

Food & Beverages
WACA GROUND





ABOUT US

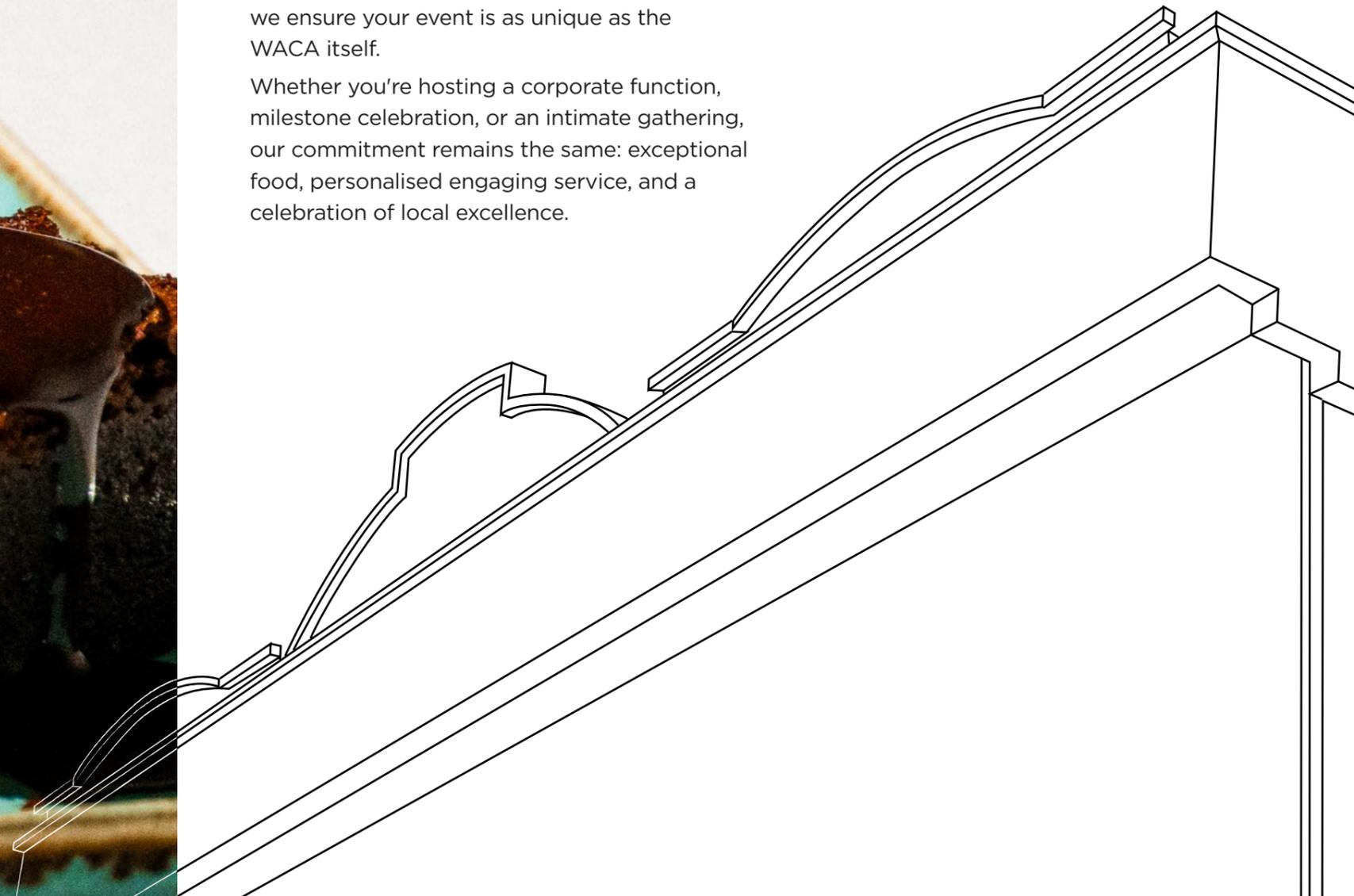
Just like the WACA Ground itself, steeped in heritage and full of character, our food and beverage packages are designed to offer limitless possibilities for your event.

Our culinary philosophy blends European techniques with a distinctly modern Australian flair. Inspired by the richness of native ingredients, our menus celebrate seasonal flavours with a creative twist.

We proudly partner with Australian suppliers who share our passion for quality and sustainability. These partnerships allow us to offer thoughtfully curated options that are as delicious as they are distinctive.

No two events are the same and that's why we work closely with you to customise every element. From menu design to service style we ensure your event is as unique as the WACA itself.

Whether you're hosting a corporate function, milestone celebration, or an intimate gathering, our commitment remains the same: exceptional food, personalised engaging service, and a celebration of local excellence.





OUR CHEF

David Winnett

Head Chef

David Winnett's passion for food first took root at 16, working in a small à la carte restaurant.

As he transitioned into the hotel industry, he stepped under the mentorship of renowned French Executive Chef Denis Boulet, allowing him to hone his craft and steadily rise through the ranks, earning the title of Executive Sous Chef.

Throughout his career, Winnett has cultivated a diverse and sophisticated culinary repertoire, learning from international chefs and mastering techniques from across the globe.

His specialties include slow-cooked, confit, and braised dishes, with a deep appreciation for the bold flavours of Indian, Middle Eastern, Mexican, and European cuisines.

He also brings a love for American-style BBQ, expertly cooking over coals and using smoking techniques to infuse rich, layered flavours.

Now with more than 20 years' experience under his belt, guests can expect meals crafted with genuine passion, vibrant in colour, bold in taste, and executed with refined technique.

Winnett's food is more than a meal; it's an experience designed to delight both the eye and the palate.

DIETARY ADVICE

The following known allergens may be present in our kitchens or are used as ingredients in some foods which have been prepared by our suppliers.

- | Almond
- | Barley
- | Brazil nut
- | Cashew
- | Crustacean
- | Egg
- | Fish
- | Hazelnut

Please notify us if you have an allergy to any of these ingredients.

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations.

We, therefore, cannot guarantee that our products or ingredients are completely allergen free.

