



# C BAR

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*Functions & Events*



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# Canape Platters



## Cold Canapes

<b>Mediterranean Croutes</b>	Sundried tomatoes, fried capers, gilled haloumi strips & Beetroot Jam	\$68
<b>Smoke Salmon Rosette Croutes</b>	Smoked Salmon with roasted capsicum harissa and tapenade	\$98
<b>Antipasto Platter</b>	Selected Artisan Bread with Beetroot Jam, Marinated Feta cheese, Romesco Grapes, Dried Fruits, and Prosciutto, Smoked Ham, Salami and Olives	\$110
<b>Grilled Vegetable Crudites skewer</b>	Zucchini, Onion, Mushroom & Cherry Tomatoes with honey soy dressing	\$60
<b>Tomato Bruschetta</b>	Mini toast tomato and pesto basil bruschetta	\$60

## Hot Canapes *(25 pieces per platter)*

<b>Slow cooked Pork belly Bites</b>	Pork Belly cooked for 3 hours and dressed in Rendang sauce	\$98
<b>Spiced Beef Meatballs</b>	Oven baked Beef topped with house made glazed mustard & pineapple sauce	\$85
<b>Cajun Chicken Strips</b>	Seasoned Cajun Chicken strips drizzled with honey mustard dressing	\$85
<b>House Made Dumplings</b>	Pork, prawns & Barramundi filled dumpling with Soy & Sesame chilli oil	\$85
<b>Lemon Pepper Calamari</b>	Seasoned, dusted & fried calamari drizzled with Maple Lemon Vinaigrette	\$68
<b>Battered Barramundi Bites</b>	Battered and fried to perfection topped with homemade Tartare sauce	\$98
<b>Beef sliders</b>	Beef burger with lettuce, tomato, cheddar cheese and mustard aioli	\$85
<b>Pumpkin &amp; feta Arancini</b>	Roasted Pumpkin tossed in a Fetta risotto mould, dusted with Japanese breadcrumbs & topped with tomato chutney	\$68

## Dessert Canapes *(25 pieces per platter)*

<b>French Toast Churros</b>	Brioche dipped in an egg cinnamon mixture and toasted, drenched with cinnamon sugar topped with maple halves strawberry and drizzled with chocolate sauce.	\$68
<b>Seasonal Berries Cheesecake Tartlets</b>	Cheesecake tartlets topped with seasonal berries drizzled with strawberry coulis.	\$95
<b>Caramel Squares</b>	Smooth creamy caramel on a gluten free coconut and hazelnut meal base topped with chocolate and caramel ganache.	\$110

# Alternate Menu

2 course - \$66 (please choose 2 dishes from 2 courses)

3 course - \$80 (please choose 2 dishes from 3 courses)

## Entrée

- **Seared Scallops** served with a cauliflower puree and orange glaze (gf)
- **Tomato and Basil Bruschetta** served on toasted ciabatta bread topped w feta cheese & balsamic glaze (gfo)
- **Lemon Pepper Calamari** served w chilli aioli
- **Garlic King Prawns** in a white wine, garlic and chive cream sauce served with steamed rice (gf)
- **Pan Seared Dumplings** pork, prawn & barramundi filled dumplings accompanied by a soy & sesame chilli oil

## Main

- **Rump 250g** prime grain fed served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)
- **Gnocchi** house made potato gnocchi served with sundried tomatoes, haloumi, chorizo, green peas, creamy pesto and parmesan.
- **Crispy Skinned Barramundi** green beans, turmeric chat potatoes with garlic and sundried tomatoes, creamy garlic seeded mustard sauce and crispy fried sweet potato (gf)
- **Herb Marinated Roasted Chicken Supreme** with herb vinaigrette, fried polenta cake, garden salad with feta and lemon olive oil dressing (gf)
- **Lemon Pepper Calamari Salad** crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots

## Dessert

- **Sticky Date Pudding** served with walnut & macadamia crumble, hot butterscotch sauce & vanilla ice-cream
- **Banoffee Pie** made on crunchy biscuit base with sliced banana, caramel sauce, chocolate sauce, topped with vanilla ice-cream and whipped cream
- **Fruit Salad** fresh seasonal fruit salad with greek yogurt and locally made organic granola (gfo)



