



## Private Function Room Hire

### COCKTAIL FOOD – 3 HOURS OF SERVICE

**Fried Salt & Pepper Tofu** with cucumber, coriander and chilli salad V/ DF/VEGAN/GF

**Arancini of the Day** ask staff for flavour V

**Salt and Pepper Calamari** with coriander fried shallot chilli and lemon DF/GF

**Chicken Skewers** marinated in a spicy tom yum sauce DF/GF

**Pork Pan-Fried Dumpling** with chilli soy sauce DF

**Vegetarian Pan-Fried Dumpling** with chilli soy sauce DF/V

**Tempura Prawns** with asian salad and sticky thai sauce

**Soft Shell Fish Taco Trio** with tartare slaw and avocado puree

**House Made Pizza** of the day

VE- vegan V – vegetarian DF- dairy free GF – gluten free

GFO – gluten free option upon request

### BEVERAGES – 4 HOURS OF SERVICE

**BEER:** Tooheys New, Little Creature Rogers Amber Ale, James Squires 150 Lashes Pale Ale, XXXX Gold (mid strength), Kosciuszko Pale Ale, White Rabbit Dark Ale, Stone & Wood & Kirin

**SPARKLING WINE:** Janz Cuvee

**ROSE:** Rogers & Rufus Rose

**WHITE WINE:** Tyrrell's Steven Semillon - Twin Islands Sauvignon Blanc - Scarborough Chardonnay

**RED WINE:** Tyrrell's Old Winery Pinot Noir - West Cape Howe Cabernet Sauvignon

### PRIVATE FUNCTION SPACE

MINIMUM 60 GUESTS – MAXIMUM 100 GUESTS

**MON- THURS** -\$60 PERSON FOOD ONLY + \$1000 ROOM HIRE INC GST

BEVERAGES ON CONSUMPTION

**FRI/ SAT/SUN** – -\$130 PERSON INC GST

12PM TILL 4 PM (MINIMUM \$8,000 SPEND)

6PM TILL 10 PM (MINIMUM \$12,000 SPEND)

ADDITIONAL \$500 PER HOUR PLUS DRINKS THERAFTER

PAYMENT REQUESTED 10 DAYS PRIOR TO FUNCTION



## Shared Function Room

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**Salt and Pepper Calamari** with coriander fried shallot chilli and lemon DF/GF

**Chicken Skewers** marinated in a spicy tom yum sauce DF/GF

**Pork Pan-Fried Dumpling** with chilli soy sauce DF

**Vegetarian Pan-Fried Dumpling** with chilli soy sauce DF/V

**Tempura Prawns** with asian salad and sticky thai sauce

**Soft Shell Fish Taco Trio** with tartare slaw and avocado puree

**House Made Pizza** of the day

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**WHITE WINE:** Tyrrell's Steven Semillon - Twin Islands Sauvignon Blanc - Scarborough Chardonnay

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### SHARED FUNCTION SPACE – FRI/ SAT/ SUN ONLY

#### WRIST BANDS SUPPLIED

3 HOUR PACKAGE FOOD 4 HOUR BEVERAGES – 20 MINIMUM – 40 MAXIMUM

\$130 PERSON INC GST FOOD & BEVERAGES

**OR**

\$60 PERSON INC GST – FOOD ONLY 3 HOURS

BEVERAGES ON CONSUMPTION - 20 MINIMUM – 40 MAXIMUM

PAYMENT REQUESTED 10 DAYS PRIOR TO FUNCTION