CODES

DF: Dairy free

GF: Gluten friendly - suitable for gluten intolerance

VG: Vegan

V: Vegetarian

Please be advised that ALL food at the WACA Ground may contain allergens due to potential cross-contamination in the working environment.





BREAKFAST

CANAPE BREAKFAST

SILVER

\$31 per person

Your selection of:

Three (3) hot items

Two (2) cold items

GOLD

\$42 per person

Your selection of:

Four (4) hot items

Three (3) cold items

ADDITIONAL CANAPES

\$6.50 per person, per addition

HOT

Egg and ham, toasted muffins, native thyme hollandaise

Calabrese, tomato and Fior di Latte croissant, Warrigal greens

Mini hashbrowns with hickory smoked BBQ sauce (gf, vg)

Bush tomato chutney and saltbush quiche (v)

Mini breakfast wrap with bacon, egg, hashbrown, cheddar, and tomato relish

French toast bites with crème fraîche and berry compote (v)

Zucchini, mint, and sweet corn griddle cakes with bush tomato chutney (gf, vg)

COLD

Open smoked mini salmon bagel with jambinu zest cream cheese

House made wattleseed granola bar bites with dark chocolate (vg)

Mini pancakes with double cream and caramelised banana (v)

Coconut and mango sago pudding topped with strawberry mint salsa (vg)

Almond and berry slice, rosella jam (v)

BUFFET BREAKFAST

\$55 per person

YOUR SELECTION OF:

Five (5) hot items

Four (4) cold items

ON ARRIVAL

Coffee and tea station

On the table

Sliced fresh fruit (vg)

Selection of pastries (v)

COLD

Goats curd and mushroom tarts with native thyme (v)

Australian cheese platter (v)

Charcuterie selection of sliced ham, prosciutto, chorizo and salami

Greek yoghurt pots with toasted wattleseed granola and berry compote (v)

Almond and berry slice with rosella jam (v)

Berry and vanilla mini muffins (v)

HOT

Roast middle cut bacon rashers (gf)

Grilled beef chipolata (gf)

Creamy scrambled egg with chives (gf, v)

Herb roasted tomatoes with native basil dressing (gf, vg)

Crunchy golden hashbrowns (gf, vg)

Sauté potatoes with parsley, olives and spring onion (gf, vg)

Sauté mushrooms with native thyme, garlic and basil (gf, vg)

Hokkien noodle vegetable stir fry with kecap manis and choy sum (vg)

Vegetable fried rice with sesame and soy sauce (gf, vg)

Sauté broccolini with cracked black pepper and confit garlic oil (gf, vg)

Smoky baked beans with caramelised onion and spinach (gf, vg)

ADD ONS

OMELETTE STATION

\$16 per person

30-person maximum per station

Omelette cooked to your liking with a choice of tomato, cheese, onion, ham, spinach, mushroom and native herbs (salt bush, native thyme, and native basil).

WAFFLE AND PANCAKE STATION (V)

\$16 per person

30-person maximum per station

Waffles or pancakes cooked in front of your guests, topped with their choice of maple syrup, toasted almond flakes, double cream, berry compote, chocolate sauce, honey, caramel sauce, caramelised banana, or native rosella compote.

COFFEE AND TEA STATION

On consumption

\$5 per coffee

Continuous service

\$11 pp for 4 hours

\$16 pp for 8 hours

PLATED

\$42 per person

Select one hot plated item

ON ARRIVAL

Coffee and tea station

ON THE TABLE

Sliced fresh fruit (vg)

Selection of pastries (v)

HOT

Grilled field mushroom, asparagus, roasted capsicum compote, toasted Turkish bread, avocado salsa, house marinated feta, native herbs and macadamia dukkha (v)

Scrambled egg, bacon, hashbrowns with bush tomato relish served on toasted crusty French style bread (gf)

CUSTOM CREATED PLATED BREAKFAST AVAILABLE UPON REQUEST





MORNING,
AFTERNOON
& HIGH TEA

MORNING TEA

TWO-HOUR PACKAGE

\$37 per person

Morning or afternoon tea package for two (2) hours with four (4) items of your choosing, plus coffee station

ADDITIONAL ITEMS

\$7 per person, per item

Banana and wattleseed oatmeal mini muffins with orange and white chocolate (v)

Assorted mini-Danishes and petite croissants (v)

Rosella scones with preserve and cream (v)

Selection of petite tarts (chocolate ganache, apple and macadamia crumble) (v)

Corned beef, tomato and cheddar baguette toast with native thyme aioli

Almond and berry slice with wattleseed anglaise (v)

AFTERNOON TEA

TWO-HOUR PACKAGE

\$37 per person

Morning or afternoon tea package for two (2) hours with four (4) items of your choosing, plus coffee station

ADDITIONAL ITEMS

\$7 per person, per item

Selection of homestyle baked cookies (white chocolate and macadamia nut, triple chocolate) (v)

Moroccan lamb sausage rolls with zaatar spice and harissa yoghurt

Calabrese, tomato and Fior di Latte croissant

Onion and spinach pakora with tamarind and date dipping sauce (gf, vg)

Warm chocolate brownies with chocolate sauce and double cream (v)

Spinach and brie tart with red onion and native thyme jam (v)



HIGH TEA

TWO-HOUR SITTING WITH TEA & COFFEE

\$55 per person

SANDWICHES

Mini sesame bagel with smoked salmon and jambinu zest cream cheese

Tarragon and native mint marinated chicken with shredded lettuce (gf)

Open Danish sandwich with ham, Swiss cheese, fresh tomato and bush tomato relish

Crushed egg and mustard seed mayonnaise (v)

SAVOURY

Roasted pumpkin arancini with aioli dip (gf, vg)

Spinach and brie tart with red onion and native thyme jam (v)

SWEETS

Lemon myrtle cheesecake

Native peppermint and dark chocolate tart (v)

SCONES

Rosella scones with cream and fruit conserve (v)



CONFERENCES

WORKING LUNCH

LUNCH 1

\$38 per person

Mexican shredded chicken sandwich with sour cream, lettuce, tomato, onion and avocado

