



SET MENU WITH FLOATING ENTRÉE
\$62.00 per person

Entrée

Mini bruschetta w' tomato & goats cheese
Artichoke tortilla
Salmon Cerviche
Beef capriccio roularde en croute
Mushroom & truffle arancini
Bacon & egg croquettes w' aioli
Brie & leek tart
Chorizo skewers
Smoked salmon, crème fraiche, onion salsa on lavosh
Oysters Please nude, gazpacho granite, bloody may shots
Seared scallop w' mojo soffrito
Lamb kofta on cinnamon sticks w' mahamara
Pork gazoya w' sweet chilli dip
Nas el hanout marinated tiger prawns
Lamb & feta cigar w' minted yoghurt
Red wine marinated beef skewers w' salsa verde

(Please choose 5 items before your event to serve as your floating entrée)

For the tables

Roasted garlic Turkish bread w' daily dip and evoo

Main Course

Scotch fillet, pomme boulangere, bordelaise sauce, sautéed silverbeet

or

Crispy skin snapper, skordalia, salsa verde & artichokes

Side dishes for each table (Please choose one before your event)

Grilled asparagus, truffle oil

Garden salad, figs, prosciutto, walnuts

Dessert

Peach tarte tartin, crème fraiche, almond praline

Freshly brewed coffee, tea and chocolates



Set menu options

Breads for the table to share:

Roasted garlic Turkish bread w' daily dip and evoo

Or

Fresh baguettes w' butter

Entrée

Twice cooked pork belly, orange glaze

Seared salmon nicoise

Tomato salad fetta, snow, basil crisp

Individual antipasto plates

Tortilla of artichoke & goats cheese, red pepper coulis



Main Course:

Mushroom & truffle risotto, marscapone, parsley

Roast duck breast, braised raddichio, pedro ximenez sauce, parsnip puree

Pappadelle, ragu

Scotch fillet, pomme boulangere, bordelaise sauce, sautéed silverbeet

Crispy skin snapper, skordalia, salsa verde & artichokes

Butter poached chicken breast, fried leg, corn puree, grilled corn, asparagus

Linguine, prawns, chilli, garlic, evoo

Sides

shaved fennel, radicchio, rocket & parmesan

honey & cumin roasted carrots, harrissa, green olives, parsley

grilled asparagus, truffle oil

garden salad, figs, prosciutto, walnuts



Desserts

Peach tarte tartin, crème fraîche, almond praline

Warm chocolate brownie w' vanilla bean ice cream

Dolce de leche parfait, caramelised banana

Strawberry & rosewater pavlova, Turkish delight, fairy floss, vanilla ice cream



Metro Cocktail Food Menu Selection

\$4 each (min order 20 per item)

Mini bruschetta w' tomato & goats cheese
Artichoke tortilla
Salmon Cerviche
Beef capriccio roularde en croute
Mushrrom & truffle arancini
Bacon & egg croquettes w' aioli
Brie & leek tart
Chorizo skewers
Smoked salmon, crème fraiche, onion salsa on lavosh
Oysters Please nude, gazpacho granite, bloody may shot

\$5.00 each (min order 20 per item)

Seared scallop w' mojo soffrito
Lamb kofta on cinnamon sticks w' mahamara
Pork gazoya w' sweet chilli dip
Nas el hanout marinated tiger prawns
Lamb & feta cigar w' minted yoghurt
Red wine marinated beef skewers w' salsa verde

Dainty serves (min order 20 per item)

Petite croque monsieur \$7
Beef sliders w' onion jam, rocket and aioli \$7
Coconut poached chicken w' Asian herbs in iceberg lettuce cups \$7
Mini prawn cocktail \$8

Cornets (min order 20 per item)

Snapper goujons w' hand cut chips & tartare sauce \$14
Salt & pepper cuttlefish w' lime aioli 12
Hand cut chips w' romesco \$8

Noodle Boxes (min order 20 per item)

Linguine w' tiger prawns, chilli, garlic & evoo \$17
Slow cooked lamb w' buttery cous-cous \$14
Steamed salmon w' garlic, soy, chilli & jasmine rice \$15

Desserts (min order 20 per item)

Rose water Turkish delight \$3
Belgium chocolate truffles \$4
Triple chocolate brownies \$4
Crisp meringue w' whipped cream & strawberries \$5
Mini cones w' grand marnier ice cream \$6, w' dulce de leche \$6, w' vanilla bean \$6
Vanilla bean pannacotta w' passionfruit sauce & almond praline \$7
Individual tiramisu \$7



Set menus for 30-200 guests

Assorted canapés with pre-dinner drinks \$5.00 per person

Set menu \$45.00 per person

Choose one bread
One Entrée
One main course
One side dish for the table
Tea, Coffee included

Set menu \$50.00 per person

Choose one bread
One Entrée
One main course
One dessert
One side dish for the table
Tea and coffee included

Set menu \$65.00 per person

Choose one bread
One Entrée
Two main course (choice at the table) Alternate drop \$60 per person
Two side dishes for the table
One dessert
Tea and coffee included

Set menu \$75.00 per person

Choose one bread
Two Entrée (choice at the table)
Two main course (choice at the table)
Two side dishes for the table
One dessert
Tea and coffee included

Set menu \$85.00 per person

Choose one bread
Two Entrée (choice at the table)
Two main course (choice at the table)
Two side dishes for the table
Two dessert (choice at the table)
Tea and coffee included

