

# SHARED FUNCTION MENU



GROUPS OVER 30 WILL BE EXPECTED TO DINE ON ONE OF OUR SET SHARING MENUS OR OUR 3 COURSE DINING MENU. SOME DISHES MAY DIFFER WITH SEASONAL CHANGES. WE ASK THAT YOU INFORM US OF ANY DIETARY REQUIREMENTS ONE WEEK BEFORE YOUR EVENT.

Beverages are charged on consumption, and we can manage a set limit on the bar to your budget.

We don't charge a room or venue hire but may have a minimum spend dependent on the size of your party or the timing of the event.

Below is our current Function menu, this is subject to change seasonally.

## SET MENU 1

### \$35 PER PERSON

Baked garlic & cheese loaf, roast garlic & herb butter, melted cheese **v**

Smoked sicilian green olives **v / gf**

Brewer's board, cured meats, whipped chicken liver parfait, local cheese, crackers, cornichons, olives, onion jam, sour dough

Crinkle cut fries, chipotle aioli **v / gf**

Selection of woodfired pizza

Buffalo mozzarella caprese skewers, balsamic reduction **v / gf**

### SKEWERS OPTIONAL

#### \$5 EACH (MINIMUM 20)

Teriyaki chicken, kewpie mayo, crispy shallots **gf**

Prawn skewers, preserved lemon & chive mayo **gf**

Grilled Lamb skewer, tzatziki **gf**

Grilled Haloumi & courgette, pomegranate molasses **v / gf**

## SET MENU 2

### \$52 PER PERSON

Chilli salt squid, crispy shallots, chilli & lime dressing **gf**

Massimo's mozzarella, heritage tomato & basil bruschetta **v**

BBQ pulled pork slider, american cheese, pickles, slaw

Grilled fish slider, shredded iceberg, tartare sauce

Crinkle cut fries, chipotle mayo **v / gf**

Warm bread selection, hummus, romesco, extra virgin olive oil **v**

Brewer's board, cured meats, whipped chicken liver parfait, local cheese, crackers, cornichons, olives, onion jam, sour dough

### SKEWERS OPTIONAL

#### \$5 EACH (MINIMUM 20)

Teriyaki chicken, kewpie mayo, crispy shallots **gf**

Prawn skewers, preserved lemon & chive mayo **gf**

Grilled Lamb skewer, tzatziki **gf**

Grilled Haloumi & courgette, pomegranate molasses **v / gf**