Baharat spiced roast mushroom sandwich with spinach, hummus, tomato relish

Rocket parmesan and pear salad with red wine vinaigrette

Oven baked barramundi with lemon aspen beurre blanc, tomato and garden pea salsa

Panache vegetables tossed in native herb infused olive oil

Frangipane baked pear with wattleseed anglaise

Seasonal fruit platter

LUNCH 2

\$48 per person

Roast pumpkin sandwich with native basil pesto Fior di Latte and salsa

Roast beef sandwich with lettuce, tomato, onion and cucumber with horseradish mayonnaise

Mediterranean vegetable cous cous salad

Caesar salad with bacon, parmesan, garlic croutes and Caesar dressing

Chicken cacciatore with lemon and bush basil gremolata

Spinach and ricotta cannelloni with creamy tomato and herb sauce, parmesan cheese

Roast baby potatoes with seeded mustard, caramelised onion and native thyme

Banoffee pie with caramel, banana and whipped cream

Chocolate brownie with chocolate sauce and toasted macadamia nuts

Seasonal fruit platter

LUNCH 3

\$50 per person

Turkey breast sandwich with native peach relish, spinach and Swiss cheese

Pastrami sandwich with pickled red cabbage, Swiss cheese and Illawarra plum chutney

Curried chickpeas, mixed salad leaves, with tamarind chutney and raita

Zucchini and sweet corn fritters with bush tomato dip

Pulled pork bao bun with gochujang sauce and Asian slaw

Souvlaki with grilled lamb leg, tzatziki, hummus and toasted pita

Warm sticky date pudding with butterscotch sauce and double cream

White chocolate and salted caramel coated éclair with Cointreau custard

La Rose Noire macarons



DAY DELEGATE

FULL DAY PACKAGE

\$85 per person

MORNING TEA

Two (2) items (see following page)

LUNCH

One (1) salad

One (1) sandwich

One (1) hot snack

Two (2) hot mains

One (1) sweet

Served with soft drinks and iced water

AFTERNOON TEA

Homestyle baked cookies

HALF DAY PACKAGE

\$71 per person

Choose to exclude either morning or afternoon tea from the below package.

MORNING TEA

Two (2) items (see following page)

LUNCH

One (1) salad

One (1) sandwich

One (1) hot snack

Two (2) hot mains

One (1) sweet

Served with soft drinks and iced water

AFTERNOON TEA

Homestyle baked cookies

ADD ONS

SUNDOWNER BEVERAGE PACKAGE

Additional \$22 per person

45-minute beverage package (red, white, sparkling, beer and soft drink)

Two canapes

SALADS

Waldorf salad with native mint mayonnaise (vg)

Fattoush salad with pepper berry vinaigrette (vg)

Caesar salad with bacon, parmesan, garlic croutes and Caesar dressing

Mediterranean vegetable cous cous salad (v)

Quinoa tabouli salad with lemon myrtle vinaigrette (gf, vg)

Garden salad with balsamic dressing (gf, vg)

Rocket, parmesan and pear salad with red wine vinaigrette (gf)

HOT MAINS

Chicken cacciatore with lemon and bush basil gremolata (gf)

Oven baked barramundi with lemon aspen beurre blanc, tomato pea salsa (gf)

Spinach and ricotta cannelloni with creamy tomato and herb sauce, parmesan cheese (v)

Smoky beef brisket with grilled capsicum, onion and garlic (gf)

Mild butter chicken curry with steamed rice (gf)

Gourmet roast potatoes with seeded mustard, caramelised onion and native thyme (gf, vg)

Moroccan spiced roast cauliflower (gf, vg)

Panache vegetables, tossed in native herb infused olive oil (gf, vg)

HOT SNACKS

Lamb souvlaki – grilled lamb leg, tzatziki, hummus and toasted pita

Pulled pork bao bun, gochujang sauce and Asian slaw

Spicy chicken banh mi with pate, chilli mayonnaise, pickled veg, coriander and chilli

Pork and apple slider with native peach chutney and coleslaw

Pulled beef brisket roll with tomato, lettuce, horseradish mayonnaise

Indian vada pav slider – potato fritter with chilli and coriander chutney (vg)

Vietnamese caramel chilli chicken skewers
Punjabi samosa with tamarind dipping sauce (vg)

Zucchini and sweet corn fritters with bush tomato dip (gf, vg)

Roast pumpkin and native thyme arancini (gf, vg)

SWEET

Warm sticky date pudding with butterscotch sauce (v)

White chocolate and salted caramel coated éclair with Cointreau (v)

Banoffee pie, with caramel, banana and whipped cream (v)

Lemon curd tart with lime scented crumble (v)

Frangipane baked pear with wattleseed anglaise (v)

Chocolate brownie with chocolate sauce and macadamia nuts (v)

La Rose Noire macarons (v)



DESIGN YOUR OWN WORKING LUNCH

OPTION 1

\$38 per person

Includes fresh sliced fruit platter and your selection of:

- One (1) salad
- One (1) sandwich
- One (1) hot snack
- Two (2) hot mains
- One (1) sweet

OPTION 2

\$48 per person

Includes fresh sliced fruit platter and your selection of:

- Two (2) salads
- Two (2) sandwiches
- Three (3) hot mains
- Two (2) sweets

OPTION 3

\$48 per person

Includes fresh fruit cups and your selection of:

- Three (3) sandwiches
- Three (3) hot snacks
- Three (3) sweets

ADD ONS

SANDWICHES

\$9.5 per person, per sandwich (page X)

MORNING OR AFTERNOON TEA

\$7 per person, per item, see page X

SALADS

- Waldorf salad with native mint mayonnaise (vg)
- Fattoush salad with pepper berry vinaigrette (vg)
- Caesar salad with bacon, parmesan, garlic croutes and Caesar dressing
- Mediterranean vegetable cous cous salad (vg)
- Quinoa tabouli salad with lemon myrtle vinaigrette (gf, vg)
- Garden salad with balsamic dressing (gf, vg)
- Rocket parmesan and pear salad with red wine vinaigrette (gf, v)

HOT MAINS

- Chicken cacciatore with lemon and bush basil gremolata (gf)
- Oven baked barramundi with lemon aspen beurre blanc, tomato pea salsa (gf)
- Spinach and ricotta cannelloni with creamy tomato and herb sauce, parmesan cheese (v)
- Smokey beef brisket with grilled capsicum, onion and garlic (gf)
- Mild butter chicken curry with steamed rice (gf)
- Seeded mustard, caramelised onion and native thyme roast baby potatoes (gf, vg)
- Moroccan spiced roast cauliflower (gf, vg)
- Panache vegetables, tossed in native herb infused olive oil (gf, vg)

