



Manly wine

FUNCTION
PACK



Function Menu

CANAPÉ PACKAGES

PLEASE SELECT CATERING OPTION BELOW

6 PIECE PACKAGE - \$35 PP

Caprese bruschetta, tomato, feta & basil (C)V
Prawn vermicelli rice paper roll
Green pea & parmesan arancini with aioli (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 - \$47.50 PP

Caprese bruschetta, tomato, bocconcini & basil (C)V
Caramelised onion & goat's cheese tartlet
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)
Beef or chicken empanadas

Substantial items:

Green pea & parmesan arancini w aioli (H)V
Dusted squid rings, rustic chips, aioli (H)

10 PIECE PACKAGE - \$55 PP

Inside out nori roll - mixed (C)
Caprese bruschetta, tomato, feta & basil (C)V
Vegetable vermicelli rice paper roll
Ceviche of atlantic salmon, wakame, pickled
ginger & sesame dressing
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)



Function Menu

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, feta & basil (C)V

\$5.00 PER CANAPÉ

Caramelised onion & goats cheese tartlet (V)

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

Vegetable vermicelli rice paper roll (GF) (V)

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)

Pulled pork sliders, pickles, jack cheese, chipotle BBQ sauce

Pork & fennel sausage roll bites, house made tomato sauce (H)

\$6.00 PER CANAPÉ

Ceviche of atlantic salmon, wakame, pickled
ginger, sesame dressing

Roast field mushroom & spinach pie (H)V

Beef or chicken empanada

Caramelised onion & goat's cheese puff pastry (V)

Spiced chicken taco w fresh lime (H)

\$7.00 PER CANAPÉ

Smoked trout tartlet, moroccan eggplant jam,
preserved lemon (C)

Crisp tempura coconut prawns, tomato chilli jam (H)

Pumpkin & Feta arancini balls (V)

\$7.50 PER CANAPÉ

Crispy prawn gyoza

Roast duck crepe

Chicken vermicelli rice paper roll

Prawn vermicelli rice paper roll

SOMETHING LIGHTER SALADS - \$7.50 EACH

Mini chicken cobb salad, avocado, tomato, cos
lettuce & ranch dressing (GF on request)

Honey pumpkin, kale & tahini yoghurt salad

SUBSTANTIAL \$8.00 PER CANAPÉ

Green Pea & Parmesan Arancini with Aioli (V)

Sailor's Fish& Chips, Lemon & Tartare

Dusted Squid Rings, Rustic Chips, Aioli

Buttermilk Chicken Drumettes, Rustic chips,

Southern Spiced yoghurt



Function Menu

- SOMETHING SWEET
- FOOD STATIONS

\$3.50 PER CANAPÉ

Belgian chocolate lamingtons (C)

\$4.00 PER CANAPÉ

Mini assorted gelati (C)

Pistachio and almond slice V GF

\$5.00 PER CANAPÉ

Mixed tartlets - lemon, chocolate
& passionfruit brulee (C)

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

Function Menu

SEATED DINING OPTIONS

BAR PLATES TO SHARE \$35PP - BAR/LOUNGE 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

Chef's selection

BRING ME FOOD \$59PP

TO START

Triple pork sausage roll

Pulled, cured & minced pork, tomato chipotle chutney

Sweet & sour eggplant dip

Feta, pomegranate, almonds, grilled bread

Salt & pepper fried baby squid

Holy basil, shallots & chilli, lemon, lime aioli

MAINS

Grilled barramundi fillet

3 grain salad, honey pumpkin, kale, tahini yoghurt

250gm Black Angus sirloin

Chimichurri, confit garlic, red wine sauce

SIDES

Potato wedges

rosemary salt, parmesan, aioli

Zucchini & feta fattoush salad

Snow pea leaf, radish & sumac vinaigrette

SWEETS

Warm chocolate brownie

With raspberry sorbet



Function Menu

BEVERAGE OPTIONS

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 Printhe 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

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 COCKTAIL JUGS

Grapefruit Margarita \$30

Hornitos Tequila, Cointreau, pink grapefruit, lime

Red, White or Rose Sangria \$25

Brandy, Cointreau, orange juice, wine, sliced orange

Pimms Cup \$25

Pimms, cucumber, mint, lemonade, dry ginger

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.

ON-CONSUMPTION

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