



Function Menus

SIT DOWN MENUS

Two Course Meal

\$33.00 per person

Grazing Platter or Dessert Share board with Main Course

Entrée and Main or Main and Dessert

\$39.00 per person

Three Course Meal

\$50.00 per person

Entrée, Main Course and Dessert

Entrées

- Flour dusted calamari, gribiche sauce, lemon, fried capers
- Brillig farm carrot, cumin arancini, Pecora yoghurt dressing
- Braised beef croquettes, caramelised onion, gorgonzola dressing
- Roasted beetroot salad with barley, quinoa, Meredith goat feta, Pecora yoghurt, toasted seeds

Main Course

- Fennel rubbed black angus rump cap - chips, watercress, bearnaise
- Orecchiette pasta - smoked bacon, confit garlic, creamed brussel sprouts, parmesan
- Roasted tarragon brined ½ boneless chook- fried brussel sprouts, smoked bacon, parmesan
- Seared salmon, fried cauliflower, hummus, pickled radish, pomegranate molasses, toasted almonds, pita

Dessert

- Sticky fig pudding, toffee glaze, candied popcorn, 'W & J' ice cream or fresh cream
- Warm apple crumble, candied walnuts, 'W & J' ice cream or fresh cream
- Flourless chocolate cake, chocolate ganaché, shaved chocolate, berries 'W & J' ice cream or cream

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SHARE STYLE

THE PUB CLASSICS

\$27.00 per person

Shared platters consisting of the following:

- Grilled sourdough, herb garlic butter
- Chicken schnitzel
- Highland pale ale battered fish
- Salt n chilli calamari
- Asian salad
- Fries
- Bread rolls, aioli, sauces, fresh lemons

SIT BACK AND RELAX

\$34.50 per person

Shared plates consisting of the following:

- Grilled sourdough – herb garlic butter

Choose 2 meats from the following:

- 12-hour braised lamb ribs, chilli black bean glaze
- Flame grilled thyme garlic rubbed boneless chicken, lemon oil
- "Maugers" beef short ribs, reduced shiraz jus
- Barrowdale pork belly, pickled chilli
- Seared marinated Tasmanian salmon, salsa verde
- Herb crusted lamb cutlets, mustard dressing, wilted greens, lemon

Choose 2 sides from the following (\$5 pp for an extra side)

- Fried basil potatoes, rosemary salt
- Grilled greens, herb butter, toasted almonds
- Mixed tomato salad, buffalo mozzarella, pickled radish
- Smashing pumpkins, garlic confit, burnt bacon, fresh herbs, shaved parmesan, toasted pine nuts
- Crisp cos lettuce hearts, fried anchovies, baby capers, Jamberoo mountain 6 minute eggs, ripped oregano, red wine sea salt croutons
- Roasted capsicum, fried basil, olives, olive oil, crisp garlic chips, buffalo mozzarella
- Fries, aioli, rosemary salt

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SHARE PLATTERS

Something to Start

Grazing Platter

- Selection of smoked and cured meat, marinated olives, oven dried tomatoes, roasted vegetables, homemade dips, selection of cheeses, smoked salmon, crackers, and artisan breads
\$80.00 per platter

Hot Food Platters

- Chef's selection of five hot items including vegetable spring rolls-Asian dipping sauce, lamb meatballs-tomato sauce, marinated chicken skewers-basil mayo, parmesan herb crumbed fish-caper and gherkin mayo, crispy fried calamari-gribiche sauce
\$70.00 per platter

Something for After - Dessert Platters

- Selection of five desserts including lemon curd tarts, flourless chocolate cake, peanut butter brownie, apple crumble and sticky fig pudding, 'W & J' ice cream or fresh cream
\$60.00 per platter – serves 8 – 10

COCKTAIL PACKAGES

Option 1

\$38.00 pp

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

Option 2

\$45.00 PP

Grazing table to start
3 canape selections (6 pieces pp) and 2 substantial canape selections

Function Menus

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