

Functions Menu

Platters serve 4-6 pax

Dalgety Tasting Platter

Dalgety chicken wings, spicy squid, 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, pepper squid

\$69

Dalgety Premium Platter

Sesame crusted prawn toast, spicy squid, popcorn falafel, cajun corn ribs, middle eastern beetroot hummus and 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 pineapple, beetroot relish

\$95

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

Upgrades are required for all guests in attendance