

# Function Menus

Canapes

Family-Style Banquet

Platters And Sharing Boards

River Room Conference Function Menu

# Canape Menu

## Plant Based

Butternut Pumpkin Mousse Vol-au-vent, With Cherry Tomato and Hazelnut Dust. [V, VG, DF]

Tortilla Crisps With House-made Falafel, Harissa Mayo. [V, DF]

Mixed Seed Crackers With Cucumber, Lemon and Herb Ricotta and Crispy Capers. [VG,GF]

## Seafood

House-Cured Salmon and avocado mousse bilini.

Lime and Chili Marinated Prawn Lettuce Cup With Fresh Herbs. [DF, GF]

Herb Crusted Mussels In Shell With House-made Relish.[GF]

## Meat

Smoked Chicken And Mandarin Tart.

Sticky Pork Belly Skewers [DF,GF]

Black pepper roasted beef, with pickles and whole grain mustard crustini.

## Banquet Menu

### Protein/Vegetarian

BBQ Beef Stir Fry. [DF]

House-glazed leg of Ham. [GF, DF]

Baked Lemon And Dill King-Salmon Fillet. [GF, DF]

Slow cooked Moroccan Apricot Chicken. [DF, GF]

Star Anise And Chili Slow Roasted Lamb Shoulder With Lemon And Mint  
Sauce. [GF, DFA]

Green Pea Risotto, Preserved Lemon And Ricotta. [VG, GF]

Spinach, Tomato, Feta And Parmesan Pasta Bake. [VG]

Chickpea And Pumpkin Curry With Yoghurt Raita And Steamed Rice. [VG,  
VA, DFA, GF]

### Vegetable Sides

New Potatoes With Herbed Butter. [VG, GF]

Seasonal Green Salad With Vinegar Dressing And Parmesan. [VG, VA, DFA,  
GF]

Tahini Coleslaw With Crispy Shallot And Crushed Peanuts. [VG, DF, GF]

Classic Caesar With Cos Lettuce, Croutons, Bacon, Egg, Parmesan Cheese  
And Caesar Dressing.

Feta, Pumpkin And Roquette Salad With Couscous. [VG]

Maple Roasted Seasonal Vegetables with Toasted Almond [VG, V, DF, GF]

Mixed Grain Salad With Carrot, Mung-Beans, Fresh Mint And Lemon Yoghurt. [VG]

## Desserts

Seasonal Fruit Crumble. [VG, DFA]

Whittaker's Chocolate And Cherry Brownie. [VG, DF]

Classic New-York Baked Cheesecake. [VG]

## Pricing

### **Dinner @70PP**

Includes Choice Of – Two Proteins and/or Vegetarian option, Three Vegetables Sides And Two Desserts served with Whipped Cream and/or Custard. – All Served Sharing-Style For The Table.

### **Lunch @50PP**

Includes Choice Of – ONE Protein and/or Vegetarian option, Three Vegetables Sides And ONE Dessert served with Whipped Cream and/or Custard. – All Served Sharing-Style For The Table.

– With Add-On Options Available

Minimum Booking of 20 Pax – A Fortnight Notice Period Is Required. Bookings made within a fortnight are welcomed however please note that the whole menu may not apply.

Please Enquire For A Bespoke Wine-Matching Package, Tailored To Taste And Budget.

### **Add-On Options Include**

- Selection Of Canapes To Start @15PP For Three Canape Options
- Selection Of Sharing Boards To Start @15PP
- Additional Protein @15PP
- Additional dessert @5PP
- Bespoke Wine Matching Package, Please Enquire

## SHARING BOARDS

**Quails Nest Grazing Board** - A selection Of Hot Finger Foods With Dipping Sauces –

Small serves up to 4 / Medium serves up to 8 / Large serves up to 12 | 30/60/90

**Antipasto** – A Selection Of Cured Meats, Olives, Pesto, Pickled vegetable's And Toasted Breads – Small serves up to 4 / Medium serves up to 8 / Large serves up to 12 | 33/66/99

**From the Sea** – A Selection Of Fresh And Cooked Seafood Delights With Dipping Sauces And Toasted Breads – Small serves up to 4 / Medium serves up to 8 / Large serves up to 12 | 34/68/102

**Cheese board** - Three Local Cheeses With Toasted Breads, House-made Quail's Nest Crackers, Grapes And House Made Chutney – Serves Up To 4 | 48

**Seasonal Vegetable Crudité Board** – Seasonal Vegetable Selection With Hummus, house-made crackers, Boiled Eggs And Local Leaves – Small serves up to 4 / Medium serves up to 8 / Large serves up to 12 | 30/60/90

## River Room Conference Function Menu

**\$30 per head**

### Morning Tea

**\$8 two small items per person**

*Choice of 2 options, served with either Raglan coconut or Greek yoghurt, jam, butter or cream*

- **Fresh Baked Muffins** ~ filled with chef's choice
- **Fresh Baked Scones** ~ filled with chef's choice
- **Carrot Cake** ~ topped with cream cheese icing and assorted nuts, fruits and seeds
- **Whittaker's Chocolate Brownie** ~ served with either Raglan coconut or Greek yoghurt [GF]

### Lunch

**\$16 two items per person**

*Choice of 2 options, served with tomato relish*

- **Ham and Cheese Croissant** ~ with fresh tomato, whole grain mustard
- **Wrap of the Day** ~ filled with chef's choice of meat and seasonal vegetables
- **Toasted Panini** ~ filled with chef's choice of meat and seasonal vegetables
- **House-Made Sausage Roll** ~ Pork, Fennel, and Apple
- **Loaded Vegetable Frittata** ~ freshly baked with seasonal vegetables and free range eggs [VG/GF]
- **House-Made Meat Pie** ~ filled with chef's choice
- **House-Made Quiche** ~ filled with chef's choice

### Afternoon Tea

**\$6 one item per person**

*Choice of 1 option, served with Greek or Raglan coconut yoghurt*

- **Salted Caramel Slice** ~ with an oaty base and creamy caramel filling
- **Lamingtons** ~ either Chocolate or Raspberry flavour
- **Seasonal Cheesecake** ~ chef's choice, made to suit the seasons
- **Classic Cheese board** ~ collection of local cheeses, seasonal chutney and house-made seedy crackers [GF]

Our helpful team are able to adjust any item to suit your dietary requirements