

(12-60 Guests)

Take the hassle out of choosing and enjoy a feast served across the centre of the table for your guests to enjoy!

Alternatively, we can offer this menu grazing board style allowing for a more relaxed dining experience. Guests can stand & mingle whist enjoying the same selection of tapas dishes.

#### The Main Event

Includes the following ...

House Made Focaccia

Baked Camembert | grapes | honey | balsamic GF

Calamari | spring onion | chili | coriander | aioli GF

Tomato & Grana Padano arancini | aioli V

Pork belly bites | Korean BBQ sauce | toasted sesame GFO

Garden Bar Seasonal Salad

Parmesan fries | aioli GFO

# \$38pp

## From the sea

Chargrilled king prawns | cherry tomato | spring onion GF \$9pp

Scallops | Chorizo | chipotle butter GF \$10pp

## From the land

Flank steak | served medium | salsa verde | duck fat potatoes GFO \$15pp

House recipe fried chicken | kewpie | pickles \$9

# **Something sweet**

Delicious Doughnuts | Chocolate | Sugar & Cinnamon | Strawberry \$12 Your cake served on a platter | seasonal berries | whipped cream \$5pp

# **THE BAR**

The Garden Bar & Kitchen is known for its array of exotic cocktails, craft beers and carefully selected wines. Please click this link to view our <u>drinks menu</u>.

For parties of up to 60 guests there a few options you can go with in terms of the service of beverages. Guests can either be set up with individual tabs or you can put a bar tab down for the whole group. We also have a few additional options for groups below:

## A DRINK ON ARRIVAL

VILLA CALAPPIANO PROSECCO | veneto, italy \$14pp

NV PETERSON'S PINK BLUSH ROSE | hunter valley, nsw

GREAT NORTHERN 9

CORONA 9.5

Margarita tequila | lime | orange liqueur | salt \$21pp Summer Garden | absolut vodka | cointreau | pineapple | raspberry 21pp