

# Function Menus

## **LUNCH AND DINNER MENUS**

### **PUB CLASSICS - SHARE STYLE**

**\$30 per person**

#### **To Start**

Warm Kangaloon sour dough, herb balsamic reduction with Alto extra virgin olive oil

#### **Mains**

Chicken schnitzel

Highland pale ale battered fish

Salt n chilli calamari

Garden salad

Fries, aioli, sauces, fresh lemons

### **SIT BACK AND RELAX**

**\$45 per person**

#### **To Start**

Warm Kangaloon sour dough, herb balsamic reduction with Alto extra virgin olive oil

Marinated olives

RPH Ploughmans Board-sliced leg ham, mustard pickle, house chutney, organic cheddar, pork pie sour dough

#### **Mains - choose two to share:**

Herb roasted chicken supreme with salsa verde

Grilled fish of the day with lemon butter sauce

Rump steak - choice of sauce (mushroom, gravy, pepper)

#### **Sides**

Crispy Robertson potato with rosemary salt

Steamed mixed greens, herb butter

### **THE LONG LUNCH**

**\$55 per person**

#### **Share Boards to Start**

RPH Charcuterie Board OR

RPH Hot Grazing Board

#### **Main - alternate serve**

Herb roasted chicken supreme with potato gratin, seasonal greens and salsa verde AND

Rump steak with creamy potato mash, seasonal veg, red wine jus

#### **Share Dessert to Finish**

Warm doughnuts with berry compote served with warm chocolate sauce

Sticky date pudding with butterscotch sauce, fresh cream

- Also available as two course

#### **2 Course Plated Lunch or Dinner**

Entree and Main

**\$49 per person**

Main and Dessert

**\$46 per person**

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## COCKTAIL PACKAGES

### **Option 1**

**\$38.00 pp**

Grazing table to start  
4 canape selections (8 pieces pp)

### **Option 2**

**\$45.00 pp**

Grazing table to start  
4 canape selections (8 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

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## **PRE DRINK SHARE BOARDS**

### **RPH Charcuterie Board**

**\$100 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, crackers

Pickled vegetables

East Kangaloon sour dough breads with herb balsamic reduction, extra virgin olive oil

Serves 8-10

### **RPH Hot Grazing Board**

**\$100 per board**

Falafel balls with hummus

Spring roll with Asian dipping sauce

Korean fried chicken pieces, pickles

Lamb meatballs, tomato sauce

Parmesan herb crumbed fish, tartare mayo

Serves 8-10

## **BEVERAGE PACKAGES**

Include a bottomless beverage package for 203 hours as part of your booking.

### **Option 1 - 3 hours**

Saint Louis Sparkling

Chatsworth Estate Sauvignon Blanc or Chardonnay

Chatsworth Estate Cabernet Merlot or Shiraz

Carlton Draught, Great Northern, Tooheys New and VB

### **Option 2 - 3 hours**

Dal Zotto Pucino Prosecco or St Louis Sparkling

Reverie Rose or Totara Sauvignon Blanc

Cherry Tree Hill Cabernet Merlot

Mountadam 550 Shiraz

- 2 hour packages available also