

# Shared Function Room (During Operating Hours)

## TIME OPTIONS

### FRI/SAT/SUN ONLY

12pm to 4pm

OR

6pm to 10pm

MINIMUM 20 guests - MAXIMUM 40 guests

### WRISTBANDS SUPPLIED

### COCKTAIL FOOD PACKAGE – 3 HOURS OF SERVICE - \$60 per person

- Fried Salt & Pepper Tofu with cucumber, coriander & chilli salad V/DF/VE/GF
  Arancini of the Day V
- Salt & Pepper Calamari with coriander, fried shallots, chilli & lemon **DF/GFO** 
  - Chicken Skewers marinated in a spicy tom yum sauce DF/GF
    - Pork Pan-Fried Dumplings with chilli soy sauce **DF**
    - Vegetarian Pan-Fried Dumplings with chilli soy sauce **DF/V** 
      - Tempura Prawns with sticky thai sauce
    - Soft Shell Fish Taco Trio with tartare slaw & avocado puree
      - House-Made Pizza of the day

VE - vegan, V - vegetarian, DF - dairy free, GF - gluten free, GFO - gluten free option upon request

#### ADD ON BEVERAGE PACKAGE - 4 HOURS OF SERVICE - \$130 per person

TAP BEER: Tooheys New, Good Folk Normal Beer, James Squire 150 Lashes Pale Ale, XXXX Gold,

Kosciuszko Pale Ale, White Rabbit Dark Ale, Stone & Wood and Kirin Ichiban

#### SPARKLING WINE: Jansz Cuvee

**ROSE:** Rogers & Rufus Grenache Rose

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

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

## PAYMENT REQUIRED 10 DAYS PRIOR TO FUNCTION