

STANDARD FINGER FOOD



\$25 PER PERSON

GOURMET PARTY PIES

GOURMET SAUSAGE ROLLS

PORK & CHIVE GYOZA

MAC & CHEESE CROQUETTES (V)

SPRING ROLLS (V)

***ALL ITEMS ACCOMPANIED BY CHEF'S CONDIMENTS**

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



PREMIUM FINGER FOOD



\$35 PER PERSON

GOURMET PARTY PIES

GOURMET SAUSAGE ROLLS

PORK & CHIVE GYOZA

MAC & CHEESE CROQUETTES (V)

SPRING ROLLS (V)

BOLOGNESE ARANCINI

CURRIED VEGETABLE SAMOSAS (V)

PRAWN TWISTERS

***ALL ITEMS ACCOMPANIED BY CHEF'S CONDIMENTS**

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



DIETARY FINGER FOOD



**\$25 PER PERSON
(MINIMUM 10 PEOPLE)**

PUMPKIN ARANCINI (VEG)

MINI FALAFEL BALLS (GF, VEG)

VEGETARIAN GYOZA (VEG)

ZUCCHINI WEDGES (GF, VEG)

SWEET POTATO CROQUETTES (VEG)

VEGETARIAN EMPANADA (VEG)

***ALL ITEMS ACCOMPANIED BY CHEF'S CONDIMENTS**

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



STANDARD BBQ PACKAGE



\$25 PER PERSON

BUTCHERS BEEF SAUSAGES

CLASSIC BEEF PATTIES

GRILLED ONIONS

CHEF'S CONDIMENTS

GARDEN SALAD

BREAD SLICES & ROLLS

***ALL OF OUR MEAT IS HALAL AND GLUTEN FREE.**

*** VEGAN/ VEGETARIAN SUBSTITUTES AVAILABLE**

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



PREMIUM BBQ PACKAGE



\$37.50 PER PERSON

BUTCHERS BEEF SAUSAGES

CLASSIC BEEF PATTIES

MARINATED CHICKEN SKEWERS

CHICKEN WING NIBBLES

GRILLED ONIONS

CHEF'S CONDIMENTS

GARDEN SALAD

POTATO SALAD

COLESLAW

BREAD SLICES & ROLLS

***ALL OF OUR MEAT IS HALAL AND GLUTEN FREE.**

***VEGAN/ VEGETARIAN SUBSTITUTES AVAILABLE**

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



BBQ ADD ONS



VEGETARIAN

CHARGRILLED VEGGIE PATTIES - \$4.50 EA

(MINIMUM 10 PEOPLE):

STUFFED PORTOBELLO MUSHROOMS - \$6 EA

SALADS:

(SERVES 8-10 PEOPLE)

COUSCOUS SALAD - \$15

COLESLAW - \$15

PENNE PESTO SALAD - \$20

POTATO SALAD - \$20

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



ANTIPASTO PLATTER



\$85 PER PLATTER

SERVES APPROX 15-20 PAX

A GENEROUS GRAZING PLATTER FEATURING A
VARIETY OF CURED MEATS, ARTISAN CHEESES,
DIPS, DRIED FRUITS & PREMIUM CRACKERS

INCLUDES A SELECTION OF:

MARINATED OLIVES

SELECTION OF CURED MEATS

A VARIETY OF HARD & SOFT CHEESES

HOUSE DIPS

DRIED FRUIT

CRACKERS

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



SEASONAL FRUIT PLATTER



\$85 PER PLATTER

SERVES APPROX 15-20 PAX

A VIBRANT AND REFRESHING MIX OF FRESHLY
CUT SEASONAL FRUIT

INCLUDES A SELECTION OF:

MELONS

CITRUS FRUITS

GRAPES

BERRIES

TROPICAL FRUITS

*NOTE: FRUIT PLATTERS ARE SUBJECT TO VARIATION BASED ON AVAILABILITY AND
SEASONALITY. CONTENTS MAY VARY BUT WILL ALWAYS REFLECT A BALANCED & HIGH
QUALITY SELECTION

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



SOMETHING SWEET



\$85 PER PLATTER

SERVES APPROX 15-20 PAX

A DECADENT ASSORTMENT OF SWEET TREATS
INCLUDING CHOCOLATE, FRUITS & BAKED
DELIGHTS. PERFECT FOR SHARING &
INDULGING.