HOT SNACKS

- Lamb souvlaki – grilled lamb leg, tzatziki, hummus and toasted pita
- Pulled pork bao bun, gochujang sauce Asian slaw
- Spicy chicken banh mi with pate, chilli mayonnaise, pickled veg, coriander and chilli
- Pork and apple slider with native peach chutney and coleslaw
- Pulled beef brisket roll with tomato, lettuce, horseradish mayonnaise
- Indian vada pav slider – potato fritter with chilli and coriander chutneys (vg)
- Vietnamese caramel chilli chicken skewers
- Punjabi samosa with tamarind dipping sauce (vg)
- Zucchini and sweet corn fritters with bush tomato dip (gf, vg)
- Roast pumpkin and native thyme arancini (gf, vg)

SWEET

- Warm sticky date pudding with butterscotch sauce (V)
- White chocolate and salted caramel coated éclair with Cointreau (V)
- Banoffee pie with caramel, banana and whipped cream (V)
- Lemon curd tart with lime scented crumble (V)
- Frangipane baked pear with wattle seed anglaise (g/f) (V)
- Chocolate brownie with chocolate sauce and macadamia nuts (V)
- La Rose Noire macarons (V)

SANDWICHES AND WRAPS

Ability to select filling in wrap, baguette or roll with gluten-free options available.

\$9.5 per person, per item

- Roast beef with lettuce, tomato, onion and cucumber with horseradish mayonnaise
- Pastrami, pickled red cabbage, Swiss cheese and Illawarra plum chutney
- Roast pumpkin, native basil pesto, Fior di Latte and salsa (v)
- Pulled brisket, spicy slaw, and rocket with chipotle mayonnaise
- Mexican shredded chicken, sour cream, lettuce, tomato, onion and avocado
- Curried chickpeas and mixed salad leaves with tamarind chutney and raita (v)
- Tuna with onion, tomato, shredded lettuce and wasabi mayonnaise
- Turkey breast with native peach relish, spinach and Swiss cheese
- Smoked salmon, pink ginger, aioli and capers with snow pea sprouts
- Virginian ham, pepper berry dressing, brie, roasted capsicum and spinach
- Chicken schnitzel, tomato, lettuce, cucumber and native thyme aioli
- Baharat spiced roast mushroom with spinach, hummus and tomato relish (vg)





PLATED
& BUFFET



SILVER PLATED

TWO COURSE

\$72 per person

Two (2) course meal with your selection of either:

One (1) entrée and one (1) main

OR

One (1) main and one (1) dessert

THREE COURSE

\$82 per person

Three (3) course meal with your selection of:

One (1) entrée

One (1) main

One (1) dessert

All plated meals come with native thyme and honey damper, and selected breads to table

ADD ONS

SIDES FOR SHARING

\$12 per person, per side

ALTERNATE DROP

\$5 per person, per course

ENHANCEMENTS

\$6.5 each or three for \$18

ENTRÉE

Kingfish ceviche with native pepper berry and finger lime dressing, freshly shaved fennel (gf)

Oxtail potato hash with poached egg, mizuna, native thyme hollandaise (gf)

Poached prawns, asparagus and orange salad with lemon Aspen vinaigrette (gf)

Smoked kangaroo loin with quandong jam, blood lime reduction and wattleseed lavash crisp (gf)

MAIN

Tandoori chicken with quinoa salad with cherry tomato and marinated feta, cucumber, red onion and rocket leaves, native mint and lemon yoghurt dressing (gf)

Slow roasted Moroccan spiced lamb shoulder with vegetable cous cous and saffron labneh

Grilled salmon fillet with saltbush colcannon and sunrise lime beurre blanc (gf)

Braised beef cheek with gnocchi romaine, porcini jus and broad bean salsa (gf)

Citrus baked Australian barramundi fillet with potato skordalia, sauté kale, blistered tomatoes and Tasmanian pepper berry dressing (gf, df)

DESSERT

Torched lemon meringue tart with raspberry compote (v)

Lemon myrtle cheesecake with berry compote and wattleseed tuille (v)

Warm chocolate and macadamia brownie with chocolate sauce and double cream (v)

Orange parfait with native mint and rosella compote, raspberry foam (v)

SHARE PLATES

Garden vegetables (gf, vg)

Crunchy roasted potatoes (gf, vg)

Buttered broccolini with toasted almond (gf, v)

Garden salad (gf)

Caesar salad

GOLD PLATED

TWO COURSE

\$85 per person

Two (2) course meal with your selection of either:

One (1) entrée and one (1) main

OR

One (1) main and one (1) dessert

THREE COURSE

\$100 per person

Three (3) course meal with your selection of:

One (1) entrée

One (1) main

One (1) dessert

All plated meals come with native thyme and honey damper, and selected breads to table

ADD ONS

SIDES FOR SHARING

\$12 per person, per side

ALTERNATE DROP

\$5 per person, per course

ENHANCEMENTS

\$6.5 each or three for \$18

COLD ENTRÉE

Pulled sesame chicken and soba noodle salad with ginger and plum dressing

Salmon tartar with poached prawn, saffron aioli and capsicum coulis (gf)

Smoked kangaroo loin with macadamia and citrus salad, native pepper berry vinaigrette (gf)

Avocado and sweet potato salad with dukkha, grilled asparagus, harissa yoghurt dressing (v)

HOT ENTRÉE

Chinese BBQ pork belly, petite carrot and coriander salad with blood lime and chilli dressing (gf, df)

Roasted pumpkin and garden pea risotto with shaved parmesan (v)

Potato gnocchi with pancetta crisps, salt bush and costal rosemary butter

Warmed goats cheese and confit Roma tomato, grilled asparagus, basil croutons with apple balsamic glaze (v)

MAIN

Grilled lamb rump, pommes purée, ratatouille, crispy salt bush leaves and blistered tomato

Chicken breast, apricot and quandong roulade wrapped in pancetta with twice cooked pressed chicken thigh, charred corn salsa, cauliflower puree and broccolini

