

Function Menus

GROUP / LOUNGE MENUS

RPH Charcuterie Board

\$95 per board

Smoked wagyu beef, sliced prosciutto
House marinated olives
Oven roasted roma tomatoes
Symons organic cheddar and double cream brie
House chutney
Homemade dip, flatbread
Pickled vegetables
East Kangaloon sour dough breads with herb balsamic reduction, extra virgin olive oil
Serves 8-10

RPH Hot Grazing Board

\$95 per board

Tempura battered cauliflower
Spring roll with Asian dipping sauce
RPH fried chicken ins, Japanese Kewpie mayo
Lamb meatballs, tomato sauce
Parmesan herb crumbed fish, tartare mayo
Sweet potato wedges, aioli
Serves 8-10

RPH Dessert Board

\$95 per board

Lemon curd tarts
Flourless chocolate cake, cream
Sticky date pudding with butterscotch sauce and fresh cream
Warm doughnuts with berry compote and warm chocolate sauce
Serves 8 – 10

Premium Lounge Package

\$35 per person

Glass of St Louis sparkling on arrival
Choice of RPH charcuterie or hot grazing board
Selection of three canapes
Marinated chicken skewers with house chutney
Smoked wagyu, herb curd, pastry crust
Roast veg, marinated feta tart
Use of Fitzroy Lounge, Maynards or Winston Bar for up to 3 hours
Bar tab facility

Booking Conditions

Minimum numbers apply
Credit card required at time of booking, minimum 72 hours notice for cancellation

LUNCH AND DINNER MENUS - SHARE STYLE

PUB CLASSICS

\$30 per person

To Start

- Warm Kangaloon sour dough , herb balsamic reduction with Alto extra virgin olive oil
- Roast Brillig farm carrots & cauliflower with garlic chickpea paste, red wine pickled goji berry, sliced Spanish onion, fresh herbs

Mains

- Chicken schnitzel
- Highland pale ale battered fish
- Salt n chilli calamari
- Garden salad
- Fries. Served with aioli, sauces, fresh lemons

SIT BACK AND RELAX

\$39 per person

To Start

- Warm Kangaloon sour dough , herb balsamic reduction with Alto extra virgin olive oil
- Marinated olives
- Smoked salmon with roasted nuts, capers, micro greens and dill & lemon vinaigrette

Mains - choose two to share:

- Pan roasted boneless chicken, garlic herb rub, fried pancetta
- Grilled fish of the day with greens, lemon, and caper butter sauce
- Rump steak - choice of sauce (mushroom, gravy, pepper)

Sides

- Crispy Robertson potato with rosemary salt
- Steamed mixed greens, herb butter
- Green mixed salad with house dressing

THE LONG LUNCH

\$50 per person

Share Boards to Start

RPH Charcuterie Board AND RPH Hot Grazing Board (see above)

Main - alternate serve

Roasted boneless 1/2 chicken with garlic herb rub, roasted vegetables, fried pancetta **AND**
Rump steak with creamy potato mash, seasonal veg, gravy

Share Dessert to Finish

- Warm doughnuts with berry compote served with warm chocolate sauce
- Sticky date pudding with butterscotch sauce, fresh cream
- Flourless chocolate cake, cream
- Lemon curd tart

COCKTAIL PACKAGES

Option 1

\$30.00 pp

Grazing table to start
3 canape selections (6 pieces pp)

Option 2

\$39.00 pp

Grazing table to start
3 canape selections (6 pieces pp) and 1 substantial canape selections

CANAPE SELECTIONS

Cold Canapes

Vietnamese roasted beef, pickled cucumber gf df
House smoked salmon, crunchy lettuce, sweet mustard dressing gf df
Tomato, bocconcini skewers, basil pesto gf v
Oysters, red wine, onions gf df
Roast pumpkin tart, blue cheese crumble v gf

Hot Canapes

Korean beef skewers, bulgogi sauce gf df
Lamb meatballs, cheese fondue -tomato sauce
Chicken skewers, garlic confit and herb, basil mayo gf df
Parmesan herb crumbed fish, caper and gherkin mayo
Brillig farm carrot and Meredith feta arancini, cumin mayo v
Vegetable spring rolls, Asian dipping sauce v df
Spicy chicken wings, bourbon glaze gf df
Southern Highlands fried buttermilk chicken, spicy glaze
Crispy fried calamari, fried capers, gribiche sauce df

Substantial Canapes

'Maugers' lamb ribs, sticky chilli glaze gf df
Roasted Brillig farm beets risotto, almond meal crust gf v
Tempura pork belly-pickled fennel salad, chilli sambal df
Highlands beer battered fish fillets, chips, tartare
Soba noodles, roasted vegetables, edamame power bowls gf v df

BEVERAGE PACKAGES

Include a bottomless beverage package for 2 or 3 hours as part of your booking.

Option 1 - 3 hours

\$27.00 pp

Saint Louis Sparkling

Chatsworth Estate Sauvignon Blanc and Chardonnay

Chatsworth Estate Cabernet Merlot and Shiraz

Carlton Draught, Great Northern, Tooheys New, XXXX Gold

Soft Drinks

Option 2 - 3 hours

\$39.00 pp

Dal Zotto Pucini Prosecco or Saint Louis Sparkling

Reverie Rose or Totara Sauvignon Blanc

Robert Stein Merlot and Mountadam 550 Shiraz

Carlton Dry, Great Northern, Reschs Draught, Southern Highlands Pale Ale , XXXX Gold

Soft Drinks