



LEVEL FOUR

PAST / PORT EVENTS



CANAPÉ PACKAGES

6 CANAPÉS \$48PP
8 CANAPÉS \$59PP
8 CANAPÉS + 2 SUBSTANTIAL \$75PP
10 CANAPÉS + 3 SUBSTANTIAL \$90PP

ADD ONS
Canapé @ \$8ea
Substantial @ \$12.5

FOOD PACKAGES

CANAPES

Freshly Shucked Oysters, Pickled Rosella, Chives [A] LG, LD
Smoked Salmon Blini, Sour Cream, Chives [A]
Trout Rillettes Taco [A]
Steak Tartare, Corn Chip LD
Harrisa Carrot Tartare, Buckwheat Cracker VG, LG
Truffle Honey & Goat's Curd Tart V, LG
Arancini Cacio e Pepe V
Arancini Zucchini, Basil, Stracciatella V, LG
Potato Curry Samosa V
Vegetarian Spring Roll VG, LG
Prawn & Mango Springroll [I] LG, LD
Chicken Kiev Croquette
Jamon Manchego Croquette
Pork & Fennel Sausage Roll

SWEET

Chocolate Mousse Tart VG, LG
Sesame Salted Egg Custard Ball LG
Assorted Filled Donut
White Chocolate Coconut, Almond Pistachio, Dark Chocolate Cherry, White Chocolate Hazelnut

SUBSTANTIALS

Salt & Vinegar Potato Cake, Spanner Crab, Sour Cream [A]
Crispy Fried Chicken, Hot Honey
Beef, Bacon & Cheese Pie
Lasagna Bites, Sugo, Pecorino
Saltbush Lamb Empanada
Creamed Corn & Cheddar Empanada V
Crispy Cauliflower Bites VG, LG
Gnocchi, Sugo, Bocconcini, Basil Pesto V
Smashed Angus Beef & Cheese Slider LGO
Smashed Falafel & Garlic Yoghurt Slider V, LGO
Battered Market Fish & Chips, Tartare Sauce [M] LGO





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PREMIUM OYSTER STATION

An indulgent, market-fresh selection featuring freshly shucked oysters with classic accompaniments, with pickled rosella, chives, calamansi mignonette and lemon [A] LG, LD

3 Oysters PP | \$18

PREMIUM SEAFOOD STATION

An indulgent, market-fresh selection featuring freshly shucked oysters with classic accompaniments, steamed Portarlington live mussels, chilled Mooloolaba cocktail prawns, Chef's choice of assorted raw sashimi [A] LD, LG

\$35PP

PREMIUM GRAZING TABLE

A generous, visually stunning spread featuring a curated assortment of local and imported cheeses, premium cured meats, grilled seasonal vegetables, rustic breads and crackers

\$25PP

PAST / PORT PREMIUM BANQUET

PRICING

4 COURSE SHARED \$118PP

Freshly Shucked Oysters, Calamansi Mignonette [A] LG, LD
Raw Kingfish, Salted Plum & Thai Basil, Pickled Chili [A] LG, LD
Burrata, Spicy Tamarind Chili, Fried Donut

Beef Tartare, Nam jim jaew, Prawn Crackers LD
Grilled Scallop, Jimbarian Chili Butter, Lime
Tom Yum Prawn Dumplings, Spicy Coconut, Lime Leaves [I] LG, VGO

600gm O'Connor Grass Fed Rib Eye Steak with House Made Accompaniments LG, LD
Yellow Fish Curry, Humpty Doo Barramundi, Wild Ginger, Snake Beans [A] LG, LD
Asian Greens, Mushroom Sauce, Garlic Crisps VG, LG
Nasi Kerabu, Fragrant Herb Rice, Fresh Greens, Finger Lime VG, LG, LD

Sesame Ball, Salted Egg Custard LG

OPTIONAL UPGRADE

ARRIVAL CANAPÉS \$20PP

Your selection of three roaming canapés ahead of your seated menu





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B E V E R A G E P A C K A G E S

BRONZE

Ottillie Brut NV, Multi-Regional, AUS	2hrs @ \$55pp
Heatherlie Semillon Sauvignon Blanc 2025, Multi-Regional, AUS	3hrs @ \$65pp
Upside Down Rosé 2024, Clare Valley, SA	4hrs @ \$75pp
Baroola Wines 'Caitlin' Shiraz 2021, Multi-Regional, AUS	
Balter XPA [tap]	
Balter Cerveza [bottled]	
Mountain Goat VEB [bottled]	

SILVER

Hare & Tortoise Prosecco NV, King Valley, VIC	2hrs @ \$65pp
Red Hut Sauvignon Blanc 2025, Marlborough, NZ	3hrs @ \$80pp
Galante Pinot Grigio 2024, Delle Venezie, Italy	4hrs @ \$90pp
Alpha Box & Dice 'Tarot' Rosé 2025, McLaren Vale, SA	
Yering Lane Pinot Noir 2024, Yarra & King Valley, VIC	
Mesta Tempranillo 2024, Ucles, Spain	
Balter XPA [tap]	
Balter Cerveza [bottled]	
Mountain Goat Summer Ale [can]	
Tiger Lager [bottled]	

GOLD

Chandon Brut NV, Yarra Valley, VIC	2hrs @ \$80pp
Red Hut Sauvignon Blanc 2025, Marlborough, NZ	3hrs @ 95pp
Galante Pinot Grigio 2024, Delle Venezie, Italy	4hrs @ 110pp
Mac Forbes Yarra Junction 'Village' Chardonnay 2021, Yarra Valley, VIC	
Jules Cotes de Provence Rosé 2024, Provence, France	
Yering Lane Pinot Noir 2024, Yarra & King Valley, VIC	
Mesta Tempranillo 2024, Ucles, Spain	
Semprevino Shiraz 2024, McLaren Vale, SA	
Asahi [tap]	
Balter XPA [tap]	
Balter Cerveza [bottled]	
Corona [bottled]	
Mountain Goat Fancy Pants [can]	
Tiger Lager [bottled]	
The Hills Apple Cider [bottled]	
South Ave Blue Raspberry Seltzer [can]	

PLATINUM

Aperol Spritz [tap]	2hrs @ \$115pp
Tommy's Margarita	3hrs @ \$135pp
Moët & Chandon Imperial Brut NV, Epernay, France	4hrs @ \$155pp
Cloudy Bay Sauvignon Blanc 2024, Marlborough, NZ	
Shaw & Smith M3 Chardonnay 2023, Adelaide Hills, SA	
William Fevre Petit Chablis 2023, Burgundy, France	
Jules Cotes de Provence Rosé 2024, Provence, France	
Coldstream Hills 'Deer Farm' Pinot Noir 2021, Yarra Valley, VIC	
Pierre-Marie Chermette Beaujolais 'Les Griottes' 2023, Beaujolais, France	
Heathcote Estate Shiraz 2022, Heathcote, VIC	
Asahi [tap]	
Balter XPA [tap]	
Balter Cerveza [bottled]	
Corona [bottled]	
Mountain Goat Fancy Pants [can]	
Tiger Lager [bottled]	
The Hills Apple Cider [bottled]	
South Ave Blue Raspberry Seltzer [can]	