Char grilled fillet of beef, sweet potato puree, pressed braised brisket, asparagus with red onion jam and native thyme jus

Australian barramundi fillet, potato skordalia, sauté kale, blistered tomatoes with bouillabaisse sauce

Braised beef cheek, gnocchi romaine, porcini jus with broad bean salsa

Geraldton wax marinated salmon fillet, asparagus with black olive and citrus kipfler (gf)

DESSERT

Torched lemon meringue tart with raspberry foam (v)

Warm chocolate and macadamia brownie with chocolate sauce and double cream (v)

Lemon myrtle cheesecake with berry compote and wattleseed tuille

Bread and butter pudding with vanilla ice cream and native rosella compote (v)

SIDES TO SHARE

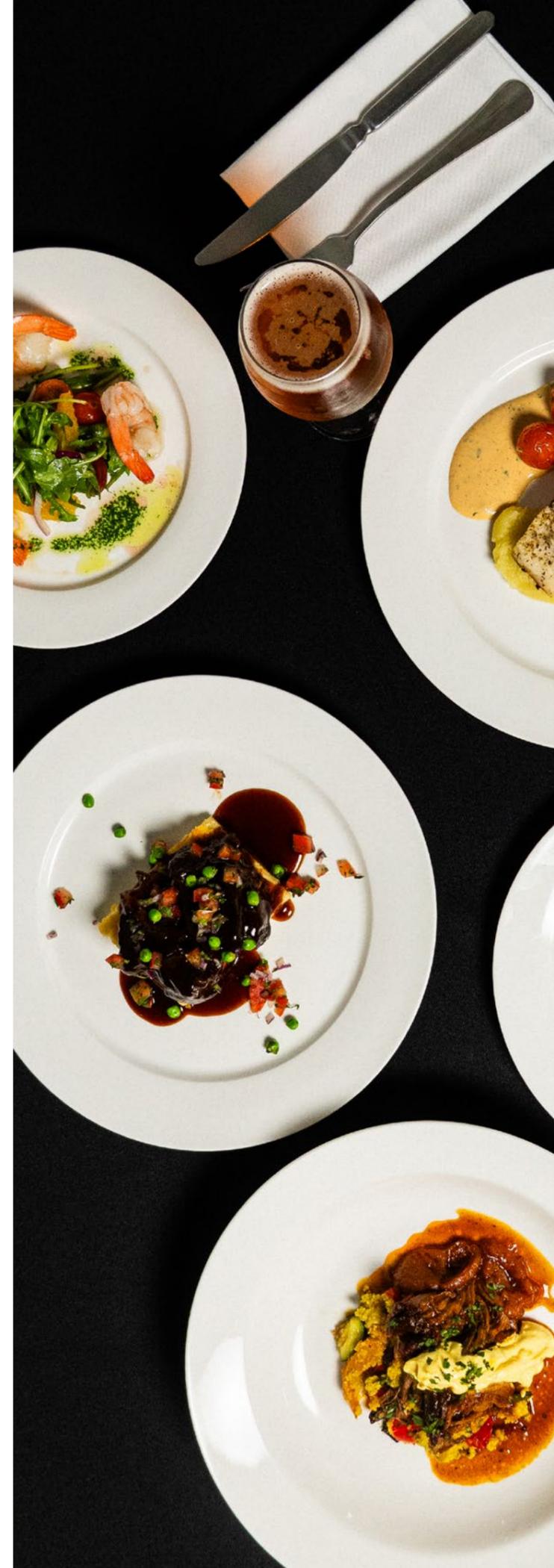
Garden vegetables (gf, vg)

Crunchy roasted potatoes (gf, vg)

Buttered broccolini with toasted almonds (gf)

Garden salad (gf, vg)

Caesar salad



ENHANCEMENTS

\$6.5 each

\$18 for three

Choose to add smaller items to your event, choose from items to start (hors d'oeuvres), transition (palate cleansers) and complete (petit fours) your dining experience.

HORS D'OEUVRES

Sweet corn and basil soup (v)

Seared scallop, lemon and oven dried tomato tapenade

Smoked salmon, celeriac remoulade, finger lime caviar (gf, df)

Beetroot wafer, soft feta, red onion and native thyme jam (v)

PALATE CLEANSER

Apple jelly with raspberry coulis (gf, df)

Orange and sunrise lime sorbet (gf, vg)

Rosella, white chocolate and pistachio panna cotta tartlet

PETIT FOURS

Turkish delight with toasted almond

Melting moment with lemon and passionfruit cream filling (v)

Petite chocolate glazed mudcake with maraschino cherry (v)

Assorted macarons (raspberry, cappuccino, chocolate, vanilla) (v)



BUFFET

\$85 per person

Your selection of:

Three (3) cold items

Five (5) hot items

Four (4) desserts

All buffet meals come with native thyme and honey damper, and selected breads to table

COLD

Grilled chorizo, olives and marinated soft feta (gf, vg)

Garlic and herb infusion marinated zucchini, eggplant and capsicum (gf, vg)

Garden salad - tomato, onion, carrot, capsicum, cucumber and mixed leaves with native herbs and balsamic dressing (gf, vg)

Brown rice salad with radish, sultana, carrot, onion, tomato, cucumber, toasted almonds and red wine vinaigrette (gf, vg)

HOTS

Oven baked barramundi with lemon aspen beurre blanc, tomato and garden pea salsa (gf)

Spinach and ricotta cannelloni with creamy tomato and herb sauce, parmesan cheese (v)

Native thyme roast baby potatoes with seeded mustard and caramelised onion (gf, vg)

Slow roasted beef brisket with gravy

Mild butter chicken curry (gf)

Steamed rice (gf, vg)

Panache vegetables, tossed in native herb infused olive oil (gf, vg)

DESSERT

Chocolate wafer basket with berry mousse (v)

Sugar dusted lemon curd tarts with raspberry compote (v)

Chocolate brownie slice topped with caramel crumble (v)

Vanilla and strawberry panna cotta (v)

Seasonal fruit platter (gf, vg)



