

# Functions Menu

*Platters serve 4-6 pax*

## **Dalgety Tasting Platter**

Dalgety chicken wings, salt & pepper calamari, cajun corn ribs & potato wedges

**\$59**

## **Dalgety Tasting Platter GF/ VEG**

Popcorn falafel, middle eastern beetroot hummus & grilled pita , cajun corn ribs, olives and almonds, potato wedges

**\$69**

## **Dalgety Premium Platter**

Dalgety bug rolls, salt & pepper calamari, falafel, cajun corn ribs, chicken wings, middle eastern beetroot hummus & grilled pita

**\$89**

## **Dalgety Grazing Board**

Selection of cheese, double smoked ham, pastrami, chorizo, mixed olives, roasted almonds, dried fruit, grapes & assorted crackers

**\$79**

## **Slider Board**

*15 mixed sliders*

Angus beef, lettuce, cheese, pickles, relish  
Southern fried chicken, slaw, bbq and buffalo sauce  
Grilled haloumi, caramelised apple, beetroot relish

**\$95**

# Set Menu

Two Course \$55 p/p Three Course \$65 p/p

*choose for alternate drop*

## Starter

**Beef cheek croquettes** served with truffle mayo

**Dalgety bug roll** tempura fried bug tail, milk slider bun, cos, pickled fennel & cucumber, kewpie, chipotle mayo

**Roasted pumpkin arancini balls** with Napolitana sauce & parmesan

## Main

**Mexican spiced snapper** baked spiced snapper fillet, coconut rice, mango salsa, coriander, chilli, lime

**300g Sirloin** served with rosemary and garlic roasted chat potatoes, buttered greens & mushroom sauce

**Portobello stuffed mushrooms** with goats cheese, almond herb crust & red pepper dip

## Dessert

**Chocolate fondant** with vanilla bean ice cream

**Apple crumble** with vanilla bean ice cream & Crème Anglaise

# Drinks Package

*Minimum 15 pax*

## **Bronze**

**2 hours \$49 / 3 hours \$64 / 4 hours \$74**

Selected tap beers, house wines & sparkling, soft drinks

## **Silver**

**2 hours \$59 / 3 hours \$74 / 4 hours \$84**

Selected tap beers, choose two wines, Villa Sandi  
Prosecco, soft drinks

**Squealing Pig Sauvignon Blanc, T'Gallant 'Cape  
Schanck' Pinot Grigio, T'Gallant 'Cape Schanck' Rosé,  
Fickle Mistress Pinot Noir,  
Saltram 1859 Shiraz**

## **Gold**

**2 hours \$75 / 3 hours \$95 / 4 hours \$115**

Any tap beers, choose three wines, Moët Champagne,  
soft drinks

**Shaw + Smith Sauvignon Blanc, Tim Adams Pinot  
Grigio, Villa Aix Rosé, Red Claw Pinot Noir,  
D'Arenburg 'Laughing Magpie' Shiraz**

**Cocktail on Arrival \$10 per person**

**Spirit Upgrade \$7 per person additional**

*Upgrades are required for all guests in attendance*