



## MENUS

APPLECROSS  
**bluewater**  
grill private room kiosk functions

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# BREAKFAST

## SET ON THE TABLE

Orange, apple and pineapple juice  
Seasonal fresh fruit platter with passionfruit pulp and flavoured yoghurts  
Selection of pastries, croissants and muffins  
Toast with jams, honey and butter  
A selection of cereals with strawberries  
Freshly brewed Brazilliano coffee and tea

## HOT CHOICES - (One pre selected and served to the table)

Mushroom and spinach frittata, vine ripened cherry tomato, char grilled sourdough  
Poached eggs with grilled foccacia, braised spiced beans and dukkah  
Eggs Benedict with shaved ham, hollandaise sauce and English muffin  
Breakfast eye fillet with fried egg, potato and tomato (g)  
Scrambled eggs with chipolata's, grilled bacon and herb roasted tomato (g)  
Scrambled eggs with chives, grilled bacon and potato – feta hash brown (g)  
Asparagus wrapped in pancetta with poached egg and parmesan (g)

\$32.00 PER PERSON WEEKDAYS  
\$35.00 PER PERSON ON WEEKENDS

## ADDITIONAL OPTIONS

Free range eggs	\$3.00 pp
Pancakes with maple syrup	\$3.50 pp
Coffee and tea station for registration on arrival	\$3.50 pp

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## STAND UP COCKTAIL BREAKFAST

Please discuss this option with your coordinator and chef to customise your menu

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## BUFFET BREAKFAST

Please discuss with your coordinator for this option.

# BRUNCHES

## SET ON THE TABLE

Fruit juice punch with mint and strawberries  
Fresh melon and pineapple  
Friands and chocolate croissants  
Baskets of warm baguette with butter and Berenberg jams  
Freshly brewed Braziliano coffee and tea

## SAVOURY CHOICES - (Two selections and served in order of preference)

Mushrooms on toasted brioche, free range poached egg and tarragon butter (v)  
Porcini egg en cocotte with yoghurt bread fingers and basil pesto (v)  
Poached egg with shaved ham, toasted muffin and hollandaise sauce  
Tartine of tuna nicoise with soft boiled egg and wild rocket  
Yum Cha steaming basket of mixed dumplings with dipping sauces  
Mini Shanghai omelette with bean shoots, chilli and coriander (v) (g)  
Grilled free range chicken with lentil, green bean and radicchio salad (g)  
Frissée salad with smoked bacon, candied walnuts and goats curd (g)  
Baked ricotta tart with roast roma tomato and pickled mushrooms (v)  
Pork and fennel sausage with buttered white beans and onion jam (g)  
Tagine of lamb Merguez with tomato, chorizo and herbs; toasted Turkish bread

## SWEET CHOICES - (One selection)

Lebanese doughnuts with cinnamon sugar and orange syrup  
Brioche with strawberries, blueberry syrup and double cream  
Ricotta hot cakes with honeycomb butter  
Vanilla bean waffles with Belgian chocolate sauce and ice cream

\$49.00 PER PERSON

# MORNING & AFTERNOON TEA

Pricing is per person – per session

Freshly Brewed Coffee and Teas	<b>\$5.00</b>
Freshly Brewed Coffee, Teas and Cookies	<b>\$7.50</b>
Freshly Brewed Coffee and Teas With a choice of items as listed below	<b>\$4.50 Per item</b>
<p>Mini cupcake selection</p> <p>Strawberry tartlets (v)</p> <p>Assorted fruit muffins (v)</p> <p>Rocky road</p> <p>Lamingtons</p> <p>Chocolate macaroons with cream</p> <p>Warm blueberry friands</p> <p>Chocolate malteser brownie</p> <p>Flourless orange and raspberry cake</p> <p>Scones with jam and cream (v)</p> <p>Spanish donuts with chocolate sauce (v)</p> <p>Hot bacon and egg tarts</p> <p>Turkish vegetable boreks with mint yoghurt</p> <p>Miniature Boscastle pies with tomato sauce</p> <p>Croque Monsieur (toasted ham, cheese &amp; Dijon sandwiches)</p> <p>Finger sandwich selection</p> <p>Homemade sausage rolls with tomato sauce</p> <p>Mini spinach and fetta quiches (v)</p> <p>Smoked salmon mini bagel with cucumber and caper relish</p> <p>Roma tomato and Emmenthal croissants (v)</p> <p>Shaved ham and Swiss cheese croissants</p> <p>Mini chicken Caesar tortilla wraps</p> <p>Grilled quesadilla with chicken, avocado, corn and tomato salsa</p> <p>Tomato, basil and red onion bruschetta</p>	

