



SET MENU

2 COURSES \$45 | 3 COURSES \$58

ON ARRIVAL

Garlic cheese pizza topped with herbs ▾

ENTRÉE

Karaage chicken with pickled ginger, slaw, coconut bao and sriracha aioli

Housemade salt and pepper squid with ginger shallot aioli

Crumbed haloumi chips served with honey aioli

Roast pumpkin and feta salad with wild rocket, red onion, pumpkin seeds, roasted beetroot and pomegranate dressing

MAIN

Beef Mignon 300grams medallion of beef wrapped in bacon, served with sauté potato, broccolini and red wine gravy **GF**

Crispy 8hr pork belly with pea puree, caramelised onion and celeriac mash, seared scallops with a merlot jus

Butter chicken with spiced rice, fried onion, mint yoghurt, mango chutney and pappadum

Barramundi fillet wrapped in pancetta served with pea and parmesan risotto

DESSERTS

Chocolate lava pudding warm self-saucing chocolate pudding served with ice cream

Knafeh with rose water syrup, toasted pistachios and caramel fudge

Gelato and Sorbet - choose from our selection



PROGRESSIVE MENU

OPTION 1 - \$40

Margarita v with mozzarella, fresh basil & oregano on a tomato base

Spaghetti bolognese topped with parmesan cheese and fresh basil

Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce

Choice of pizzas

Chopped Greek salad v

OPTION 2 - \$47

Margarita v with mozzarella, fresh basil & oregano on a tomato base

Meze Piato of grilled haloumi, chorizo, zaatar chicken skewers, baby octopus, marinated olives, garlic dip, beetroot hummus and pita bread

Spaghetti bolognese topped with parmesan cheese and fresh basil

Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce

Choice of pizzas

Chopped Greek salad v

OPTION 3 - \$60

Margarita v with mozzarella, fresh basil & oregano on a tomato base

Meze Piato of grilled haloumi, chorizo, zaatar chicken skewers, baby octopus, marinated olives, garlic dip, beetroot hummus and pita bread

Spaghetti bolognese topped with parmesan cheese and fresh basil

Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce

Slow roasted 12hr lamb shoulder marinated with zaatar and pomegranate molasses served with spiced rice, pistachio, mint, dried cranberry salad and homemade labneh

Choice of pizzas

Chopped Greek salad v

GROUP BOOKINGS

TERMS AND CONDITIONS

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of event

For lunch and dinner bookings of 30 or more guests a choice of a shared or set menu, must be selected. Choices for set menus are entrée & main, main & dessert or entrée, main & dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than seven (7) days prior to the event date. final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser.

The final invoice payment is required seven (7) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 7 days prior to the event date. If the balance of the total estimated amount is not paid 7 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The Client agrees that beverages will be charged according to the venues' records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client. Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Catering HQ final menu choices and numbers of guests attending the event in writing no later than seven (7) Days prior to the event date.