



TAPAS OR COCKTAIL MENU

Created to cater for those wanting a relaxed rustic event where people's focus is on socializing & getting to know each other.

GRAZING BOARD OPTION

MENU

LIGHT GRAZING BOARD - \$35pp (\$500 room hire applies)

Hot selection: Spring rolls, Samosas, Fish Cakes.

Cold Selection: Smoked Ham, Salami Sausage, Selection of Cheeses, Dips, Crudities, Pickles, Olives, Salads, Selection of Breads

"FG" CLASSIC GRAZING BOARD - \$45pp

Hot selection: Spring rolls, Samosas, Fish Cakes & Lamb Kofta.

Cold Selection: Quality carved Ham, Beef Pastrami, Parma Ham, Italian Salamis and Smoked Salmon Pate, Selection of locally produced Cheeses, Dips, Crudities, Pickles, Olives, Salads, Selection of Breads.

"SURF & TURF INDULGENCE" GRAZING BOARD - \$75pp

Hot selection: Spring rolls, Samosas, Fish Cakes, Coconut Crumbed Prawn Cutlets, Calamari Fingers, Tempura Fish Goujons, Fries.

Cold Selection: Quality carved Ham, Beef, Parma Ham and Italian Salamis, Local Prawns, Moreton Bay Bugs, Oysters, Sushi and Smoked Salmon, Selection of locally produced Cheese, Dips, Crudities, Pickles, Olives, Salads, Selection of Breads.

INCLUSIONS

Easel for welcome sign

Presentation table

PA system with wireless mic

Wine barrels with stools for seating

Wooden plank & barrels for food display

Scattered small tables & chairs

Tea & Coffee Station

BEVERAGE OPTIONS

Cash bar, Full or Partial Tab

TERMS & CONDITIONS

Minimum 50 guests for these options

\$200 non-refundable Booking Fee

Venue fee of \$500 applies if under 50 persons

Time Duration: 3 hours (extensions can be arranged)

ROAMING TAPAS OPTION

MENU

Please choose 6 Savory and 2 sweet from the following options to create your personal tapas function

COLD SELECTION

- Goats Cheese Tartlet
- Duck Pate with Truffle on Toast
- Tuna Sashimi with Ginger Soy Dip
- King Prawn Sushi Roll with Wasabi
- Chilled Gazpacho Soup with Crab

SELECTION OF MINI BRIOCHE SLIDERS:

- Grilled BBQ Chicken
- Smoked Salmon & Brie
- Falafel & Avocado v

HOT SELECTION

- Pulled Wagyu Beef in a Yorkshire Pudding
- Truffle Arancini Ball with Parmesan v
- Smoked Salmon Ravioli
- Lamb Kofta with Cucumber Yoghurt
- Mini Fish & Chips with Tartare Sc
- Salt & Pepper Squid
- Satay Chicken
- Pumpkin & Fetta Arancini balls v

SWEET SELECTION

- Mini Donuts
- Churros with Rum & Raisin Chocolate Dip
- Custard Tarts

INCLUSIONS

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Scattered small tables & chairs

Tea & Coffee Station

BEVERAGE OPTIONS

Cash bar, Full or Partial Tab,

TERMS AND CONDITIONS

Minimum 50 Guests for these options

\$200 non-refundable Booking Fee

Venue fee of \$500 applies if under 50 persons

Time Duration: 3 hours (extensions can be arranged)

Price: \$45pp