# ALL DAY SEMINAR PACKAGE

Minimum 10 people

0800-1700

\$70.00 PER PERSON

INCLUSIONS	
Coffee and tea on arrival	
Fresh fruit basket in the room	
Morning Tea	Coffee and tea Two selections (from page 5)
Lunch	Eight selections from the buffet menu 1 cold, 2 salads, 3 hot and 2 treats (from page 7) Soft drinks, coffee and tea included
Afternoon Tea	Coffee and tea Two selections (from page 5)
Other Inclusions	Iced water on tables Assorted mints

ADDITIONAL AUDIO VISUAL	COST
Data projector	\$250
Whiteboard	\$75
Electronic whiteboard	\$210
Flipchart, pens and paper	\$75
A5 pads & ball point pens	\$5 pp
6' Tripod screen 8' Tripod screen	Comp \$45
<b>DELIVERY &amp; COLLECTION</b>	<b>\$100</b>

**ALL DAY SEMINAR BUFFET LUNCH SELECTIONS  
SOFT DRINKS, JUICES, COFFEE AND TEA INCLUSIVE.**

**COLD**

- Bagel selection
- Baguette selection
- Finger sandwiches
- Selection of Mountain bread wraps
- Club sandwiches
- Assorted sushi and nigiri
- Vietnamese rice paper rolls
- Ploughman's lunch platter

*\*Please request vegetarian items if required*

**SALADS**

- Caesar with crispy bacon
- Nicoise salad
- Oak leaf, avocado and mustard dressing (v)(g)
- Tomato, bocconcini and basil (v)(g)
- Bresaola, shaved parmesan & rocket (g)
- Garden vegetable salad (v)
- Potato, sour cream and spring onion (v)(g)
- Roast pumpkin semi dried tomato and pine nut (v)(g)
- Panzanella salad (v)
- Buckwheat noodle salad with shredded beef

**TREATS**

- Mini Belgian chocolate tart with double cream
- Miniature fruit pavlovas
- Crème caramels with orange
- Passionfruit curd tartlets
- Lemon and white chocolate puddings
- Tiramisu
- Eton mess with fresh berries
- Sliced fresh fruit selection (v)(g)
- Australian cheese board with water crackers and fruit bread

**HOT**

- Fresh fish with parsley and lemon olive oil (g)
- Crisp fried reef fish fillets in herb crumbs with chips and tartare sauce
- Salt and pepper calamari with bean shoot and mint salad
- Thai seafood red curry with steamed jasmine rice
- Penne pasta with chorizo, tomato & basil
- Spinach and ricotta cannelloni
- Gnocchi with goats cheese and basil tomato sauce
- Veal saltimbocca with masala sauce and broccolini
- Wok fried noodles with vegetables (v)
- Chicken satays (2 per person) with steamed rice and satay sauce
- Coq au Vin (chicken in red wine, shallots and mushroom) with fettuccine
- Butter chicken with jasmine rice and cucumber yoghurt (g)
- Honey and soy chicken with stir fried Asian greens
- Herb parmesan crumbed chicken schnitzel
- Lamb Rogan Josh with saffron rice (g)
- Yoghurt baked lamb cutlets with pine nut pilaf
- Slow cooked lamb with rosemary and potato
- Madras beef curry with basmati rice (g)
- Hot roast beef rolls with gravy and onions
- Ricotta and beef meatballs in spiced tomato sauce; spaghetti & parmesan
- Braised Wagyu beef with gourmet potatoes (g)
- Roast scotch fillet with pepper sauce(g)
- Ginger stirfried beef with egg noodles and crisp vegetables