CANAPES



SILVER

\$31 per person

Your selection of:
Three (3) hot items
Two (2) cold items

GOLD

\$47 per person

Your selection of:
Four (4) hot items
Two (2) cold items
One (1) larger bites

PLATINUM

\$51 per person

Your selection of:
Five (5) hot items
Three (3) cold items
Two (2) larger bites
One (1) sweet item

ADD ONS

CANAPES

\$7 per person per item

LARGE CANAPES

\$12 per person per item

SLIDERS

\$10 per person per item

COLD

Pork terrine with native plum compote (gf, df)
Grilled asparagus with vegetable cous cous and saffron labneh (v)
Indian spiced pickled cauliflower with date and tamarind chutney, mint and coriander (gf, vg)
Smoked salmon rillettes on brioche toast with jambinu zest and crispy capers
Blue cheese, fig compote and port reduction on pumpernickel bread (v)
Goats curd and zucchini roulade, with honey and native thyme drizzle (v)

HOT

Vegetable spring roll with chilli soy dip (vg)
Ras el hanout spiced lamb sausage rolls with harissa yoghurt
Lime and chilli panko crumbed prawn with aioli
Seared black pepper beef skewers with pepper berry hollandaise
Roasted brie tart with truffle honey and toasted hazelnuts (v)
Vietnamese caramel chilli chicken skewers (gf)
Punjabi samosa with tamarind dipping sauce (gf, vg)
Zucchini and sweet corn fritters with bush tomato dip (gf, vg)
Roast pumpkin and native thyme arancini (gf, vg)

LARGER BITES

Lamb souvlaki - grilled lamb leg, tzatziki, hummus and toasted pita
Pulled pork bao bun, gochujang sauce with Asian slaw
Spicy chicken banh mi with pate, chilli mayonnaise, pickled veg, coriander and chilli
Beef cheek, potato mash and gravy in a Yorkshire pudding
Tempura vegetables with wasabi mayonnaise (v)

SWEET

Warm sticky date pudding, butterscotch sauce (v)
White chocolate and salted caramel coated éclair with Cointreau custard (v)
Baby banoffee pie (v)
Passionfruit and native blood lime semifreddo with lime scented crumble (v)
Frangipane baked pear with wattle seed anglaise (gf, v)
Chocolate brownie with chocolate sauce and toasted macadamia nuts (v)
La Rose Noire macarons (gf, v)

SLIDERS (ADD ON)

Korean fried chicken slider with kim chi slaw, gochujang sauce, kewpie mayonnaise and coriander
Pork and apple slider with smoky BBQ mayonnaise, crispy fried onion, American cheddar and pickles
Pulled beef brisket, tomato, lettuce with horseradish mayonnaise
Indian vada pav slider - potato fritter with chilli and coriander chutneys (v)
Moroccan spiced lamb shoulder with hummus, cucumber, mint and lemon tahini yoghurt
Cheeseburger slider - beef, cheese, onion, pickle and ketchup



Platters

PLATTERS

HOT PLATTERS

Prices as listed, each platter caters to 10 people

AUSTRALIAN NATIVE

\$105

Seared kangaroo skewers with apricot and quandong relish (gf)

Crocodile meat balls with Illawarra plum chutney (gf)

Battered barramundi bites with lemon myrtle mayonnaise

Salt bush lamb and bush tomato

Pastry puffs

Sweet potato fries with pepper berry mayonnaise (vg)

ASIAN

\$90

Spring rolls (vg)

Samosa (vg)

Teriyaki chicken skewers

Fried bao bun with pulled pork and slaw

Prawn crackers

SOUTHERN AMERICAN

\$90

Fried mac and cheese (v)

Pork and apple slider

Southern chicken strips

Brisket burnt ends (gf)

Ranch dip (v)

Pickled slaw (vg)

Grilled spicy sausage (gf)

MEXICAN

\$90

Beef and cheddar empanada

Vegetable taquito (vg)

Chilli and lime chicken skewers (gf)

Tortilla chips (v)

Cheese dip, salsa and sour cream (v)





COLD PLATTERS

Prices as listed, each platter caters to 10 people

ANTIPASTO - VEGETARIAN

\$70

- Grilled vegetables (vg)
- Marinated artichokes (vg)
- Mixed olives infused with orange and fennel (vg)
- Dolmades and soft Persian style feta (v)
- Crusty sliced bread (vg)

CONTINENTAL MEATS

\$90

- Calabrese
- Prosciutto
- Sliced ham and pastrami
- Ogórki pickles and seeded mustard (vg)
- Toasted Turkish bread (v)

AUSTRALIAN CHEESE

\$120

- Cape Naturaliste dairy vintage cheddar cheese (v)
- Tasmanian brie (v)
- King Island blue (v)
- Wattle seed lavash crisp (v)
- Native plum and peach chutneys (vg)
- Fresh and dried fruit (vg)

INTERNATIONAL CHEESE

\$180

- Clawson Farm stilton cheese (UK) (v)
- Heidi gruyere (Swiss) (v)
- Gorgonzola dolce blue cheese (Italian) (v)
- Wattle seed lavash crisp (v)
- Native plum and peach chutneys (vg)
- Fresh and dried fruit (vg)



THEMED
FEASTS



INDIAN

\$110 per person

Choose three items from each section, these will be served as share platters. Includes pappadam, assorted chutney, steamed rice and naan bread to share

STARTERS

- Punjabi samosa with tamarind and date dipping sauce (vg)
- Harra barra kebab with chilli and garlic chutney (gf, vg)
- Prawns sautéed in curry leaf, chilli and ginger with mint and coriander chutney (gf)
- Spinach and cauliflower pakora, brinjal pickle (gf, vg)
- Onion bhaji (gf, vg)
- Chicken tandoori skewers with minted yoghurt (gf)
- Tikka paneer (gf)

MAIN

- Lamb rogan josh (gf, df)
- Chicken tikka masala (gf)
- Brinjal curry (gf, vg)
- Beef pasanda (gf)
- Malabar kingfish (gf)
- Pork kofta vindaloo (gf)
- Mutter paneer (gf)
- Vegetable jalfrezi (gf, vg)

