

ROOFTOP COCKTAIL BAR

The Lawn.

FUNCTIONS MENU

ANTIPASTO BOARD

Selection of seasonal cured meats, cheeses, breads, olives, pickles & relishes*

COLD

Vietnamese Lettuce Cups; mango, peanuts, nam jim (vn, gf)
Sweet Potato Bruschetta; cashew cheese, caramelised onions (vn, gf)
Deli Skewers; mozzarella, olive, sunblushed tomato, basil (v, gf)
Manchego Bites; fig jam, walnuts, crostini (v)
Oysters Natural; shallots, vinaigrette (gf)
Selection Of Mini Quiches; seasonal, ask your organiser
Ceviche; cured fish of the day, tostada, avocado salsa

HOT

Tempura Tofu; nori, wasabi soy (vn, gf)
Turmeric Cauliflower; mango sriracha (vn, gf)
Wild Mushroom Arancini; goats cheese, capsicum aioli (v)
Baked Garlic Oysters; panko crumb, herb butter
Cajun Dusted Local Prawn Skewers; mojo sauce (gf)
Karaage Chicken Lollipops; pickled ginger mayo
Mini Lamb Koftas; minted puree, drizzled yoghurt, chives (gf)
Sticky Pork Sliders; crunchy apple slaw, plum relish

PREMIUM

Seared Scallops; ginger, soy, shallots (gf)*
Spanner Crab Slider; pickled slaw, lettuce, lemon aioli, brioche*
Szechuan Beef Tenderloin; wakame, sesame dressing (gf)*
Duck & Bok Choy Spring Rolls; hoisin sauce*

DESSERTS

Lemon & White Chocolate Cheese Cake; raspberry coulis (v, gf)
Pavlova Cups; passion fruit curd, seasonal fruits (v)
Vegan Bounty Slice; chocolate, coconut, mango gel (vn, gf)

**Premium Produce*

Please ask organiser for a current price list

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APPETIZER PLATTERS

Toasted breads, seasonal dips

Selection of seasonal cured meats, cheeses, breads, olives, pickles & relishes*

Bucket of fresh prawns served w/ dipping sauces*

tartare or classic Marie Rose w/ dill or Thai sweet chilli & lime

CHOOSE 3 SALADS

Pear; rocket, parmesan, candied walnuts, balsamic dressing (v)

Pumpkin; spinach, mint, toasted nuts, maple balsamic glaze (vn, gf)

Roasted Beetroot & Fennel; goats cheese, orange slices, citrus dressing (v, gf)

Traditional Tabouli; cous cous, mint, tomato, onion, lemon olive oil (vn)

Caesar; lettuce, egg, croutons, parmesan, classic dressing (v)

Classic Greek; Danish feta, olives, tomatoes, Spanish onion (v, gf)

CHOOSE FROM 3 MAINS

All served w/ a selection of bread rolls, grilled corn and chat potatoes

Pork & Fennel Sausages

Rib Eye Fillet

Marinated Chicken Breast

Grilled Salmon

Goats Cheese & Walnut Stuffed Portobello Mushrooms (v)

Teriyaki Tofu & Vegetable Kebab (vn)

Requested seafood / extra meats available at market price

DESSERTS

Selection available on request

**Premium Produce*

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