# COCKTAIL FUNCTIONS

Cocktail parties are a fun and interactive way to celebrate your function. Depending on the length of your function we require a certain amount of food to be served.

*Required items for function duration; 2 hours – 10 items, 3 hours – 14 items, 5 hours – 20 items*

## CANAPÉ ITEMS

### **COLD CANAPE SELECTION - \$4.00 PER ITEM**

Smoked salmon on corn pikelet with dill crème fraiche  
House smoked salmon mousse in black sesame wafer  
Butter poached marron with cauliflower crostini  
Sushi roll with soy and pickled ginger (v)(g)  
Prawn and avocado salad in a sesame cup  
Tiger prawn san choi bao on Chinese spoon (g)  
Freshly cooked tiger prawn with cocktail sauce  
Persian fetta and cherry tomato on crisp polenta (v) (g)  
Tomato, bocconcini and basil bruschetta (v)  
Goats cheese and beetroot marmalade crostini (v)  
Vietnamese rice paper rolls (duck, prawn or vegetarian)  
Peking duck and spring onion pancake  
Olive and parmesan shortbread with mushroom pate and candied walnut  
Individual antipasto, olives, feta, cured meats, artichoke and grissini  
Thai beef salad in an asian spoon (g)  
Eye fillet tartare with horseradish crostini  
Beef bresola with egg and gherkin gribiche, fig vincotto  
Dukkah spiced lamb on toast with relish  
Chicken liver parfait and spiced port jelly  
Veal carpaccio on parmesan biscuit with tuna mayonnaise and fried capers

### **OYSTER STATION - \$350.00**

The oyster includes; 8 dozen fresh oysters, the oysters served as you request, lemon and lime wedges, shallot vinaigrette, tomato salsa, tabasco sauces, gherkin and caper relish  
Chef to shuck them for you in front of your guests

**HOT CANAPE SELECTION - \$4.80 PER ITEM**

Crisp fried calamari with lime wedges and chilli dipping sauce  
Herb and potato fish cakes with lime mayonnaise  
Lime marinated prawn skewer with laksa dipping sauce (g)  
Prawn cutlet in tempura with Japanese mayonnaise  
Crispy cuttlefish with chipotle aioli  
Beer battered reef fish and chip cones with tartare  
Herb crumbed whiting with soft herb aioli  
Margarita pizzette with oregano and bocconcini (v)  
Leek and mahon cheese (Spanish cheese) croquette (v)  
Grilled prosciutto wrapped asparagus with tallegio cream  
Chorizo and green olive croquettes  
Chickpea and hazelnut falafel with yoghurt and tzatziki  
Cauliflower pakoras with kasundi aioli  
Zucchini, fetta and mint frittata with preserved lemon yoghurt  
Goats cheese, tomato and red onion tart(v)  
Heidi gruyere and leek tartlets (v)  
Spiced tomato arancini with garlic aioli (v)  
Chicken satays with peanut sauce (g)  
Tuscan veal sausage rolls with pine nuts and parmesan  
Mini baked potatoes with cheese, chive and prosciutto  
Coconut crusted chicken goujons with mango mayonnaise  
Lamb merguez koftas with tzatziki  
Turkish lamb pizzas with yoghurt cheese  
Roast lamb fillet on crisp potato and mint jelly (g)  
Lamb cutlets with fragrant rosemary crumbs  
Shepherd's pie topped with creamed potato  
Boscastle beef and Guinness pies  
Mini Wagyu Burgers with iceberg, lettuce, onion and Dijon mustard

