



FUNCTION MENU

The Burdekin offers a range of delicious drinks, bites, share platters and meals through our food and drink packages. Dishes are prepared on-site in the Burdekin kitchen by our trained chefs. Gluten-free, vegan and vegetarian options are available.

DRINK PACKAGES

CASH BAR & BAR TABS ALSO AVAILABLE!

Let us know if you would like to set a limit &/or restrict drink selections. Products listed are subject to change based on availability. No shots or doubles, and no spirits served straight on the rocks. Service is subject to the Responsible Service of Alcohol.

Emerald Package

1hr: \$30pp | 2hr: \$55pp | 3hr: \$75pp

House Wine: Highgate Chardonnay, Pete's Pure Moscato, Le Dauphins Rose, Mezza di Mezzacorona Sparkling, Mesta Tempranillo, Highgate Shiraz, & more

House Beer: Carlton Draught, Victoria Bitter, Cascade Light, Heaps Normal Quiet XPA, & House Tap Beer (Rooftop only)

Ruby Package

1hr: \$40pp | 2hr: \$75pp | 3hr: \$100pp

Emerald Package *plus*

House Spirits: Copper Plate Vodka, City of London Gin, Grant's Scotch, Jack Daniel's, Sailor Jerry, & more

Diamond Package

1hr: \$50pp | 2hr: \$95pp | 3hr: \$135pp

Ruby Beverage Package *plus*

Premium Spirits: Belvedere, Woodford Reserve, Malfy, Glenfiddich 12, & more

Premium Wines by the Glass: Doom Juice Rogue & Weiss, Paisley Wines Turntable, Stonehorse Kaesler, & more

Premium Local & International Beers: Peroni, Corona, Asahi, & more

Cocktail on Arrival\$20pp

Choose 1: Margarita, Cosmopolitan, Sangria, Sex on the Beach (more options can be discussed with your Event Manager)

FOOD PLATTERS & PACKAGES

(V) Vegetarian (VG) Vegan (GF) Gluten Free
(EF) Egg Free (DF) Dairy Free

PLATTERS

Antipasto Platter (8-10 serve)\$170

Cured Meats, Cheeses, Nuts, Grissini, Crackers & Dried Suits

Share Planner (8-10 serve).....\$150

Buffalo Cauliflower, Burdies' Chicken Bites, Pumpkin & Blue Cheese Arancini, Crispy Stuffed Olives

Focaccia Platter\$100

Select 1 option (each 25 pieces)

- Vegan: Sun-Dried Tomato Pesto, Rocket, Artichoke Hearts

- Cured Meat: Prosciutto, Burrata

Seasonal Fruits Platter (8-10 serve)\$100

An assortment of fresh, seasonal fruits



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Sydney Rock Oysters..... \$60/dozen

Grande Sydney Rock Oysters with
Champagne Mignonette, shucked on the
day

PACKAGES (MIN 20 PEOPLE)

Little Nibbles Package.....\$30pp

Select up to 4 options

Substantial Package.....\$50pp

Select up to 8 options

Vegetarian (V)

- Potato Mille-Feuille, Truffle Sauce (GF)
- Pumpkin & Blue Cheese Arancini (GF available on request)
- White Mushroom & Manchego Quiche
- Polenta Chips, Ricotta, Truffle (GF)
- Tigelle, Grilled Zucchini, Goat Cheese, Baby Spinach

Vegan (VG)

- Smoked Eggplant Polpetta with Napolitana Sauce (GF available on request)
- Potato Croquette (GF available on request)
- Seasonal Vegetable Skewers
- Tigelle with Fable Beef, Baby Spinach, Smoked Barbecue Sauce

Meaty

- Beef Croquette (GF available on request)
- Tigelle Beef Slider with Lettuce, Fior di Latte
- Empanada — *select one*
 - Seasoned Chicken
 - Spiced Beef

- Crispy Stuffed Olives (GF available on request)

- Skewers — *select one*

- Mediterranean Chicken
- Rosemary Lamb

Seafood

- Scallops Seared in Garlic Butter, Ginger & Chilli (GF, EF)
- Garlic & Chilli Prawn Skewers (GF, DF)
- Tuna Tartare (GF)



For further Function Menu enquiries, please
email functions@burdekin.com.au