

Food Menu

- HOT PLATTERS -

THE MINIS - 36 pcs Party Pies (12), Sausage Rolls (12), Quiches (12)	\$65
ASIAN DELIGHTS - 36 pcs Dumplings (10), Spring Rolls (10), Wontons (10), Chargrilled Veg (6)	\$95
ARANCINI BALLS - 24 pcs Four Cheese Arancini (V)	\$65
BIG BAO BUNS - 12 pcs (Choose 1 option per platter) Teriyaki Chicken, Pulled Pork, Jackfruit (V), all w/slaw	\$95
SATAY CHICKEN SKEWERS - 36 pcs Chicken Breast Marinated in Satay Sauce	\$95
VEGETARIAN - 30 pcs Arancini (6), Samosas (6), Spring Rolls (6), Wontons (6), Chargrilled Veg (6)	\$80
FRIED SEAFOOD - 36 pcs Salt & Pepper Calamari (12), Tempura Torpedo Prawns (8), Potato Spun Prawns (8), Tempura Whiting (8)	\$90
OYSTERS - 30 pcs (1/2 & 1/2 option available) Natural Champagne Dressing w/ Lemon (cold) , Kilpatrick Bacon w/ BBQ & Worcestershire (hot)	\$110
SLIDERS - 12 pcs (Choose 1 option per platter) Cheeseburger, Chicken & Slaw, Pulled Pork & Slaw, BBQ Jackfruit & Slaw (V)	\$85
PIZZA SLAB - 10 slices (Choose 2 pizzas per platter) Margherita, Zucca (V), Hawaiian, Pepperoni, Carnivora, Peri Peri Chicken, Proscuitto Choice of BBQ or Tomato Base / Gluten Free Base available	\$55
LAMB CUTLETS - 30 pcs Served w/ Cucumber, Mint & Yoghurt	\$180

Food Menu

- COLD PLATTERS -

BREAD & DIPS (V)	\$45
Hommus, Roasted Beetroot, Roast Pumpkin w/ Toasted Breads	
ANTIPASTO	\$95
Cured Meats, Marinated Vegetables & Toasted Breads	
CHEESE & SEASONAL FRUITS	\$90
Brie, Camembert, Cheddar, Smoked Cheddar, Blue w/ Crackers & Seasonal Fruits	
OYSTERS - 30 pcs (1/2 & 1/2 option available)	\$110
Natural Champagne Dressing w/ Lemon (cold) , Kilpatrick Bacon w/ BBQ & Worcestershire (hot)	
SUSHI - 30 pcs (GF)	\$120
Teriyaki Chicken (5), Salmon Avo (5), Aburi Salmon (5), Tuna Avo (5), Spicy Tuna (5), Tuna Salad (5)	
SASHIMI - 72 pcs (GF)	\$170
Tuna (18), Salmon (18), Kingfish (18), Market Fish (18)	

- DESSERT PLATTER -

JAM FILLED CINNAMON BALLS - 30 pcs	\$60
Served with cream, available hot or cold	

- SPECIALISED MENU -

NICHOLSON ONLY

A specialised, alternate drop menu created for your event by our head chef.

2 Course - \$55 per head

3 Course - \$70 per head

Drinks

- STANDARD -

2 hrs: \$40 pp 3 hrs: \$55 pp 4 hrs: \$65 pp
add basic spirits \$10 pp/per hour

BEER: XXXX Gold, Great Northern Original, Great Northern Super Crisp

WINE: Canal Grando Prosecco, Twin Island's Sauv Blanc, Redbank Pinot Grigio, Marty's Block Chardonnay, Haha Pinot Noir, Wirra Wirra Shiraz

NON-ALC: Soft drinks & Juice

- PREMIUM -

2 hrs: \$50 pp 3 hrs: \$70 pp 4 hrs: \$80 pp
add basic spirits \$10 pp/per hour

BEER/CIDER: XXXX Gold, Great Northern Original, Super Crisp, James Squire 150 Lashes, Thatchers Cider

WINE: Chandon Brut, Canal Grando Prosecco, Twin Island's Sauvignon Blanc, Opawa Pinot Gris, Fat Bastard Chardonnay, Cristobel's Moscato, Marquis de Pennautier Rosé, Haha Pinot Noir, Wirra Wirra Shiraz, Yalumba Cabernet Sauvignon

NON-ALC: Soft drinks & Juice

- DELUXE -

2 hrs: \$65 pp 3 hrs: \$85 pp 4 hrs: \$95 pp
add G.H Mumm \$5 add Bollinger \$10

HOUSE SPIRITS

BEER/CIDER: XXXX Gold, Great Northern Original, Super Crisp, Stone & Wood Pacific Ale, Thatchers Cider, James Squire Ginger Beer

WINE: Chandon Brut, Canal Grando Prosecco, Twin Islands Sauvignon Blanc, Opawa Pinot Gris, Fat Bastard Chardonnay, Cristobel's Moscato, Triennes Rosé, Haha Pinot Noir, Torbrek Shiraz, Yalumba Cab Sauvignon

NON-ALC: Soft drinks & Juice