

Function Menus

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

Mains

Chicken schnitzel

Highland pale ale battered fish

Salt n chilli calamari

Mixed garden salad with cherry tomato, cucumber and feta

Fries served with aioli, sauces, fresh lemons

SIT BACK AND RELAX

\$44 per person

To Start

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

Marinated olives

RPH ploughman board, sliced leg ham, vintage cheddar, pork pie, mustard pickle, house chutney

Mains - choose two to share:

Herb roasted chicken supreme, salsa verde

Crispy skinned fish of the day with kipfler potato and lemon butter sauce

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

Sides

Crispy Robertson potato with rosemary salt

Charred broccolini with garlic butter

Potato gratin

Mixed garden salad

THE LONG LUNCH

\$50 per person

Share Boards to Start

RPH Charcuterie Boards OR RPH Hot Grazing Boards (see below)

Main - alternate serve

RHerb roasted chickensupreme with potato gratin, charred 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

COCKTAIL PACKAGES

Option 1

\$35.00 pp

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

Option 2

\$43.00 pp

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

CANAPE SELECTIONS

Cold Canapes

Sticky Korean fried chicken
Lamb kofta meatballs
Vegetable spring rolls
Salt and pepper squid
Moroccan chicken skewers

Hot Canapes

Three Creeks gin and beetroot cured salmon w/ horseradish cream blinis
Caramelized onion tarts
Roast pumpkin tart with Persian fetta and pine nuts
Blistered balsamic truss tomato with basil pesto
Prosciutto wrapped asparagus with Persian fetta and citrus

Substantial Canapes

Beef or fried chicken sliders
Finger sandwiches – chicken, roast beef, smoked salmon
Prosciutto wrapped figs with gorgonzola and roasted walnuts
Falafel with hummus, tabbouleh and lemon
Korean bbq beef skewers with shallots and sesame
Herb and parmesan crumbed fish with tartare sauce and lemon

PRE DRINK MENUS

RPH Charcuterie Board

\$95 per board

Prosciutto, salami
House marinated olives
Grapes, strawberries
Vintage cheddar and double cream brie
House chutney, pickles
Homemade hummus, Lebanese flatbread
Bread sticks, water crackers
Serves 8-10

RPH Hot Grazing Board

\$95 per board

Falafel, hummus, lemon
Spanish meatballs, garlic tomato sauce
Sticky Korean fried chicken bites, pickles
Chorizo petit pain, BBQ sauce, pickles
Parmesan herb crumbed fish, tartare mayo
Serves 8-10

RPH Dessert Board

\$80 per board

Flourless chocolate cake, cream
Sticky date pudding with butterscotch sauce, cream
Warm doughnuts with berry compote and warm chocolate sauce
Serves 8 - 10

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