# Beverage Options

Cash Bar / Bar Tabs / Beverage Packages

## Bronze

3hr - \$58pp 4hr - \$68pp ADD SPIRITS - \$10pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA  
Stonegate Sauvignon Blanc, SA  
First Creek Botanica Chardonnay, NSW  
Deakin Estate Pinot Noir, VIC

### Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Heads of Noosa 3.5, Apple Cider

## Silver

3hr - \$68pp 4hr - \$78pp ADD SPIRITS - \$10pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA  
Totara Sauvignon Blanc, NZ  
First Creek Botanica Chardonnay, NSW  
Bridgewood Shiraz, SA  
Cheeky Devil Cabernet Sauvignon, WA

### Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Heads of Noosa 3.5, Apple Cider  
Twisted Palm Pale Ale, Heads of Noosa Japanese style lager

## Platinum

3hr - \$105pp 4hr - \$115pp

Dal Zotto NV Pucino Prosecco, VIC  
Mount Riley Marlborough Sauvignon Blanc, NZ  
Penfolds KH Autumn Riesling, SA  
Hollick The Bard Chardonnay, SA  
Fickle Mistress Pinot Noir, NZ  
Bridgewood Shiraz, McLaren Vale, SA

### Beers & Ciders

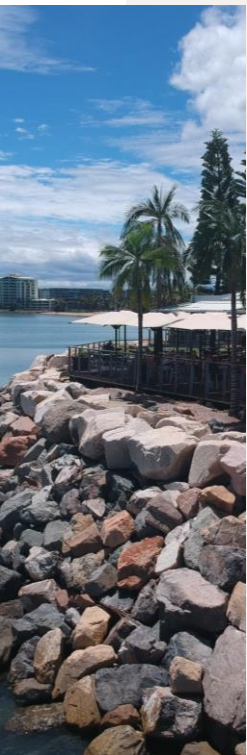
Great Northern Original, Great Northern Super Crisp, Heads of Noosa 3.5, Apple Cider  
Twisted Palm Pale Ale, Heads of Noosa Japanese Style Lager, Corona, Alcoholic Ginger Beer

### House Spirits

Bondi Blue Vodka, Bundaberg Rum, Tan Lines Gin,  
Jim Beam Bourbon, Ballantine's Scotch



# Venue Hire Fees

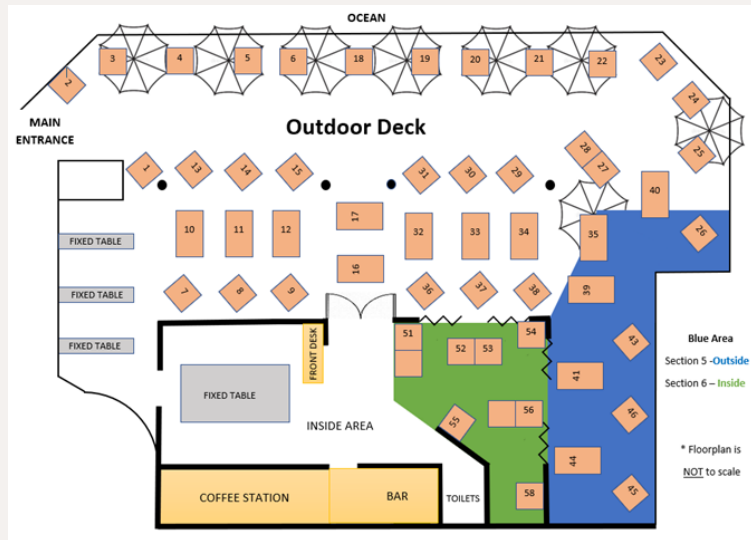


## Section 5 or 6

### Costs:

Section 5 or 6 areas - Complementary hire when F&B is organised

\* \$250 non-refundable deposit to secure area, amount comes off total F&B bill on conclusion



## Quarter - Half - Full Venue

Costs: All costs are minimum spends

Quarter - \$3,500 Half - \$6,500 Full - \$12,500

\* Please contact our functions manager to discuss deposits etc

\* All prices are based on "off peak" periods

