

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