



B R E W I N G

Please choose from the two menu styles below to best complement your event. Each menu is accompanied by complimentary shared sides. Our team is able to accommodate any dietary requirements with advance notice.

### **Alternate Drop**

Pre select 2 dishes for each course that will be served to your guests on a 50/50 drop

2 Courses 55pp | 3 Courses 65pp

### **Choice Menu**

Select 3 entrees, 3 mains\*, 3 desserts for your guests to select on the day

2 Courses 60pp | 3 Courses 70pp

### **Beverage Packages - Minimum numbers apply**

2 Hour	55pp
3 Hour	65pp
4 Hour	75pp

**Includes** - Tap beers, low alcohol / mid strength bottled beers, sparkling, red & white wines, soft drinks.

**Add basic spirits** 15pp

**Alternatively** - A bar tab or cash bar can be organised

## Entree

Lemon Pepper Calamari / Caper Dill Aioli / Lemon (LG)

Maple Grilled Haloumi / Pistachio Dukkah / Soft Herbs (V) (H)

Charred Corn Fritos / Lime Crema / Paprika Salt (VG) (LG) (FOD)

Brisket Croquette/ Malt Vinegar mayo / Shaved Pecorino (H)

## Mains

Sirloin au Poivre / IPA honeyed carrot puree / House Mustard (H) medium rare or medium well

Chicken Breast / Charred broccolini / Preserved Lemon Butter

Barramundi / Tomato Beurre monté / Shaved Fennel + Dill (LG) (FOD)

Pork belly / Braised Purple Cabbage / Spiced Apple Jus (LG)

Hot Honey Roasted Pumpkin / Za'atar Hummus / Broccolini + Grains (VGO/GFO)

## Shared Sides

Duck Fat Roasted Chat Potatoes (VGO/GF)

Brunoise Tomato + Capsicum Salad (VG/GF)

## Desserts

Creme Brûlée / Roasted Strawberry / Vanilla Bean Ice Cream (LG)

Chocolate Stout Cake/ Malt Cream / Salted Caramel

Sticky Date Pudding / Butterscotch Sauce /Bailey's cream (H) sub Bailey's Cream for Malt Cream

Coconut Pannacotta / Rum + Pineapple Salsa / Lime Crumb (VG)

V -Vegetarian

H - Halal

LG - Low Gluten

LGO - Can be made low gluten

VG - Vegan

VGO - Can be made Vegan

FOD -Fod Map