**SUBSTANTIAL DISHES - \$8.50 PER ITEM**

Wagyu beef with coleslaw and chimmichurri  
Ricotta and herb meatballs with tomato and spaghetti  
Soft shell crab with yellow mustard curry sauce  
Teriyaki salmon with iceberg cucumber and pickled ginger  
Chicken chasseur with tarragon mushroom and white wine  
Whiting burger with soft lettuce vine ripened tomato and tartare sauce  
Lamb tagine with Moroccan couscous  
Classic braised beef cheek with creamed royal blue potato  
Caramelised onion and tomato tortelloni with virgin olive oil & parmesan (v)

# DELUXE COCKTAIL MENU

Our deluxe cocktail menu offers your guests a selection of canapés passed around and a selection of food stations, some manned by a chef to offer a interactive and different dining experience.

## CANAPÉS

A selection of 5 cold and 5 hot canapé items

## FOOD STATIONS

4 food stations (please select from below)

**\$90.00 PER PERSON**

Minimum of 60 guests required

## FOOD STATIONS

### SASHIMI, SUSHI & OYSTER STATION

Freshly shucked oysters with condiments, oysters Kilpatrick, bloody Mary shooters  
Sushi rolls and nigiri sushi, hiramasa kingfish, tuna sashimi  
Wasabi, pickled ginger and soy sauce  
Smoked salmon, crème fraiche, baby capers and crisp bread

### ASIAN STATION

BBQ chicken satays with peanut sauce  
Steaming table with duck & shitake, prawn and chive and vegetarian dumplings  
Schezwan squid with chilli and herb salad  
Woks of Nasi Goreng with Sambal Oelek and sweet soy

### CARVERY STATION

Roast beef fillet, lamb leg and peppered kangaroo  
Caramelised onions, gravy, mustards and relishes  
White, wholemeal and sourdough rolls

### INDIAN STATION

Madras beef curry and butter chicken with basmati rice  
Pappadum and naan bread  
Cucumber riata and tomato kasundi

### SHAWARMA STATION

Chicken or lamb shawarma  
Mini pita breads, tabouleh, cos lettuce, hummus,  
Pickled turnip and chillies  
Selection of sauces garlic, chilli and sour cream

### VEGETARIAN STATION

Eggplant ricotta and basil moussaka  
Massaman root vegetable curry with jasmine rice  
Mushroom, chive and mascarpone risotto

### DESSERT STATION

Caffienos of vanilla bean brulee  
Soft meringue with white rum and pineapple  
Hot apple and cinnamon tartlets with calvados custard  
Redfruit skewers with rosewater syrup  
Pistachio praline tartlet  
Farmhouse cheese board with water crackers and fruit bread

# LUNCH & DINNER PACKAGES

## LUNCH PACKAGES

### Lunch Package 1

Baskets of warm bread rolls with butter  
One (1) set entrée  
One (1) set mains (seasonal vegetables included)  
Choice of a second side dish  
Plunger coffee, tea and chocolates

\$52.00 PER PERSON – WEEKDAY

\$57.00 PER PERSON – WEEKEND

### Lunch Package 2

Baskets of warm bread rolls with butter  
One (1) set entrée  
One (1) set main (seasonal vegetables included)  
Choice of a second side dish  
One (1) set dessert  
Plunger coffee, tea and chocolates

\$60.00 PER PERSON - WEEKDAY

\$65.00 PER PERSON – WEEKEND

### Lunch Package 3

Baskets of warm bread rolls with butter  
One (1) set entrée  
Choice two (2) set main (seasonal vegetables included)  
Choice of a second side dish  
One (1) set dessert  
Plunger coffee, tea and chocolates

