



FUNCTIONS



FUNCTION SPACES

THE DECK

Capacity: 70 standing (shared)



SPORTS BAR EXCLUSIVE

Capacity: 400 standing



FUNCTION ROOM EXCLUSIVE

Capacity: 60 seated, 100 standing



BISTRO EXCLUSIVE

Capacity: 220 seated



FOOD PACKAGES

PLATTERS 25 PIECES

ANTIPASTO PLATTER \$100

Shaved leg ham, Hungarian salami, prosciutto, semi dried tomatoes, marinated olives, bocconcini, basil pesto, hummus with assorted crackers

SEAFOOD PLATTER \$100

Sweet chili, lime & ginger green shell mussels, Wallaby bush spiced calamari, beer battered hake, fried prawns, lemon, cocktail & tartare sauce

AUSSIE PLATTER \$95

Sausage rolls, mini beef pies, chicken skewers, tomato & BBQ sauce

YUM CHA PLATTER \$90

BBQ pork steam buns, Peking duck spring rolls, pork & prawn dumplings with soy & sweet chili sauce

VEGETARIAN PLATTER \$85

Cheese arancini, vegetable spring rolls, samosas served with tomato relish & sweet chilli dipping sauce

SANDWICH & WRAPS PLATTER \$95

Ham, cheese tomato sandwiches, egg and lettuce sandwiches and chicken Caesar wraps

SWEETS PLATTER \$90

Assorted biscuits, seasonal fruits, selection of petite cakes

KIDS PARTY PLATTER - \$70 (Feeds 10-15 kids)

Chicken nuggets and chips with tomato sauce or bbq sauce



FOOD PACKAGES

CANAPES

4 PIECES - \$22 per person

6 PIECES - \$32 per person

8 PIECES - \$38 per person

HOT CANAPES

Beef and burgandy pie, potato puree (LDO)

Cheese and bacon sausage roll, tomato and onion jam

Pumpkin and parmesan arancini, truffle aioli (V)

Char-grilled lamb kofta, roasted pepper hummus (LD) (LG)

Zucchini and onion fritter, chermoula, coconut yoghurt (LD) (VG)

Vegetable spring roll, Vietnamese dipping sauce (V) (LD)

COLD CANAPES

Pacific oyster, wakame, pickled ginger, Vietnamese dressing (LD) (LG)

Thai vegetable rice paper roll, peanut sauce (LD) (VG)

Vegetable sushi, wasabi mayo (LD) (LG) (V) (VGO)

Thai beef salad, cucumber boat, ramen crispy noddle (LD) (LG)

SWEET CANAPES

White chocolate brownie , chocolate ganache, berry compote (V)

"The Wallaby Pav"meringue, vanilla cream, strawberry and kiwi salad, passionfruit (LG) (V)



SEATED EVENT

Please select 2 options from each course for alternate service

2 COURSE \$40 per person | (Entree + Main or Main + Dessert)

3 COURSE \$50 per person | (Entree + Main + Dessert)

ENTREE

Native pepper seasoned calamari

Lemon myrtle aiolo, lemon

Pork belly bites

Spiced caramelized pear puree, cider jus (gf)

Potato and zucchini fritters

Blistered tomato relish, coconut yoghurt (vg)

MAINS

250g Rump, beef city black 120day grain fed (LD) (LG)

Mashed potatoes seasonal vegetables, red wine jus (gf)

Classic chicken schnitzel (LD)

House salad, chips and gravy

Australian grilled barramundi (LD) (LG)

Crispy salt and pepper squid, chips, baby gem salad, tartare

Chicken supreme (LDD) (LGD)

Stuffed with mushroom duxelle, wrapped in proscuitto, mash, beans, red wine jus

Vegetable lasagne

Zucchini, eggplant, capsicum ratatouille bechamel, mozzarella

DESSERTS

WHITE CHOCOLATE BROWNIE (V)

Chocolate ganache, honeycomb crunch, double cream, dehydrated strawberry

STICKY DATE & GINGER PUDDING (V)

Salted butterscotch sauce, pretzel, vanilla icecream

Minimum 20 guests

Vegan and vegetarian meals can be catered separately

