

FUNCTION MENU

Breakfast.

\$21 per person

Selection of artisan fruit loaf, sourdough, pastries and Dr Marty's crumpets

Accompanied by local honey, Pepe Sayer butter & jams

Seasonal fruit with 'That's Amore Cheese' Buffalo Ricotta & local honey

1 x espresso coffee or pot of tea each

Menus may be adjusted to suit seasonal requirements, dietary considerations or your function request.

FUNCTION MENU

Canapés.

\$35 per person – minimum 10 people

Spanish gildas

Buffalo ricotta, tomato, garlic oil & basil bruschetta

Bocconcini, smoked salmon & spinach bites

Prosciutto, buffalo ricotta & pecorino bruschetta

Meatballs with salsa verde & three cheese béchamel

Traditional & Nutella cannoli

Deposit of 20% required on confirmation of booking. Menus may be adjusted to suit seasonal requirements, dietary considerations or your function request. Drink packages may be discussed at time of reservation. Additional costs may be incurred for function setup & decoration.

FUNCTION MENU

Charcuterie.

\$45 per person – minimum 10 people

Premium charcuterie platters

'5 yr aged' Jamon Ibérico de Bellota
'Berkshire Pork' Russian salami
'Mondo Doro' Mortadella
'Salumi Australia' Salsiccia sarda

Premium cheese platters

'Milawa cheese co' Milawa Blue
'Woodside' Charleston Jersey Brie
'That's Amore Cheese' Smoked Buffalo Mozzarella
'That's Amore Cheese' Lavato
Selection of local mixed olives & artisan breads

Canapés

Buffalo ricotta, tomato, garlic & basil bruschetta
Bocconcini, smoked salmon & spinach bites

Premium panini platters

Assortment of Meccanico Panini platters

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FUNCTION MENU

Charcuterie.

\$60 per person – minimum 10 people

Premium charcuterie platters

'5 yr aged' Jamon Ibérico de Bellota
'Berkshire Pork' Russian salami
'Mondo Doro' Mortadella
'Salumi Australia' Salsiccia sarda

Premium cheese platters

'Milawa cheese co' Milawa Blue
'Woodside' Charleston Jersey Brie
'That's Amore Cheese' Smoked Buffalo Mozzarella
'That's Amore Cheese' Lavato
Selection of local mixed olives & artisan breads

Canapés

Buffalo ricotta, tomato, garlic & basil bruschetta
Bocconcini, smoked salmon & spinach bites
Meatballs with salsa verde & three cheese bechamel

Premium panini platters

Assortment of Meccanico Panini platters

Dessert

Traditional & Nutella Cannoli

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FUNCTION MENU

Three course.

\$79 per person – minimum 10 people

First

Premium charcuterie platters

'5 yr aged' Jamon Ibérico de Bellota

'Berkshire Pork' Russian salami

'Mondo Doro' Mortadella

'Salumi Australia' Salsiccia sarda

Premium cheese platters

'Milawa cheese co' Milawa Blue

'Woodside' Charleston Jersey Brie

'That's Amore Cheese' Smoked Buffalo Mozzarella

'That's Amore Cheese' Lavato

Selection of local mixed olives & artisan breads

Second

Gin cured 'Aquna' sustainable Murray Cod

Charred scotch fillet with salsa verde

Fennel & Radicchio Salad with citrus dressing

Panzanella salad

Third

Espresso Pannacotta with strawberries & rum baba

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