



## 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.

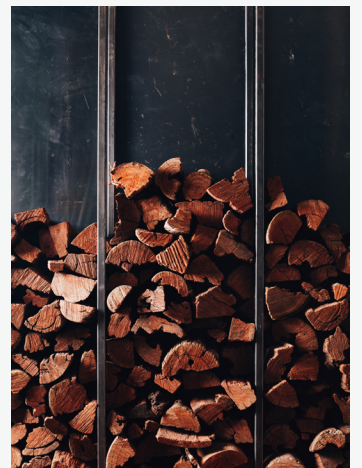
For bookings and enquiries please contact:

**Laura +61 3 9347 2255**  
**[info@naughtonshotel.com.au](mailto:info@naughtonshotel.com.au)**



## 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

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### STARTERS (50/50 DROP)

Potato cakes, whipped cod roe & caviar

House feta, radish, pistachio, lavosh (ogf, v)

### MAINS

Humpty Doo barramundi, hasselback kipflers, greens,  
San Marzano tomato, lemon butter (gf)

Bass Strait beef rump cap, dauphinoise, red cabbage, mustard jus (gf)

Zucchini & eggplant pastry, confit potato, piquillo pepper (vgn)

### DESSERTS

Blackberry & almond chocolate cake, cassis, vanilla

Cheese, house condiments

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**Two courses \$50**

**Three courses \$65**

**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 - \$30

Porcini & lemon arancini, parmesan (v)

Pumpkin & goats cheese tart (v)

Spiced onion bhaji, mango (gf, vegan)

Salted cod croquette, herb aioli (gf)

Pork, apple & mustard sausage roll

Roast beef & mini Yorkshire pudding

### 8 pieces per person - \$35

Porcini & lemon arancini, parmesan (v)

Pumpkin & goats cheese tart (v)

Spiced onion bhaji, mango (gf, vegan)

Ricotta, sundried tomato, lavosh (v, gf)

Salted cod croquette, herb aioli (gf)

Whipped cod roe, blini & cucumber

Pork, apple & mustard sausage roll

Roast beef & mini Yorkshire pudding

### 10 pieces per person - \$40

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, mango (gf, vegan)

Salted cod croquette, herb aioli (gf)

Whipped cod roe, blini & cucumber

Pork, apple & mustard sausage roll

Cauliflower & parsley pakora, zaatar (gf)

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

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### **Cured meats**

150g Mr Cannubi free range capocollo  
150g De Palma bresaola  
150g La Boqueria macron picante 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

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**\$650**  
**(serves 25-30 guests)**

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## SHARING BOARDS

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### **Cured meats - \$200**

150g Mr Cannubi free range capocollo  
150g De Palma bresaola  
150g La Boqueria macron picante salami  
150g Quattro Stella fennel & garlic salami  
150g Mr Cannubi free range mortadella  
150g Humble Pastures New York style pastrami  
House baked sourdough & pickles  
**(serves 10-15 guests)**

### **Local cheeses & condiments - \$250**

1kg of local cheeses from Calendar Cheese Co.  
House made lavosh & sourdough  
Quince paste, grapes and honeycomb  
**(serves 10-15 guests)**

### **Seasonal dips & house baked sourdough - \$95**

2 seasonal dips  
3 loaves of house baked sourdough  
**(serves 10-15 guests)**

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## **DRINK PACKAGES**

### **PACKAGE 1**

**2 hr 40pp / 3 hr 50pp / 4 hr 60pp**

Wine: Ziro Prosecco / The Other Wine Co Pinot Grigio

Petit G Rose / Wangolina Cab blend

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

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

### **PACKAGE 2**

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

Wine: Kreglinger NV / Quealy Pinot Grigio / Domaine Naturaliste Chardonnay

Provenance Golden Plains Pinot Noir / Clonakilla Hilltops Shiraz

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

Non-alcoholic: Garden & soda / NON Yuzu / Dr Lo Riesling

soft drinks / juices / tea & coffee

### **EXTRAS**

**(only available in addition to a drinks package)**

**Welcome cocktail on arrival 10pp (1 hour)**

Aperol Spritz, Limoncello Spritz, Negroni OR Margarita

**Spirits 5pp (per hour)**

Beefeater gin / Fossey's Vodka / Grants scotch / Flor de Cana rum

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