INCLUDES A SELECTION OF:

MINI MUFFINS & DONUTS

LOLLIES

PREMIUM CHOCOLATES

MARSHMALLOWS

BISCUITS

*CATERING REQUIREMENTS TO BE SUBMITTED 14 DAYS PRIOR TO BOOKING DATE



DRINKS LIST

<u>ON TAP</u>		<u>POT</u>	<u>SCH</u>	<u>PINT</u>	<u>JUG</u>	<u>WINE</u>	
CARLTON DRAUGHT		\$7.50	\$10.50	\$14.30	\$27	<u>BY THE GLASS:</u>	
MELBOURNE BITTER		\$7.80	\$10.90	\$14.80	\$28	DE BORTOLI 3 TALES SAUV BLANC	\$8.50
GREAT NORTHERN SUPER CRISP		\$6.50	\$9.30	\$12.80	\$24	DE BORTOLI ROSE	\$8.50
MOUNTAIN GOAT VERY ENJOYABLE BEER		\$7.90	\$10.90	\$14.80	\$28.50	DE BORTOLI LA BOHEME PINOT NOIR	\$9
STOMPING GROUND GIPPS ST PALE ALE		\$7.50	\$10.50	\$14.30	\$27	DE BORTOLI WOODFIRED SHIRAZ	\$9
BALTER XPA		\$8.50	\$12.50	\$16.30	\$31	DE BORTOLLI KING VALLEY PROSECCO (200ML)	\$11.50
BULMERS ORIGINAL CIDER		\$7.50	\$10.50	\$14.30	\$27	FARMHAND BLANC DE BLANC	\$7
BREHENY BRO'S SUPERIOR STOUT		\$7.50	\$9.50	\$13	\$28		
HARD RATED LEMON		\$9.20	\$13.80	\$17.50	\$34	<u>BY THE BOTTLE:</u>	
BROOKVALE UNION GINGER BEER		\$10	\$14	\$18	\$35	THE POTTING SHED CHARDONNAY	\$28
						THE POTTING SHED ROSE	\$28
						THE POTTING SHED PINOT GRIGIO	\$28
						THE POTTING SHED SAUV BLANC	\$28
						THE POTTING SHED SHIRAZ	\$28
						TREAD SOFTLY PINOT GRIGIO	\$34
						TREAD SOFTLY PROSECCO	\$34
						TREAD SOFTLY PINOT NOIR	\$34
						TREAD SOFTLY SHIRAZ	\$34
						FARMHAND BLANC DE BLANC	\$30
						CHANDON NV BRUT	\$60
						<u>SPIRITS</u>	
						BACARDI WHITE RUM	\$12
						BAILEYS	\$10
						BLACK SAMBUCCA	\$12
						BUNDABERG RUM	\$12
						CANADIAN CLUB	\$10
						CAPTAIN MORGAN	\$10
						FIREBALL	\$10
						JACK DANIELS	\$12
						JAGERMEISTER	\$12
						JAMESON WHISKEY	\$13
						JIM BEAM	\$10
						JOHNNIE WALKER BLACK LABEL	\$12
						JOHNNIE WALKER RED LABEL	\$10
						JOSE CUERVO GOLD	\$13
						KAHLUA	\$10
						MALIBU	\$9
						MIDORI	\$10
						OUZO	\$12
						SMIRNOFF VODKA	\$10
						TANQUERAY GIN	\$12
						SIERRA TEQUILA	\$12
<u>PACKAGED</u>							
CARLTON DRAUGHT					\$8.30		
COOPERS RED					\$8.50		
CORONA					\$9		
PERONI					\$9		
PURE BLOND					\$8		
STELLA ARTOIS					\$9		
VB					\$8.50		
BREHENY BRO'S SUPERIOR STOUT					\$8.50		
BREHENY BRO'S ROYAL LAGER					\$8.50		
GUINNESS					\$12		
<u>MID/ LIGHT BEERS:</u>							
CASCADE LIGHT					\$7.80		
GREAT NORTHERN SUPER CRISP					\$8		
BREHENY BRO'S QLD MID					\$7.50		
CARLTON DRY MID					\$8		
<u>ZERO ALC:</u>							
HEINEKEN ZERO					\$7.50		
STOMPING GROUND FOOTLOOSE PALE ALE					\$7.50		
<u>PACKAGED PRE-MIX</u>							
CC & DRY					\$13		
JACK DANIELS & COLA					\$12		
JIM BEAM & COLA					\$13		
JOHNNIE WALKER & COLA					\$13		
SOMERSBY APPLE CIDER					\$9.50		
WHITE CLAW MANGO					\$14		
WHITE CLAW LIME					\$14		
WHITE CLAW WATERMELON					\$14		
WHITECLAW RASPBERRY					\$14		

