



Manly wine

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FUNCTION PACK  
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CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW

6 PIECE PACKAGE - \$35PP

Caprese bruschetta, tomato, bocconcini & basil (C)V

Inside out nori roll - mixed (C)

Sweet corn and coriander fritters,

smashed avocado, crème fraîche, chilli jam (C)V

Roast field mushroom & spinach pie (H)V

Pork and fennel sausage roll bites,

house made tomato sauce (H)

Substantial items:

Sailor's fish & chips, lemon & tartare (H)

8 PIECE PACKAGE - \$47.50PP

Caprese bruschetta, tomato, bocconcini & basil (C)V

Sweet corn and coriander fritters,

smashed avocado, crème fraîche, chilli jam (C)V

Pork and fennel sausage roll bites,

house made tomato sauce (H)

Pork belly & kaffir lime pie (H)

Smoked trout tartlet, Moroccan eggplant jam,

preserved lemon (C)

Tofu, peanut & fresh mint rice paper roll

with Vietnamese dipping sauce (C)V GF

Substantial items:

Green pea & parmesan arancini w aioli (H)V

Dusted squid rings, rustic chips, aioli (H)

10 PIECE PACKAGE - \$55PP

Inside out nori roll - mixed (C)

Caprese bruschetta, tomato, bocconcini & basil (C)V

Tofu, peanut & fresh mint

with Vietnamese dipping sauce (C) C, GF

Ceviche of red spot whiting, shredded cos lettuce &

roasted sesame dressing (C) GF on request

Roast field mushroom & spinach pie (H)V

Crisp tempura coconut prawns, tomato chilli jam (H)

Smoked trout tartlet, moroccan eggplant jam,

preserved lemon (C)

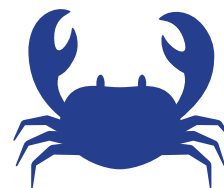
Oysters, champagne vinaigrette, chervil (C) GF

Substantial items:

Green pea & parmesan arancini w aioli (H)V

Buttermilk chicken drumettes, rustic chips,

southern spiced yoghurt (H)



CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW,
A MINIMUM ORDER OF 4 VARIETIES
IS REQUIRED

\$4.00 PER CANAPÉ

Nori rolls, mixture of salmon & vegetable
(C) (V when required)
Caprese bruschetta, tomato, bocconcini & basil (C) V

\$7.00 PER CANAPÉ

Smoked trout tartlet, moroccan eggplant jam,
preserved lemon (C)
Crisp tempura coconut prawns, tomato chilli jam (H)
Pumpkin, fetta, pine nut & sage pissaladiere (H) V

\$5.00 PER CANAPÉ

Sweet corn and coriander fritters, smashed avocado,
crème fraiche, chilli jam (C) V
Mushroom popper, jalapeno cream cheese
& garlic dipping sauce (H)
Tofu, peanut & fresh mint with Vietnamese dipping sauce
(C) V, GF
Oysters natural (C) GF
Oysters nam jim (C) GF
Oysters champagne vinaigrette, chervil (C) GF
Oysters mixed platter canapé (above 3 choices) GF
Pork belly & kaffir lime pie (H)
Truffled chicken & avocado slider (H) GF on request
Pork & fennel sausage roll bites, house made tomato sauce (H)

\$6.00 PER CANAPÉ

Ceviche of red spot whiting, shredded cos lettuce & roasted
sesame dressing (C) GF on request
Roast field mushroom & spinach pie (H) V
Lamb, harissa & almond sausage roll, w mint yoghurt (H)
Goats cheese quiche, onion jam, thyme (H) V
Spiced chicken taco w fresh lime (H)

\$7.50 PER CANAPÉ

Crispy prawn & coriander ravioli with chipotle & lime butter
Peking duck crepe with shallot & hoi sin (C)
Poached coconut chicken & coriander rice paper roll with
soy dipping sauce (C)
Poached tasmanian trout rice paper roll, pickled ginger,
snow pea tendrils, dipping sauce (C) GF

SOMETHING LIGHTER - SALADS
\$7.50 EACH

Mini chicken cobb salad, avocado, tomato, cos lettuce & ranch
dressing (GF on request)
Warm tabouli of quinoa w heirloom baby tomatoes,
tahini yoghurt & lemon dressing (V) (GF)

SUBSTANTIAL
\$8.00 PER CANAPÉ

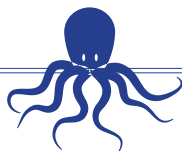
Green pea & parmesan arancini with aioli (H) V
Sailor's fish & chips, lemon & tartare (H)
Dusted squid rings, rustic chips, aioli (H)
Buttermilk chicken drumettes, rustic chips,
southern spiced yoghurt (H)



SOMETHING SWEET

\$3.50 PER CANAPÉ

Belgian chocolate lamingtons (C)