Assorted chocolates	\$1.00 per person
Baci chocolates	\$2.00 per person
Mini fruit mince pies	\$2.00 per person
Biscotti	.80c per person
Nougat	\$1.50 per person
Cheese platter per table	\$7.00 per person



Beverage Packages

Package A:

\$30 per person for 2 hours, \$11 per person every extra hour

Wines:

Edge of the Wave:
Semillon Sauvignon Blanc
Edge of the Wedge:
Chardonnay
Edge of Reality:
Cabernet Merlot
Edge of the Rainbow
Rose

Beers on Draught:

Kirin
Becks
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Little Creatures Pipsqueak Cider

Sparkling:

Rothbury Estate Cuvee

Soft Drinks & Fresh Juices

Package B:

\$35 per person for 2 hours, \$12 per person every extra hour

Wines:

Peppermint Creek:
Verdelho
Peppermint Creek:
Semillon Sauvignon Blanc
Peppermint Creek:
Merlot

Beers on Draught:

Kirin
Becks
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Little Creatures Pipsqueak Cider

Sparkling:

Jed Blanc de Blanc

Soft Drinks & Fresh Juices



Package C:

\$57 per person for 2 hours, \$18 per person every extra hour

Wines:

Frasier Gallop
Semillion Sauvignon Blanc
Clairault
Chardonnay
Negoce
Shiraz Heathcote
Irvine
Merlot Springhill

Beers on Draught:

Kirin
Becks
Heineken
James Squire Golden Ale
James Squire 150 Lashes Pale Ale
Hahn Super Dry
Little Creatures Pipsqueak Cider

Sparkling:

Jansz

Soft Drinks & Fresh Juices

- **ALL BEVERAGE PACKAGES ARE SUBJECT TO MINIMUM NUMBERS OF 30 GUESTS OR MORE**
- **ALL GUESTS ATTENDING YOUR EVENT WILL BE CHARGED FOR THE BEVERAGE PACKAGE**
- **NO CHANGES CAN BE MADE TO THE BEVERAGE PACKAGE ITEMS**
- **BEVERAGE PACKAGES WILL BE SERVED WITHIN RESPONSIBLE SERVICE OF ALCOHOL GUIDELINES**
- **CONSUMPTION BASED BEVERAGES AND BAR TAB FACILITIES ARE AVAILABLE**
- **FINAL NUMBERS GIVEN BEFORE THE EVENT WILL BE THE NUMBERS CHARGED**



Wine List

What's drinking...

Champagne

Krug Grande Cuvee, Champagne France	530
Dom Perignon, Champagne France	396
Pol Roger Vintage, Champagne France	145
Billiecart-salmon Brut Reserves France	162
Gosset NV, Champagne France	99

Sparkling

Majella Sparkling Shiraz NV Coonawarra	69	
Steffano Lubiana NV, Tasmania	84	
Adami Prosecco Bosca di Gica Brut France	72	
Jed Blanc de Blanc Argentina	12	45
Jansz NV Cuvee Tasmania	14	54
Pelorus NV Cuvee NZ	14	57
Johnny Q Brut Cuvee South Australia	10	35
Angas Brut Cuvee NV	9	33



White Wine

Dr Loosen "Dr L" Riesling Germany 2009	14	49
Rolf Binder Riesling 2010 Barossa Valley	11	40
Geoff Merrill Chardonnay 2006 McLaren Vale	12	39
B3: Chardonnay 2007 Barossa Valley	10	36
Woodstock: The OCTOgenarian 2011 Mc Laren Vale SSB	11	38
The Maude: 2010 Central Ortago NZ Sauvignon Blanc		45
Pizzini 2010 Pinot Grigio King Valley	12	41
Francoise Labet Bourgogne Chardonnay 2008		60
Domaine Bernard Defiix-Petit Chablis 2009		71
Shaw and Smith Sauvignon Blanc		54
Howard Park Chardonnay Margaret River		87
Innocent Bystander Pinot Gris	14	50
Shenton Ridge "Sweet Betty" Semillon Marg River 2010	10	36
Peppermint Creek Sauvignon Blanc Pemberton 2010	9	33
High Tides Sauvignon Blanc Semillion Adelaide Hills	9	33

Rose

Maxwell: Where's Molly Rose McLaren Vale	10	37
Cantina Zaccagnini Italy 2009	11	39



Red Wine

Ralph Fowler Wines: 2008 Limestone Coast Merlot	12	41
Maude Pinot Noir 2009 Central Otago NZ		81
Rolf Binder Shiraz 2009 Barossa Valley	12	41
Bordegas Carchelo Tempranillo 2009 Spain	12	42
La Pleiade Shiraz Coonawarra Heathcote 2008		140
Bonny Doon: Poussuer Le Syrah California 2006		92
The Wine Traveller 'Allan Graillot Project' Syrah 2009		43
Leeuwin Estate Art Series Shiraz Margaret River		70
Gilberts 3 Lads Cabernet Sauvignon Mount Barker 10	12	39
Eden Rd : The Long Road Barbara Cabernet Sauvignon 09 ACT 12		40
Negoce Shiraz 2009 Heathcote	11	40
Squealing Pig: Pinot Noir Marlborough NZ 2011	10	39
Running With the Bulls Tempranillo	13	42
Antinori Santa Cristina Sangiovese Tuscany Italy	12	40
High Tides Cabernet Merlot Adelaide Hills	9	33
Kilkanoon Killermans Run Cabernet Sauvignon SA		57