SIDES

- Bombay potatoes (gf, vg)
- Dahl makhani (gf) (V)
- Yellow dahl (gf, vg)
- Mustard, curry leaf, peanut, green chilli and cucumber salad (gf, vg)
- Chopped fresh salad with onion, tomato, cucumber, chickpeas and lettuce (gf, vg)
- Vegetable biryani (gf, vg)
- Chilli pakora (gf, vg)
- Aloo gobi (gf, vg)

DESSERT

- Gajar halwa pudding, rose syrup ice cream (gf)
- Soan papdi (v)
- Mango lassi (v)
- Mysore pak (v)
- Jalebi (v)
- Semolina pudding with orange blossom, honey and pistachio (v)
- Gulab jamun with cinnamon and star anise syrup (v)
- Fresh fruit salad (gf, vg)
- Lamb seekh kebab (gf)

MIDDLE EASTERN

\$110 per person

Choose three items from each section, these will be served as share platters. Includes assorted dips, toasted pita and vegetable cous cous

STARTERS

Toasted pita with hummus and za attar (v)

Lamb kofta with lemon yoghurt dip

Falafel tahini yoghurt dressing (v)

Chicken shashlik (gf, df)

Vegetable shashlik (gf, vg)

Muhammara with lavash cracker

Stuffed vine leaves (gf, vg)

Smoked baba ghanoush with grilled Turkish pide (gf, vg)

MAIN

Lamb tagine with honey, cumin and dried apricot (gf, df)

Chicken chermoula with sweet pepper stew (gf, df)

Harissa roasted barramundi and loubia (gf, df)

Aubergine and chickpea tagine with mint and dates (gf, vg)

Baharat roasted cauliflower (gf, vg)

Vegetable moussaka with fried mint and preserved lemon yoghurt dressing (gf, v)

Honey, ginger, orange and saffron prawns with chilli and coriander (gf, df)

Beef brisket braised in Levant spice, pomegranate molasses and preserved lemon (df)

SIDES

Fattoush salad (vg)

Tabouli salad (gf, vg)

Loubia (gf, vg)

Honey and cummin roasted carrots (gf, vg)

Dukkha crusted roast aubergine (gf, vg)

Lebanese fried potatoes with garlic, lemon, cumin, fresh coriander olive oil and salt (gf, vg)

Green beans with garlic lemon and pine nuts (gf, vg)

Sumac grilled zucchini (gf, vg)

DESSERT

Tahini Halva (gf, vg)

Baklava (v)

Luqaimat (vg)

Turkish delight (gf, vg)

Orange and poppy seed cake (gf, df)

Pear and almond slice (gf, df)

Pashmak (vg)

Fresh fruits with honey and cardamon syrup (gf, vg)

HOME STYLE SUNDAY ROAST

\$97 per person

Your choice of:

Two (2) meats

Three (3) vegetables

Two (2) salads

Two (2) side breads

Two (2) sauces

Two (2) desserts

MEATS

Roast beef striploin with tarragon and seeded mustard rub (gf, df)

Roast lamb leg marinated in red wine, garlic and herbs (gf, df)

Rolled porchetta with Illawarra plum and sage stuffing (df)

Slow roasted lamb shoulder in Moroccan spice (gf, df)

Roast chicken Maryland (gf, df)

Honey and mustard glazed leg ham (gf, df)

Slow and low roast BBQ brisket with Tennessee dry rub (gf, df)

VEGETABLES

Minted peas and greens (gf, vg)

Honey roast carrots and root vegetables (gf, vg)

Roast potatoes, native thyme (gf, vg)

Honey roast pumpkin (gf, vg)

Green beans with lemon, garlic and olive oil (gf, vg)

Roast mediterranean vegetables crispy salt bush (gf, vg)

Sautéd broccolini (gf, vg)

Grain mustard mash (gf, v)

Char grilled corn cobbs with garlic butter (gf, v)

SALADS

Crunchy apple coleslaw (gf, vg)

Garden salad, balsamic dressing (gf, vg)

Rocket parmesan and pear salad, red wine vinaigrette (gf, v)

Waldorf salad with native mint mayonnaise (gf, vg)

Fattoush salad with pepper berry vinaigrette (vg)

Caesar salad with bacon, parmesan, garlic croutes and Caesar dressing

Mediterranean vegetable cous cous salad (vg)

Quinoa tabouli salad with lemon myrtle vinaigrette (gf, vg)

SIDE BREAD

Freshly baked dinner roll selection

American style corn bread with maple butter (v)

Yorkshire puddings (v)

Bush basil damper (v)

Savoury cheddar scones (v)

SAUCES

Merlot beef jus (beef, lamb chicken) (gf)

Native pepper berry and mint glaze (lamb, beef) (gf)

Creamy onion Soubise sauce (pork, chicken) (gf)

Traditional onion gravy (all meats) (gf)

DESSERT

Sticky date pudding with butterscotch sauce (v)

Chocolate indulgence mudcake with chocolate sauce and double cream (v)

Seasonal fruit salad (gf, vg)

Mini pavlova (gf, v)

Crème brûlée (v)



STREET EATS

20 person minimum, prices per person

INDIAN

\$22

Punjabi samosa (vg)

Bhaji (gf, vg)

Tandoor chicken skewers (gf)

Lamb rogan josh with roti

MIDDLE EASTERN

\$22

Shawarma harissa marinated chicken thigh and chermoula lamb leg

Small pitas, lettuce, tomato, onion, cucumber, quinoa tabouli, salad leaves

Hummus, lemon yoghurt, garlic sauce, chilli sauce

Falafel, lemon tahini with dukkha

CHINESE

\$22

Spring roll (df, vg)

Steamed bao bun (choice of pork or chicken)

Peking duck pancake with spring onion, chilli and hoisin

Congee station (gf, df)

MEXICAN

\$22

Empanada filled with chilli beef with black beans

Quesadilla (choice of chicken or vegetable)

Carne asada taco with lettuce and pico de gallo

Sweet potato and bean salad (gf, vg)

AMERICAN SLOW & LOW BBQ

\$30

Smoked brisket with crispy fried onion

BBQ chicken Maryland

Corn bread

Coleslaw (gf, vg)

