

# Function Menus

## LUNCH AND DINNER MENUS - SHARE STYLE

### **PUB CLASSICS**

**\$32 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**

**\$45 per person**

#### **To Start**

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

RPH ploughman board-cured meats, local cheeses, housemade pickles, seasonal fruit, marinated olives, crackers

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

Crispy Robertson potato with rosemary salt

Charred broccolini with garlic butter

Potato gratin

Mixed garden salad

### **THE LONG LUNCH**

**\$52 per person**

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

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

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

Herb roasted chicken supreme with potato gratin, charred broccolini 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 per person**

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

### **Option 2**

**\$43 per person**

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

## **CANAPE SELECTIONS**

### **Hot Canapes**

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

### **Cold 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**

**\$100 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**

Vegetable spring rolls, Asian dipping sauce  
Spanish meatballs, garlic tomato sauce  
Sticky Korean fried chicken bites, 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**

**\$28 per person**

Ate Sparkling  
Ate Sauvignon Blanc, Rose and Pinot Grigio  
Ate Shiraz  
Carlton Draught, Great Northern, Tooheys New, XXXX Gold  
Soft Drinks

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

**\$40 per person**

Dal Zotto Pucino Prosecco  
Totara Sauvignon Blanc, Southern Highlands Wines Chardonnay  
Cherry Tree Hill Cabernet Merlot, Southern Highlands Wines Cabernet Sauvignon  
Carlton Dry, Great Northern, Reschs Draught, Southern Highlands Pale Ale  
Soft Drinks and Juice