Farms ash brie, Vastelregio Gorgonzola picante, Ish aged cheddar, Grana padano, fig jam, candy pecans, muscatel, fruit loaf, lavosh	\$150
---	-------

CHARCUTERIE BOARD

16 month Villani prosciutto, sopressa finocchiona, chicken & preserved lemon terrine, chorizo salami, Mt Zero olives, dill cucumbers, beetroot relish, sourdough baguette	\$150
---	-------

SET MENU

2 Course | \$60pp | Focaccia, Main & Chef's sides, with a choice of Entrée or Dessert
3 Course | \$75pp | Focaccia, Entrée, Main, Chef's sides & Dessert
All dishes served to share (gf) *Gluten Free* / (v) *Vegetarian* / (vv) *Vegan* / (o) *Option*

FOR THE TABLE

Focaccia, Mt Zero mandarin olive oil, Tasmanian pepper salt (vv, gfo)

ENTREE

Select Two

Buffalo chicken tenders, ranch, celery, pickled onions (gf)

Baked zucchini koftas spiced tomatoes, garlic yoghurt, mint, onions, sumac, currants (gf, v, vvo)

Fried calamari garlic mayonnaise, fragrant pepper (gf)

Stracciatella, confit red peppers, beetroot & fennel lavosh

MAINS

Select Two or Three for +\$15

Beetroot salad, white beans, fennel, candied walnuts, mint (vv, gf)

Roast chicken breast, Jerusalem artichokes, peas, broad beans, rapini, seeded mustard, tarragon cream (gf)

Grilled barramundi, roasted broccoli, freekeh, silverbeet, green goddess (gf)

Whole roasted lamb shoulder, white bean hummus, olive tapenade, roquette, mizuna, toasted pistachios (gf)

SIDES

Asparagus & butter beans, smoked almonds, mint, shallot & maple dressing (vv, gf)

Chips, chicken salt, aioli (vvo, gf)

Green slaw, savoy cabbage, spinach, kale, spring onions, peas, vinaigrette (vv, gf)

DESSERTS

White chocolate & pistachio profiteroles (v)

Mini cinnamon doughnuts, nutella buttercream (v)

Lemon curd tartlet, stewed strawberry, lemon balm (gf, v)



DRINK OPTIONS

CASH BAR

You & your guests are welcome to order from our extensive drinks list throughout the entirety of your function & pay as you go.

BAR TAB ON CONSUMPTION

A bar tab can be set up to the value of your choice for you & your guests to enjoy. If you'd prefer notto have our whole drinks list available on your tab,you're welcome to choose which beverages to include.

DRINK PACKAGES

Sit back & relax with the knowledge that your guests will be taken care of. Select the package& time frame that suits you.*

If you have any requests, please don't hesitate to ask us for a bespoke package.



DRINK PACKAGES

STANDARD PACKAGE

2 hours	\$45PP
3 hours	\$55PP
4 hours	\$65PP

PREMIUM PACKAGE

2 hours	\$55PP
3 hours	\$65PP
4 hours	\$75PP

ULTRA PACKAGE

2 hours	\$65PP
3 hours	\$75PP
4 hours	\$85PP

WINE

Includes:

- Mortar & Pestle Brut, SA
- Mortar & Pestle Semillon Sauvignon, SA
- Mortar & Pestle Cabernet Merlot, SA

Includes standard package, plus:

- Pikorua Sauvignon Blanc, Marl. NZ
- Marquis de Pennautier Rose, FR
- Mountadam Shiraz, SA

Includes premium package, plus:

- Bandini Prosecco, IT
- MDI Pinot Grigio, S.A.
- Henscke Peggy's Hill Riesling, S.A
- In Dreams Chardonnay , VIC
- SOS Pinot Noir, VIC

BEER

Includes:

- North Eastern Draught
- Great Northern Mid
- Napoleone Cider
- Peroni Libera (0%)

Includes standard package, plus:

- Carlton Draught
- Young Henrys Newtowner Pale Ale

Includes:

- All tap beers
- Peroni Leggera (stubbies)
- Peroni Nastro (stubbies)

ADD ONS

PREFERRED SUPPLIERS

Looking for more, please reach out to our list of preferred suppliers for assistance.

CELEBRATION CAKES

www.burntbuttercakes.com.au

BALLOONS

www.melbournepartyballoons.com.au



GIF PHOTO BOOTH

Digital photo only on online site, digital & physical props plus attendant included. Plus complimentary photo template.

3hrs \$650

PHOTOGRAPHER

120 Professional, high quality photos, private gallery through a downloadable link.

90 minutes \$550

JUKEBOX KARAOKE

10,000 songs on a touch screen console, with 2 mics & disco lights

\$400

BACKDROP, BALLOON & PLINTH HIRE

White/Black Arch Mesh Backdrop
Acrylic disk with custom decal
1 x Plinth
1 x 3m balloon garland (standard colour)

\$500

DONUT WALL

Instead of the traditional cake why not opt for a wall full of delicious donuts. Donut mind if I do!

40 donuts \$185

BINGO/ MUSIC BINGO

3 - 5 games of bingo OR
2 - 3 games music bingo

1hr \$350 + \$50 per extra hour

DRAG QUEEN

Drag host of 2 games of bingo/ trivia
2 performances & photos
inclusive of bingo equipment.

1hr \$600

TIPSY TERRARIUM CLASS

8 guests minimum, inclusive of 3 plants per person, plus all equipment & plant expert.

8 - 15 people, \$90
16+ people, \$85

WORKSHOP

\$70 per person
Watercolour & Wine
Paint & Prosecco
DIY Dangles

\$87 per person
Terrazzo Trinket Trays
Ceramic or Terracotta Painting

BEFORE & AFTER MAKE A DAY OF IT!

Looking to explore some fun, local activities before or after your event?

Here's what we recommend!



POLE DANCING

adapolestudios.com

*contactusforadiscount code



LIFE DRAWING

thehenandthecoq.com



BURLESQUE

maisonburlesque.com.au



ARCHERY

kewarchery.com



COOKING CLASS

otaokitchen.com.au



MINI GOLF

yarrabendgolf.com/mini-golf



PAINTING

corkandchroma.com.au



BAREFOOT BOWLS

rubc.com.au



AXE THROWING

manix.com.au

*contactusforadiscount code



HOOPS THIGHS & BUTTOCKS

80s Dance or Retro Fitness
or Hula Hooping
hoopsthigsbuttocks.com



ESCAPE ROOM

rushescapegame.com.au

*contact us for a discount code



BOATING/KAYAKING

studleyparkboathousekew.com.au

Mayfield

POTTERY

studio@2mayfieldstreet.com.au