\$70.00 PER PERSON - WEEKDAY

\$75.00 PER PERSON – WEEKEND

## DINNER PACKAGES

### Dinner Package 1

Chef's choice of canapés on arrival  
Baskets of warm bread rolls with butter  
One (1) set entrée  
One (1) set main course  
(seasonal vegetables included)  
Choice of a second side dish  
One (1) set dessert  
Plunger coffee, tea and chocolates

\$78.00 PER PERSON

### Dinner Package 2

Chef's choice of canapés on arrival  
Baskets of warm bread rolls with butter  
Choice of one (1) entrée  
Choice of two (2) main courses  
(seasonal vegetables included)  
Choice of a second side dish  
One (1) set dessert  
Plunger coffee, tea and chocolates

\$88.00 PER PERSON

### Dinner Package 3

Chef's choice of canapés on arrival  
Baskets of warm bread rolls with butter  
Charcuterie boards for the table  
One (1) set entree  
Choice of two (2) main courses  
(seasonal vegetables included)  
Choice of a second side dish  
Choice of two (2) desserts  
Plunger coffee, tea and chocolates

\$98.00 PER PERSON

ADDITIONAL CHOICES - \$10.00 PER COURSE PER PERSON

ADDITIONAL COURSES - \$15.00 PER PERSON

# LUNCH & DINNER MENU ITEMS

## SOUPS

Roasted tomato and basil soul, garlic ciabatta croutons (v)  
Roasted butternut pumpkin soup with chive cream (v)(g)  
Mushroom soup with parmesan toast (v)  
Roast carrot and cumin and saffron yoghurt (v)(g)  
Cauliflower soup with gruyere beignet (v)  
Leek, bacon and potato soup with crème Fraiche (g)  
Sweet corn soup with blue mana crab

## COLD ENTREES

Baked polenta, caramelised onion, red pepper caponata, whitlof and pine nut salad (v)(g)  
Buffalo mozzarella and asparagus salad with salsa verde; aged balsamic (v)(g)  
Freshly cooked king prawns, avocado, cucumber, saffron and shallot dressing (g)  
Salmon kibbeh nayeh with labneh, fennel and crisp bread  
Cured kingfish with pickled cucumber, avocado, octopus and ginger  
Corn fed chicken, shallot and wild mushroom terrine with toasted brioche and salsa verde  
Beef tataki, soy lacquer, Japanese mayonnaise and togarashi pepper

## COLD AND WARM ENTREES

Seafood plate; Oyster with lime, tuna with sherry onions, slow cooked salmon, tiger prawn and Asian noodle salad  
Vegetarian plate; Goats cheese gnocchi with cherry tomato sauce, roast pumpkin soup with chive cream, asparagus and macadamia nut salad (v)

## WARM AND HOT ENTREES

Zucchini, goats cheese and rocket tart (v)  
Double baked Gruyere soufflé with Waldorf salad (v)  
Grilled brioche with wild mushroom and porcini sauce (v)  
Pan fried snapper with chive potato puree, chardonnay vinegar and chervil dressing (g)  
Slow cooked ocean trout with horseradish cream and roast beetroot  
Smoked breast of chicken with soft dried tomato and baby spinach (g)  
Roast chicken with Orecchiette pasta, broccoli, currants, caramelised onion and pine nuts  
Five spiced fried quail with pea shoot – herb salad and toasted sesame  
Crispy szechuan duck with seared scallops, mushroom sauté and chilli caramel  
Wagyu beef ragu with homemade gnocchi, pesto and parmesan

## **MAINS**

Pan-fried snapper fillet with spiced cuttlefish, citrus butter and crisp leek (g)  
Grilled snapper fillet on potato mash, lemon olive oil and cress salad (g)  
Roast barramundi with chat potato, baby beetroot and a tarragon salsa (g)  
Seared Tasmanian salmon with courgettes, kipfler potato and lemon butter (g)  
Paprika roast chicken with potato, white beans, chorizo and Pedro Ximenez sauce (g)  
Roast free range chicken with artichoke, leek, broadbeans and peas  
Roast duck breast and confit leg, fondant potato and buttered carrots (g)  
Roast sirloin of beef with cafe de paris butter, hasselback potato and watercress (g)  
Roast eye fillet of beef with salt roast potato and mushroom ragout (g)  
Peppered fillet and braised beef cheek with whipped potato, shallots and Gremolata (g)  
Red wine braised Wagyu beef with whipped potato and bone marrow jus (g)  
Veal piccata with olive oil potato, red peppers and baby caper sauce (g)

