

S

FUNCTION PACKAGES

**A thoughtful selection of
handcrafted dishes.**

**We look forward to sharing
with you and your crew.**



OPTION 1: CHOOSE YOUR BITS

PRICING

30 min	2 x canapes	3-4 pieces pp	\$15
1 hour	4 x canapes	5-6 pieces pp	\$30
2 hour	6 x canapes + 1 dessert	10-12 pieces pp	\$50
Add substantial course		2 pieces pp	+\$8
Add rock oysters, natural and lemon or Kilpatrick		2 pieces pp	+\$5

CANAPES

ROLLED CURED MEATS
With house pickles

RAW VEGETABLES
Croutons and dips

CRISPY SALT AND VINEGAR ZUCCHINI
Served with kasundi

HEIRLOOM TOMATO BRUSCHETTA
Mozzarella, peppers, basil

SMOKED SALMON
Potato rosti, dill crème fraiche

AVOCADO AND PUMPKIN BRUSCHETTA
Kasundi, feta, mint and parsley

ZUCCHINI AND GREEN PEA FRITTER
Tomato chutney, kale and cashew pesto

MORE SUBSTANTIAL

FRESH KING PRAWN ROLL
Iceberg, fresh herb, cocktail sauce

CRISPY CHICKEN ROLL
Chilli, sesame, peanut crispy chicken roll, slaw, miso buttermilk

WAGYU ROLL,
American cheese, lettuce, tomato, pickles, mac sauce

CHICKPEA FALAFEL ROLL,
Pumpkin hummus, cauliflower, beetroot jam, coconut tzatziki

AFTER THOUGHT

RUM BABA
Vanilla bean ice cream, rum syrup and whipped cream

CHOCOLATE BROWNIE
Raspberry, honeycomb and chocolate mousse

OPTION 2: TWO COURSE MEAL

PRICING

Choose either entrée or dessert, select two dishes for alternate drop; plus select two main dishes for alternate drop.

\$55

CHOOSE TWO, ALTERNATE DROP

SMALLS

JOSPER GRILLED SPLIT PRAWNS
Heirloom tomato salsa, lemon and garlic butter

FRIED EGGPLANT
Coconut tzatziki, kasundi, fresh herbs and citrus

KING ORA SALMON TATAKI
Pesto, ponzu, shiso and mixed leaves

CRISPY PORK BELLY
Chilli caramel, green papaya salad, fried shallot and cashew crunch

AFTER THOUGHT

RUM BABA
Vanilla bean ice cream, rum syrup and whipped cream

CHOCOLATE BROWNIE
Raspberry, honeycomb and chocolate mousse

CHOOSE TWO, ALTERNATE DROP

MORE SUBSTANTIAL

36 HOUR ANGUS SHORT RIB
Potato rosti with black, brown and green onions, red wine jus

GRILLED MARKET FISH
Confit and fresh fennel, orange, black fig, pomegranate, mizuna mayonnaise

FREEMANTLE OCTOPUS AND SCALLOP KEBAB
Green capsicum and parsley sauce fried eggplant, coconut tzatziki

FLAT IRON CHICKEN
Bacon, egg, mustard, shallot potato salad, garlic cucumbers and roast chicken gravy

OPTION 3: THREE COURSE BANQUET

PRICING

Three course banquet includes shared entrée plates, selection of two main course proteins and three shared sides, plus alternate drop dessert.

\$65

SHARE PLATES

ALL INCLUDED

ROCK OYSTERS

Natural or Kilpatrick

DYLAN'S CHILLED GARLIC CUCUMBERS

Cured meats and house pickle plate

SALT AND VINEGAR ZUCCHINI CHIPS

Served with eggplant kasundi

JOSPER GRILL PROTEINS

CHOOSE TWO, ALTERNATE DROP

36 HOUR ANGUS SHORT RIB

red wine jus

FLAT IRON CHICKEN

roast chicken gravy

GRILLED MARKET FISH

Locally caught or sustainably sourced, served with lemon and garlic butter

FREEMANTLE OCTOPUS AND SCALLOP KEBAB

Green capsicum and parsley

SIDES / VEGETABLES

CHOOSE THREE TO SHARE

POTATO SALAD

Bacon, egg, seeded mustard, shallot potato salad

MIXED LEAVES

With chilled garlic cucumber

FRIED EGGPLANT

Yoghurt and citrus

HEIRLOOM TOMATO

Mozzarella, picked peppers and basil

DYLAN'S SQUASH

Parmesan, fresh lime and cracked pepper

CRISP ROMAINE

Streaky bacon, parmesan, rustic croutons and anchovy dressing.

AFTER THOUGHT

ALTERNATE DROP

RUM BABA

Vanilla bean ice cream, rum syrup and whipped cream

CHOCOLATE BROWNIE

Raspberry, honeycomb and chocolate mousse

OPTION 4: FOUR COURSE CHEF'S MENU

PRICING

Four delicious courses designed by our talented chef, in collaboration with you. This is a sample menu only, we will work with you to create something together.

Minimum eight people **Starting from \$80**

KING ORA SALMON TATAKI

Pesto, ponzu and shiso

GRILLED MARKET FISH

Confit and fresh fennel, orange, black fig, pomegranate, mizuna mayonnaise

36-HOUR SHORT RIB

Finished over coals, potato rosti with black, brown and green onions, red wine jus

RUM BABA

Vanilla bean ice cream, rum syrup and whipped cream