Beverages



BEVERAGES

WINE ON CONSUMPTION

Priced by the bottle

SPARKLING

| | |
|---|-------|
| G.H.Mumm Brut Champagne Cordon Rouge Reims, FR | \$125 |
| Rockcliffe Methode Traditional Sparkling Cuvée NV Great Southern, WA | \$60 |
| 'M By Mandala' NV Sparkling Yarra Valley, VIC | \$50 |

WHITE

| | |
|--|------|
| Voyager Estate Sauvignon Blanc Semillon 2022 Margaret River, WA | \$60 |
| Vasse Felix Classic Dry White Semillon Sauvignon Blanc 2022 Margaret River, WA | \$55 |
| Karri Oak Estate Semillon Sauvignon Blanc 2020 Mt Barker, WA | \$48 |
| Small Victories Pinot Gris 2021 Barossa Valley, SA | \$48 |
| Voyager Estate Coastal Chardonnay 2021 Margaret River, WA | \$60 |
| Vasse Felix Chardonnay Filius 2020 Margaret River, WA | \$55 |
| Peccavi No Regrets Chardonnay 2021 Margaret River, WA | \$48 |

ROSÉ

| | |
|--|------|
| Ponting Rianna Rosé 2022 Fleurieu Peninsula, SA | \$60 |
|--|------|

RED

| | |
|---|------|
| Momo Pinot Noir 2020 Marlborough, NZ | \$65 |
| Victory Point 'The Mallee Root' Cabernet Malbec 2022 Margaret River, WA | \$55 |
| Ponting 'Close of Play' Cabernet Sauvignon 2021 Langhorne Creek, SA | \$60 |
| Elderton Cabernet Sauvignon 2021 Barossa, SA | \$60 |
| Montague Cabernet Sauvignon 2022 Margaret River, WA | \$55 |
| Ponting The Pinnacle Shiraz 2021 McLaren Vale, SA | \$60 |
| Vasse Felix Classic Dry Red Shiraz 2020 Margaret River, WA | \$55 |
| Killerby Shiraz 2019 Margaret River, WA | \$45 |



BEVERAGE PACKAGES

SILVER

| | |
|---------|--------|
| 1 Hour | \$33pp |
| 2 Hours | \$38pp |
| 3 Hours | \$43pp |
| 4 Hours | \$48pp |
| 5 Hours | \$53pp |
| 6 Hours | \$58pp |

'M by Mandala' NV Sparkling
Yarra Valley, VIC

Karri Oak Estate White Semillon Sauvignon
Blanc 2020
Mt Barker, WA

Small Victories Pinot Gris 2021
Barossa, SA

Wildflower Cabernet Sauvignon 2020
Margaret River, WA

Killerby Shiraz 2019
Margaret River, WA

Japanese Mid Strength Lager 3.5%
Running with Thieves

Gold Lager 4.6%
Running with Thieves

Assorted soft drinks, fruit juice, still water,
sparkling water

GOLD

| | |
|---------|--------|
| 1 Hour | \$38pp |
| 2 Hours | \$43pp |
| 3 Hours | \$48pp |
| 4 Hours | \$53pp |
| 5 Hours | \$58pp |
| 6 Hours | \$63pp |

Rockcliffe Methode Traditional NV Sparkling
Cuvée

Great Southern, WA

Vasse Felix Classic Dry White Semillon
Sauvignon Blanc 2022
Margaret River, WA

Voyager Estate Coastal Chardonnay 2021
Margaret River, WA

Momo Pinot Noir 2020
Marlborough, NZ

Ponting The Pinnacle Shiraz 2021
McLaren Vale, SA

Gold Lager
Running with Thieves

Japanese Mid strength Lager
Running with Thieves

Low Carb Hazy
Running with Thieves

Assorted soft drinks, fruit juice, still water,
sparkling water

PLATINUM

| | |
|---------|--------|
| 1 Hour | \$48pp |
| 2 Hours | \$53pp |
| 3 Hours | \$58pp |
| 4 Hours | \$63pp |
| 5 Hours | \$68pp |
| 6 Hours | \$73pp |

Moorilla 'Muse' Extra Brut Traditionelle
Berridale, TAS

Vasse Felix Semillon Sauvignon Blanc 2022
Margaret River, WA

Peccavi Estate 'No Regrets' Chardonnay 2021
Margaret River, WA

Montague Cabernet Sauvignon 2022
Margaret River, WA

Ponting 'The Pinnacle' Shiraz 2021
McLaren Vale, SA

Japanese Mid Strength Lager
Running with Thieves

Gold Lager
Running with Thieves

Pale Ale
Running with Thieves

Hazy Pale
Running with Thieves

Low Carb Hazy
Running with Thieves

Ginger Beer
Running with Thieves

Apple Cider
Bailey Brewing

Assorted soft drinks, fruit juice,
mineral and sparkling water



BEVERAGES ON CONSUMPTION

BEER AND CIDER

| | |
|--|--------|
| Japanese Mid Strength Lager <i>Running with Thieves</i> | \$9 |
| Gold Lager <i>Running with Thieves</i> | \$11.5 |
| Pale Ale <i>Running with Thieves</i> | \$11.5 |
| Hazy Pale <i>Running with Thieves</i> | \$11.5 |
| Low Carb Hazy <i>Running with Thieves</i> | \$11.5 |
| Apple Cider <i>Bailey Brewing</i> | \$11.5 |
| Non-Alcoholic Pale Ale <i>Lightning Minds</i> | \$8 |

PRE-MIXED SPIRITS

| | |
|---|--------|
| Ginger Beer <i>Running with Thieves</i> | \$10.5 |
| Grapefruit Gin & Soda <i>Running with Thieves</i> | \$12.5 |
| 'Pash On' Vodka Passionfruit <i>Running with Thieves</i> | \$12.5 |

SOFT DRINKS

| | |
|--------------------------------|-------|
| Coca Cola Classic | \$6.5 |
| Coca Cola Zero | \$6.5 |
| Sprite | \$6.5 |
| Fanta Orange | \$6.5 |
| Fanta Lemon | \$6.5 |
| Fuzetea Lemon | \$5.5 |
| Fuzetea Peach | \$5.5 |
| Keri Orange Juice | \$5 |
| Keri Apple Juice | \$5 |
| Mount Franklin Still Water | \$5 |
| Mount Franklin Sparkling Water | \$5 |
| Powerade | \$6 |