## **VEGETARIAN MAINS**

Porcini mushroom risotto with mushroom sauce  
Massaman curry of pumpkin, sweet potato, royal blue potato & baby green beans, fragrant jasmine rice & cumin riata (g)  
Mediterranean vegetable strudel with organic leaves and aged balsamic  
Herbed ricotta and eggplant mousaka, tomato and olive sugo

## **SIDE DISHES**

Thyme roasted sweet potato  
Asparagus with lemon  
Rocket, pear and parmesan salad  
Garden salad  
Traditional Greek salad  
Caesar salad  
Cauliflower gratin with brioche crumbs

## **DESSERTS**

White chocolate and cranberry with chocolate sauce and plum ice cream  
Caramelised lemon tart with lemon custard and lemon sorbet, brandy snap  
Crème caramel with orange salad, brandy snap  
Belgian chocolate tart with chocolate mousse and chocolate ice cream  
Strawberries in a hazelnut vacherin with vanilla cream and passionfruit syrup  
Whisky – raisin bread and butter pudding with vanilla custard  
Kennedy & Wilson white chocolate parfait with pear and hazelnut crisp  
Cannoli with lemon ricotta and vanilla peaches  
Soft baked meringue with mango lime syrup and young coconut  
Vanilla bean brulee with champagne finger biscuit and butterscotch ice cream  
Fresh strawberries with vanilla bean ice cream and sesame wafer  
Honey Pannacotta with poached seasonal fruits  
Flourless chocolate torte with chestnut mousse

## **CHEESE COURSE - \$10.00 PER PERSON**

Guilloteau Fromage d’Affinois with honey roast blueberries, warm baguette  
Aged cheddar on fruit bread with pear salad  
Manchego with quince and rocket (g)

## **CHEESE PLATES - \$36.00 PER PLATE (Recommended two plates per table)**

Cheese selection from blue cow cheese with lavosh, fruit bread and muscatels

# BUFFET MENU

## COLD FOOD SELECTION

Selection of dinner rolls and butter  
Leg ham platter with mustards and cornichons  
Spicy Asian seafood – noodle salad  
Fremantle octopus and cucumber salad  
Smoked salmon with traditional accompaniments

## SALADS

Broccoli, toasted almonds, sweet mustard dressing,  
Caesar salad, Gado Gado, Greek salad  
Potato salad, gherkins, sour cream  
Roast pumpkin salad with pine nuts and rocket

## HOT FOOD SELECTION

Roast lamb leg with rosemary jus  
Roast sirloin of beef and béarnaise sauce  
Navarin of lamb with garden vegetables  
Chicken in red wine, shallots and mushrooms  
Salt and pepper squid with rocket and lemon aioli  
Penne pasta with Italian sausage and tomato  
Roasted potatoes, pumpkin and parsnip  
Steamed broccoli and green beans

## DESSERTS

Rich chocolate mousse, Sticky date pudding,  
Fresh seasonal fruit, fresh strawberries, double cream  
Vanilla bean brulee, Carrot and walnut cake  
Mini fruit meringues, White chocolate and mango cheesecake  
Selection of Farmhouse cheeses with crackers and fruit bread

Plunger coffee, tea and chocolates

**\$70.00 PER PERSON**

***Minimum of 60 guests required***

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# DEGUSTATION MENU

Looking for a unique dining experience at your wedding reception? Degustation is a culinary term meaning "a careful, appreciative tasting of various foods", which focuses on the senses, and high culinary art.

