



FUNCTIONS MADE EASY

We aim to make organising your function stress-free and seamless. The decisions you'll need to make are really just the fun ones – what to eat, drink and wear (we can help with the first two). With years of experience throwing all kinds of events, we would love to work with you to tailor the perfect occasion.

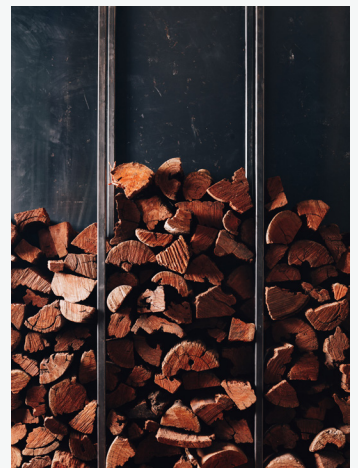
For bookings and enquiries please contact:

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BACK BAR

Private bar at the rear of the pub featuring beautiful cast iron wood-burning heater for cosy winter gatherings and loads of natural light for summery occasions. Great for stand up events up to 80 guests or seated meals up to 45 guests.



PRIVATE ROOM

Private room featuring wood panelled walls and large windows looking out onto the tree canopy and neighbouring terraces. Ideal for sit down meals or business events up to 20 guests.



ENTIRE VENUE

If you are planning a wedding or large celebration, we would love to chat with you. With a capacity of 200 we can cater for most occasions, we even have somewhere for your guests to rest their weary heads post revelling.





SAMPLE SET MENU

SHARED STARTERS

House sourdough, aniseed butter

Chicken dim sims, sesame & soy

Potato cakes, truffle, our honey, parmesan (v, gf)

Cured meats, pickles (gf)

MAINS

Infinity Blue Saltwater barramundi, mash, greens, Cafe de Paris (gf)

Bass Strait beef rump, dauphinoise, mushroom ragout, mustard jus (gf)

Stuffed butternut, pistachio & fig pilaf, cauliflower, harissa, labneh (ovgn)

DESSERTS

Sitcky date pudding, vanilla ice cream, butterscotch sauce

Cheese, house condiments & cracker (ogf)

Two courses \$57

Three courses \$72

Dietary Key: v = vegetarian | gf = gluten free | vgn = vegan | o = optional

Please note on Sunday a 10% surcharge applies to all bills



CANAPE MENU

6 pieces per person - \$36

Porcini & lemon arancini, parmesan (v)

Pumpkin & goats cheese tart (v)

Spiced onion bhaji, raisin (gf, vegan)

Salted cod croquette, herb aioli

Pork, apple & mustard sausage roll

Roast beef & mini Yorkshire pudding

8 pieces per person - \$42

Porcini & lemon arancini, parmesan (v)

Pumpkin & goats cheese tart (v)

Spiced onion bhaji, raisin (gf, vegan)

Ricotta, sundried tomato, lavosh (v, gf)

Salted cod croquette, herb aioli

Whipped cod roe, blini & cucumber

Pork, apple & mustard sausage roll

Roast beef & mini Yorkshire pudding

10 pieces per person - \$48

Porcini & lemon arancini, parmesan (v)

Ricotta, sundried tomato, lavosh (v, gf)

Potato cakes, garlic & sesame (gf, vegan)

Pumpkin & goats cheese tart (v)

Spiced onion bhaji, raisin (gf, vegan)

Salted cod croquette, herb aioli

Whipped cod roe, blini & cucumber

Pork, apple & mustard sausage roll

Cauliflower pakora, zaatar (gf, vegan)

Roast beef & mini Yorkshire pudding

Something extra

Tempura calamari, aioli (\$9 each)

Pork bao, plum, crackling (\$7 each)

Fried haloumi slider, aioli (\$6 each)

Pacific oyster, mignonette (\$5 each)

House made rum canelé (\$5 each)

Salted dark chocolate tart (\$5 each)

Vanilla macaron, raspberry (\$5 each)

Lemon & ginger slice (\$4 each)

Minimum Order - 20 Guests

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GRAZING TABLE

Cured meats

150g Mr Cannubi free range capocollo
150g De Palma bresaola
150g La Boqueria macron picante salami
150g Quatro Stella fennel & garlic salami
150g Mr Cannubi free range mortadella
150g Humble Pastures New York style pastrami

Local cheeses & condiments

1kg of local cheeses from Calendar Cheese Co.
House made lavosh
Quince paste, grapes and honeycomb

Seasonal dips & house baked sourdough

2 seasonal dips
3 loaves of house baked sourdough

Pickles, fresh & dried fruit, nuts

1kg Toolunka Estate mixed Italian olives
Mustard pickled cucumbers
Fresh berries & melon
Dried figs, apricots, walnuts & almonds

\$750
(serves 25-30 guests)

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DRINK PACKAGES

PACKAGE 1

2 hr 60pp / 3 hr 70pp / 4 hr 80pp

Wine: Ziro Prosecco / MDI Pinot Grigio / Punt Road Chardonnay

Reverie Rose / Six Acres Pinot Noir / Wangolina Dolcetto

Tap Beer / Hop Nation 'Mind Ya Head' non alc XPA

Non-alcoholic: soft drinks / juices / tea & coffee

PACKAGE 2

2 hr 75pp / 3 hr 85pp / 4 hr 95pp

Wine: Kreglinger NV / Carousal Pinot Gris / Pat Sullivan Chardonnay

Reverie Rose / Italian Plastic 'Golden' Orange Wine

Koerner Pinot Noir / Clonakilla Hilltops Shiraz

Tap beer / Hop Nation 'Mind Ya Head' non alc XPA

Non-alcoholic: Garden & soda / NON Hibiscus & Lemon / Dr Lo Riesling
soft drinks / juices / tea & coffee

EXTRAS

(only available in addition to a drinks package)

Welcome cocktail on arrival \$10 per drink

Aperol Spritz, Limoncello Spritz, Negroni OR Margarita

Spirits 10pp (per hour)

Four Pillars gin / Fossey's Vodka / Johnny Walker Black

Flor de Cana rum / Sailor Jerry spiced rum

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