

---

# S I G N A L B O X

## Function Packages & Menus

Winter 2020

## COCKTAIL GATHERING

---

Our canape menu draws from the seasonal lunch and dinner menus served at Signal Box. We offer two packages, either the 1 hour 4 choice or 2 hour 6 choice. If you intend that the canape function be considered a meal for your guests, we highly recommend that you add one of the more substantial options.

Please note that as the canape menu follows our seasonal restaurant menus, there could be different options available at the time of your function. For this reason canape selections are finalised closer to the event (approximately 7 days out from your function).

### CANAPE PACKAGES

1 hour duration, choose 4 x canapes (total approx. 6 pieces per guest) \$40 per person

2 hour duration, choose 6 x canapes + 1 dessert (approx. 11-12 pieces per guest) \$60 per person

Add 1 x substantial course + \$10 per person

Add rock oysters, natural & lemon or Kilpatrick (2 pieces each) + \$6 per person

Canapes:

- Peking duck pancakes, cucumber, spring onion, hoisin
- Crispy pork belly pieces, chili caramel, green apple and fresh herbs GF
- Spanner crab, avocado, pico de galo, corn tostada GF
- Porcini mushroom arancini with pesto and aioli VG
- Salt & pepper squid, nahm jim dipping sauce GF
- Chickpea falafel, coconut & cucumber tzatziki V, GF
- Popcorn buttermilk chicken, peanut caramel GF
- Seared tiger prawn and chorizo skewers with chimichurri GF
- Toasted sourdough with beer honeycomb & ricotta
- Grilled half shell Hervey Bay scallops tomato, wakame, Café de Paris butter
- Fried prawn & pork wontons, crispy garlic & chilli
- Morpeth vegetable spring rolls black onion mayonnaise, shishito jam
- Australian salmon gravlax, crumpet, horseradish crème fraiche, kohlrabi, apple, native finger lime, salmon roe
- Crispy barbeque Pukara Estate lamb ribs green papaya, pickled grapes, nahm jim dressing
- Zucchini chips, kasundi mayonnaise

Conditions: Menu options must be confirmed 7 days from event. Final delegate numbers must be confirmed 4 days from the event, with any cancelled delegates forfeiting full amount.

More substantial:

- Stone & Wood battered Snapper with fat chips
- Quinoa Goreng fried egg, baby corn, edamame, broccoli, choy sum, avocado, chilli, ginger, garlic & tamari soy dressing
- Mini Wagyu burger American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce
- Crispy fried pork belly salad nashi pear, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot

After thought:

- Caramelised banana brulee tart banana jam, double cream, berry compote
- Sticky date pudding butterscotch sauce, vanilla ice cream

## TWO COURSE OR THREE COURSE GROUP DINING

---

2 course menu \$60 per person

Choose two options per course for alternate drop (either entrée and main, or main and dessert)

3 course menu \$65 per person

Choose two options per course for alternate drop

Our two and three course menus are available for groups over 14 people.

### Smalls:

- Grilled half shell Hervey Bay scallops tomato, wakame, Café de Paris butter
- Fried prawn & pork wontons greens, roasted chicken master stock broth, crispy garlic, chilli and black vinegar condiment
- Morpeth vegetable spring rolls black onion mayonnaise, shishito jam
- Josper roasted Freemantle Octopus romesco, black olive crumb, cannellini bean & onion puree
- Crispy barbeque Pukara Estate lamb ribs green papaya, pickled grapes, nahm jim dressing

### Large:

- Roasted scallops, prawn risotto cavolo nero, lemon, basil, pickled succulents, cranberry hibiscus leaf
- Pukara Estate lamb shoulder ragout ricotta gnocchi, mustard leaf, Jerusalem artichoke cream
- Slow cooked Cape Grim Angus short rib creamed potato, pencil leek, yuzu pickled celery, red wine jus
- Josper grilled Byron Bay Berkshire pork cop Morpeth buttered cabbage, celeriac, pickled shumeji jus
- Market fish black onion mayonnaise, kohlrabi, apple, fennel, pickled grape, goats feta, mustard leaf

### After thought:

- Caramelised banana brulee tart banana jam, double cream, berry compote
- Sticky date pudding butterscotch sauce, vanilla ice cream

## LIMITED MENU FOR SMALLER GROUPS

---

For groups over the size of 12 people we offer either a limited a la carte menu, or a pre-set two or three course function menu.

Please note that a two-course minimum applies to all groups.

With the limited menu a la carte option guests are able to order at the time of dining.

### Smalls:

- Grilled half shell Hervey Bay scallops tomato, wakame, Café de Paris butter \$20
- Fried prawn & pork wontons greens, roasted chicken master stock broth, crispy garlic, chilli and black vinegar condiment \$17
- Morpeth vegetable spring rolls black onion mayonnaise, shishito jam \$12
- Josper roasted Freemantle Octopus romesco, black olive crumb, cannellini bean & onion puree GF \$19
- Crispy barbeque Pukara Estate lamb ribs green papaya, pickled grapes, nahm jim dressing GF \$20

### Large:

- Roasted scallops, prawn risotto cavolo nero, lemon, basil, pickled succulents, cranberry hibiscus leaf \$35
- Pukara Estate lamb shoulder ragout ricotta gnocchi, mustard leaf, Jerusalem artichoke cream \$34
- Slow cooked Cape Grim Angus short rib creamed potato, pencil leek, yuzu pickled celery, red wine jus \$40
- Josper grilled Byron Bay Berkshire pork chop Morpeth buttered cabbage, celeriac, pickled shumeji jus GF \$36
- Market fish black onion mayonnaise, kohlrabi, apple, fennel, pickled grape, goats feta, mustard leaf GF \$MP

### Sides all \$10:

- Morpeth cauliflower cheese, mozzarella V
- Zucchini chips, kasundi mayonnaise
- Morpeth broccoli, ranch dressing, almonds V, GF
- Fat chips, chicken salt V, GF

### After thought:

Caramelised banana brulee tart banana jam, double cream, berry compote \$15

Sticky date pudding butterscotch sauce, vanilla ice cream GF \$15