Our degustation menus are designed by our head chef Brad Leahy and are specifically tailored to your tastes, this five to seven course set meal can also be matched with wines by our sommelier

Degustation menus are fantastic for the function centre and only suitable for functions of a maximum of 20 guests in the Private Wine Room and Private Dining Room.

Degustation menus aren't suitable for functions with lots of special dietary requirements.

**5 COURSES \$90.00**

**7 COURSES \$120.00**

# BEVERAGE PACKAGES

These packages have been designed for the function centre only. If you wish to go on a beverage package in the Private Wine Room or Private Dining Room please discuss with your coordinator.

<b>PACKAGE 1</b>			
The Habitat Sparkling The Habitat Chardonnay The Habitat Semillon Sauvignon Blanc The Habitat Shiraz The Habitat Cabernet Merlot Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	<b>1 HOUR</b>	<b>2 HOURS</b>	<b>3 HOURS</b>
	\$25.00 pp	\$28.00 pp	\$31.00 pp
	<b>4 HOURS</b>	<b>5 HOURS</b>	<b>6 HOURS</b>
	\$34.00 pp	\$38.00 pp	\$42.00 pp
<b>PACKAGE 2</b>			
Mt Monster Sparkling Mt Monster Semillon Sauvignon Blanc Mt Monster Chardonnay Mt Monster Cabernet Mt Monster Shiraz Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	<b>1 HOUR</b>	<b>2 HOURS</b>	<b>3 HOURS</b>
	\$30.00 pp	\$33.00 pp	\$38.00 pp
	<b>4 HOURS</b>	<b>5 HOURS</b>	<b>6 HOURS</b>
	\$45.00 pp	\$49.00 pp	\$51.00 pp
<b>PACKAGE 3</b>			
Taltarni "T Series" Sparkling West Cape Howe Semillon Sauvignon Blanc West Cape Howe Unwooded Chardonnay West Cape Howe Shiraz West Cape Howe Cabernet Merlot Heineken Draught Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	<b>1 HOUR</b>	<b>2 HOURS</b>	<b>3 HOURS</b>
	\$35.00 pp	\$43.00 pp	\$48.00 pp
	<b>4 HOURS</b>	<b>5 HOURS</b>	<b>6 HOURS</b>
	\$53.00 pp	\$57.00 pp	\$60.00 pp
<b>PACKAGE 4 – Premium Western Australia</b>			
Jane Brook "Plain Jane Sparkling" NV The Greedy Sheep Semillon Sauvignon Blanc Forest Hill Chardonnay The Greedy Sheep Cabernet Merlot Forest Hill Shiraz Heinekin Draught Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Old Codger Port with coffee ( <i>dinner only</i> ) Soft Drinks and Juice	<b>1 HOUR</b>	<b>2 HOURS</b>	<b>3 HOURS</b>
	\$45.00 pp	\$48.00 pp	\$52.00 pp
	<b>4 HOURS</b>	<b>5 HOURS</b>	<b>6 HOURS</b>
	\$56.00 pp	\$61.00 pp	\$65.00 pp
<b>PACKAGE UPGRADE – Bottle beer upgrade – choice of 3 - additional to the above pricing</b>			
Corona Stella Artois James Boag Premium James Boag Premium Light Little Creatures Rodgers Amber Ale Fat Yak Dirty Granny Cider	<b>1 - 3 HOURS</b>		<b>4 - 6 HOURS</b>
	+ \$15.00 pp		+ \$20.00 pp
<b>CASH BAR – On application only -</b>			
Surcharge of \$350.00 to provide cash bar facilities for individual guest payments.			

# BEVERAGES ON CONSUMPTION

If beverages are to be served on consumption, please select what you would like to be made available to your guests.  
(3 weeks before the event)

We recommend selecting 1 sparkling, 2 white, 2 reds and a selection of beers that will be served during the function.

