

Function Menus

LUNCH AND DINNER MENUS - SHARE STYLE

PUB CLASSICS

\$30 per person

To Start

Warm garlic bread

Mains

Chicken schnitzel

Highland pale ale battered fish

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 garlic bread

RPH ploughman board-cured meats, local cheeses, house made 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

\$38 per person

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

Option 2

\$45 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

\$110 per board

Chefs selection of charcuterie meats
House marinated olives
Seasonal fruits
Chef's selection of assorted cheeses and dips
Sliced sour dough, crackers
Serves 8-10

RPH Hot Grazing Board

\$110 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

\$30 per person

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