

## FUNCTION ALTERNATE SERVICE MENU

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### CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Arancini rice balls filled w/ sage & mozzarella  
House made sausage rolls w/ tomato chutney  
Lamb, garlic & oregano meatballs w/ basil pesto  
Creamy chicken and mushroom vol au vents

Indonesian satay chicken skewers w/ ketchup manis  
Chilli beef skewers w/ lime aioli  
Warm mini bacon & zucchini quiches  
Mini spring rolls w/ ketchup manis

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### ENTREE

Panko crumbed calamari, smoked paprika, mizuna, red onion jam, virgin oil, lemon aioli

Risotto of pulled beef cheek, gruyere cheese, wild mushrooms, blackened broccolini, parmesan

Sticky pork belly, cauliflower puree, micro herbs, star anise jus

Southern fried chicken, waffles, maple syrup

Gnocchi, red wine braised lamb, pumpkin, tomato pomodoro, parmesan

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### MAIN

Char grilled scotch fillet, potato gratin, buttery silverbeet w/ bacon bits, café de paris butter

Red wine pomodoro braised lamb shank, creamy polenta mash, minted green beans

Panko crumbed pork loin, roasted garlic mashed potato, zucchini ribbons, olive tapenade aioli

Blackened barramundi, creamed corn, cider braised greens, béarnaise sauce

Char grilled chicken breast, cheddar risoni, sautéed spinach, chimichurri

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## DESSERT

Lemon tart, double cream

Churros, white chocolate raspberry ganache

Bourbon chocolate mud cake

Meringue, berry compote, double cream

Sticky date pudding, warm caramel sauce

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## PRICING

### SIT- DOWN SERVICE

Two course, two option, alternate service (entrée & main OR main & dessert) = \$47 per person

Three course, two option, alternate service (entrée + main + dessert) = \$57 per person

### ADDITIONS

Canapes (approx. 5 pieces/person) = \$12 per person

Fruit & cheese platters = \$5.5 per person

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### NOTES:

- Minimum numbers of 40 may apply
- Menu may vary slightly due to seasonal produce & prices may be subject to change
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire for Saturday nights in peak season (September-May) is \$500, any other day is \$250. Payments can be made via direct deposit:

Name: Agrim Pty Ltd

BSB: 013 671

Account #: 289625836

- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
  - Final numbers & full payment is due 7 days prior to function
  - Public Holiday 20% surcharge may apply
  - Please note all pricing is inclusive of GST
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