\$4.00 PER CANAPÉMini assorted gelati (C)
Pistachio and almond slice V GF\$5.00 PER CANAPÉMixed tartlets - lemon, chocolate
& passionfruit brulee (C)

FOOD STATIONS

SUSHI STATION \$8PP

Inside out nori roll, mini nori roll,
Mixed salmon and veg nori roll, Condiments

OYSTER STATION \$14PP

Pacific natural, Pacific Champagne vinaigrette
chervil, Pacific nam jim GF

DESSERT STATION \$14PP

Mixed mini cakes and sweets V

ANTIPASTO STATION \$20PP

Cheese, salami, olives and fruit

CHEESE STATION \$12PP

Selection of fine cheese, breads & crackers



SEATED DINING OPTIONS

BAR PLATES TO SHARE \$35PP

Bar / lounge area only

To start...

Mushroom popper, jalapeno cream cheese & garlic dipping sauce (H)

Veal & chorizo sausage roll, chutney

Flash fried baby squid, candied chilli, gremolata crumbs, aioli

Roast truffle chicken, streaky bacon, gruyere & pepper sliders

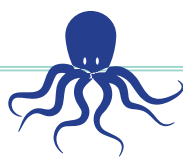
Fried chicken wings, chilli caramel, pickled yellow radish, sesame seeds

Cured salmon, potato mousseline tartlet

Dessert for the table...

Pistachio Slice

Lemon Meringue Tartlets



CHRISTMAS BMF \$69PP

To start

Antipasto platter including chef's selection of artesian meats, cheeses and olives, fruit toast and crackers

Fried salt and pepper squid

Grilled haloumi, ancient grain salad, kale, tahini – vegetarian option

Mains

Crisp skin Atlantic Salmon with Zucchini and fetta fattoush salad

Roasted and Sliced Turkey with stuffing

Roasted Vegetable - Potato, Sweet Potato, Pumpkin

Crisp chickpea falafel with smoky eggplant, feta pomegranate - vegetarian option

Desserts

Steamed Christmas Fruit Pudding with Brandy custard

Mango Pavlova, vanilla mascarpone, passion fruit

BEVERAGE OPTIONS

SET PACKAGES

Beverage packages are available and include tray service for the duration of the package.

Please select your preferred option along with the duration below:

BRONZE

3 hours \$45pp | 4 hours \$55pp | 5 hours \$65pp

Draught Beer | Hawthorn Brewing Co. Pilsner
Bottled Beer | James Boags Premium & James Boags Premium Light
White Wine | Edge of the World Sauvignon Blanc, Angaston
Red Wine | Edge of the World Cabernet Shiraz
Sparkling | Restless Rebel Brut NV
Non-Alcoholic | Soft drinks and juice by the glass

SILVER

3 hours \$60pp | 4 hours \$70pp | 5 hours \$80pp

Draught Beer | Little Creatures Bright Ale, Kirin, Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale
Bottled Beers | James Boags Premium & James Boags Premium Light
White Wine | Kudos by Printhie Chardonnay, Orange, Chaffey Bros. Not Your Grandma's Riesling
Red Wine | Kudos Cabernet Sauvignon, Orange, Finca Las Moras Malbec
Sparkling | Casa Gheller 'G' Prosecco, Valdobbiadene, Italy
Non-Alcoholic | Soft drinks and juice by the glass

PIMP MY PROSECCO BAR \$6PP

Make your Prosecco extra special with additional ingredients from our pop-up Prosecco bar. Arrangement of fresh fruit, fresh berries, juices, syrups & herbs.

GOLD

3 hours \$75pp | 4 hours \$85pp | 5 hours \$95pp

Draught Beer | Little Creatures Bright Ale, Kirin Hawthorn Brewing Co. Pilsner, Kosciuszko Pale Ale
Bottled Beers | James Boags Premium & James Boags Premium Light
White Wine | Deviation Road Sauvignon Blanc Ngeringa JE Chardonnay
Rosé | Chant Du Midi
Red Wine | Le Clairon des Agnes Grenache Syrah Mouvedre The Hedonist Shiraz
Sparkling | Chandon NV sparkling
Non-Alcoholic | Soft drinks and juice by the glass

ON ARRIVAL COCKTAILS JUGS

Grapefruit Margarita \$30

Hornitos Tequila, Cointreau, pink grapefruit, lime

Mai Manly \$30

Bati white rum, Coruba Jamaican Rum, Orgeat, orange, pineapple & lemon juice

Red, White or Rose Sangria \$25

Brandy, Cointreau, orange juice, wine, sliced orange

Pimms Cup \$25

Pimms, cucumber, mint, lemonade, dry ginger



ON-CONSUMPTION BEVERAGES

The option of on-consumption beverages is also available based on a pre-arranged selection.