## SPARKLING WINES

Rebello Strawbellini (sweet)	Vic	\$36.00
Wild River Sparkling	Vic	\$30.00
Redbank 'Emily'	Vic	\$35.00
Yealands Sparkling Sauvignon Blanc	NZ	\$42.00
Veuve d' Argent	FRANCE	\$49.00
Jansz	Tas	\$62.00

## WHITE VARIETAL BLENDS

Little Brother Late Harvest Riesling	WA	\$35.00
Pinocchio Moscato	WA	\$47.00
Valley of Giant White	WA	\$30.00

Wirra Wirra Riesling	SA	\$46.00
Starborough Pinot Gris	NZ	\$44.00

## SAUVIGNON BLANC

Abbey Creek	WA	\$40.00
Squealing Pig	NZ	\$45.00

## SEMILLION SAUVIGNON BLANC BLENDS

Cape Mentelle	WA	\$49.00
Hillbille Estate	WA	\$43.00
Forester Estate	WA	\$45.00
Frog Belly	WA	\$38.00

## CHARDONNAY

Hentley Farm 'Fools Bay'	SA	\$30.00
Forest Hill	WA	\$47.00
Goose Island Unoaked	VIC	\$40.00
Thompson Estate 'Locum'	WA	\$43.00

## DESSERT WINES

Tempus Two (250ml)	NSW	\$40.00
Stella Bella Pink Muscat (375ml)	WA	\$40.00

<b>Spirits and Liqueurs</b>	from	\$8.50
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<b>Cocktails</b>	from	\$18.00
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## Fortified Wines

Dutschke 'Old Codger' Tawny Port	\$7.50
Galway Pipe Port	\$10.00
Penfolds Grandfather Port	\$15.00
Seppeltsfield Grand Muscat 'Rutherglen	\$8.00

## RED VARIETAL BLENDS

Gordon Parker Merlot	WA	\$47.00
Valley of the Giants Red	WA	\$30.00
Terra Felix Shiraz Viognier	SA	\$38.00
Aramis Estate Shiraz Cabernet	SA	\$39.00
Shenton Ridge Rose	WA	\$40.00
Squealing Pig Pinot Noir	NZ	\$47.00

## CABERNET MERLOT

O'Leary Walker 'Blue Cutting Road'	SA	\$39.00
Hillbille Estate	WA	\$43.00
Vasse Felix	WA	\$47.00

## CABERNET SAUVIGNON

Taylor's Promised Land	SA	\$38.00
Olsen	WA	\$40.00

## SHIRAZ

Picaroon	WA	\$40.00
Mt. Langi Ghiran 'Billi Billi'	Vic	\$43.00
Tin Shed 'Melting Pot'	SA	\$44.00
Greedy Sheep	WA	\$50.00

## BEER STUBBIES

Fat Yak Pale Ale	\$9.00
James Boag's Premium	\$9.00
Little Creatures Rodgers	\$7.00
James Boag's Premium Light	\$6.00
Dirty Granny Cider	\$9.00
Imported Beer	\$10.00

## TAP BEERS (Function Centre Only)

Heineken Draught	\$7.50
Hahn Super Dry Draught	\$6.50
Pure Blonde Naked Midstrength	\$6.00
Cascade Premium Light	\$6.00

## TAP BEERS (Private Wine Room Seated Dinners and Lunches Only)

Kirin	\$10.00
Little Creatures Rodgers	\$9.00
James Squire 'Chancer Ale'	\$10.00
Cascade Premium Light Lager	\$6.00

## SOFT DRINKS AND JUICES

Soft Drink	\$4.50
Lemon, Lime & Bitters	\$4.50
San Pellegrino – 750ml	\$10.00
Juices	\$4.50

*For a more extensive range of current vintages and reserves please refer to the restaurant wine list.  
To guarantee availability all selections from the restaurant list must be confirmed 5 business days prior to the event.*