



GROUND FLOOR

TANK

CANAPÉ PACKAGES

6 CANAPÉS \$48pp
8 CANAPÉS \$59pp
8 CANAPÉS + 2 SUBSTANTIALS \$75pp
10 CANAPÉS + 3 SUBSTANTIALS \$90pp

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

CANAPES

Freshly Shucked Oysters, Pickled Rosella, Chives [A] LG, LD
Smoked Salmon Blini, Sour Cream, Chives [I]
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 VG
Vegetarian Rice Net Spring Roll VG, LG
Prawn & Mango Rice Net Spring Roll [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 Donuts
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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PARTY PLATTERS

Pumpkin Arancini, Miso Mayo, Fried Sage V, LG	\$500 per platter
Pork & Fennel Sausage Rolls	Serves 15 guests per platter
Fried Chicken, Hot Honey Sauce, Pickled Daikon	
Chips, Aioli, Ketchup V, LG	
Margherita Pizza, Napoli, Fior De Latte, Basil V	
Buffalo Chicken Pizza, Napoli, Fior de Latte, Parmesan, Chives	
Truffle Mushroom Pizza, Confit Garlic, Provolone, Salsa Verde V	

PREMIUM OYSTER STATION

An indulgent, market-fresh selection featuring freshly shucked oysters with classic accompaniments of pickled rosella, chives, calamansi mignonette and lemon [A] LG, LD	3 Oysters pp \$18pp
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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
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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
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BEVERAGE PACKAGES

BRONZE

Ottillie Brut NV, Multi-Regional, AUS	2hrs @ \$55pp
Heatherlie Semillon Sauvignon Blanc, Multi-Regional, AUS	3hrs @ \$65pp
Upside Down Rosé, Clare Valley, SA	4hrs @ \$75pp
Baroola Wines 'Caitlin' Shiraz, Multi-Regional, AUS	
Carlton Draught <small>[tap]</small>	
Balter XPA <small>[tap]</small>	
Great Northern Super Crisp 3.5% <small>[tap]</small>	
Soft drinks & juices	

SILVER

Hare & Tortoise Prosecco NV, King Valley, VIC	2hrs @ \$65pp
Red Hut Sauvignon Blanc, Marlborough, NZ	3hrs @ \$80pp
Galante Pinot Grigio, Delle Venezie, Italy	4hrs @ \$90pp
Alpha Box & Dice 'Tarot' Rosé, McLaren Vale, SA	
Hare & Tortoise Pinot Noir, Yarra & King Valley, VIC	
Mesta Tempranillo, Ucles, Spain	
Carlton Draught <small>[tap]</small>	
Balter XPA <small>[tap]</small>	
Great Northern Super Crisp 3.5% <small>[tap]</small>	
Soft drinks & juices	

GOLD

Chandon Brut NV, Yarra Valley, VIC	2hrs @ \$80pp
Red Hut Sauvignon Blanc, Marlborough, NZ	3hrs @ \$95pp
Galante Pinot Grigio, Delle Venezie, Italy	4hrs @ \$110pp
Rob Dolan 'Black Label' Chardonnay, Yarra Valley, VIC	
Jules Côtes de Provence Rosé, Provence, France	
Hare & Tortoise Pinot Noir, Yarra & King Valley, VIC	
Mesta Tempranillo, Ucles, Spain	
Semprevino Shiraz, McLaren Vale, SA	
Carlton Draught <small>[tap]</small>	
Balter XPA <small>[tap]</small>	
Great Northern Super Crisp 3.5% <small>[tap]</small>	
Brookvale Union Ginger Beer <small>[tap]</small>	
Hard Rated Lemon <small>[tap]</small>	
Soft drinks & juices	

UPGRADES

House Spirits	\$25pp
Premium Spirits	\$38pp

