



# FUNCTION KIT

JULY 2023 – JUNE 2024

Fraser's  
KINGS PARK

# CHOOSE YOUR CATERING...

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# BREAKFAST

Available 7am – 10:30am

## SIT DOWN PLATED – \$43pp

### *On arrival*

Brewed coffee and assorted tea station

### *Set/served to the middle of the table*

Chilled orange juice

Coffee and tea

Honey yoghurt, toasted muesli

Fruit Danish

### *One hot plated item:*

Bacon, scrambled egg, homemade potato hash, chicken bratwurst sausage

Scrambled egg, bacon, tomato, toasted sourdough, rocket

Vegetarian frittata, bacon, smashed avocado, rocket, balsamic

Breakfast burrito – egg, crispy bacon, tortilla, avocado and tomato salsa

Toasted sourdough scrambled egg, grilled mushroom, smashed avocado

Shashouka, free range scrambled egg, breakfast sausage

Smashed avocado on sourdough, bacon, poached egg, dukkah, hollandaise (+\$5pp)

## OPTIONAL UPGRADES

Fresh whole fruit served on arrival +\$3pp

Upgrade to alternate drop of second hot item +\$10pp

Upgrade to choice of hot item +\$20pp per additional item

## COCKTAIL STYLE – \$43pp

*Can be served passed canapé style, or to a station*

Honey yoghurt, toasted muesli

Fruit Danish

House made sausage roll

Carrot cake

Vegetable quiche

Pizza twist

Fresh seasonal fruit

Chilled orange juice

Brewed coffee and assorted tea station



## BEVERAGE OPTIONAL UPGRADES

### Juice

Freshly squeezed juice station on arrival [seasonal fruits] +\$8.5pp

### Espresso Coffees

Add barista made coffee – either throughout the event, or on arrival\*

Events up to 100 guests:

Coffees to be ordered and dispensed from the bar within the space booked

Charged on a consumption basis at **\$5.50 per coffee**

Events of 100–200 guests:

Coffees to be ordered and dispensed from two coffee carts

Charged on a consumption basis at **\$5.50 per coffee**

Plus hireage/staffing fee of **\$500**

*\*on arrival subject to event size and timing*



# SEMINAR PACKAGES

*Available 8am – 4pm*

Our seminar packages are fully customisable to offer you a variation on each day of your conference, or each time you visit

**Half Day Seminar Package – \$79pp (excludes morning or afternoon tea)**

**All Day Seminar Package – \$89pp**

## **PACKAGE INCLUSIONS**

(Menu items for you to select from can be found on the following pages)

### **On arrival:**

Brewed coffee, tea station

### **Morning tea:**

Your choice of x2 morning tea items

### **Lunch – served stand-up, buffet style:**

x2 hot savoury (protein) items

*and*

x2 hot vegetarian items

*and*

x3 side/salad items

### **Also included (at lunch):**

Selection of breads

Brewed coffee and tea, juice, soft drinks and water

### **Afternoon tea:**

Chef's selection of freshly baked biscuits/slice

**Tables will be set with small notepads, pens and mints**

*Events under 40 guests, or over 250 guests  
– please discuss with your Coordinator how we can tailor this for you*





# MORNING & AFTERNOON TEA

*Available 9am – 11am / 2pm – 4pm*

**Choose your Morning Tea items for your Seminar Package from below:**

## **Sweet**

Portuguese tart  
Chocolate tart  
Danish pastry  
Raspberry friand  
Carrot cake  
Macarons  
Flourless orange and almond cake  
Passionfruit meringue tart  
Chocolate brownie  
Scone, strawberry jam, double cream  
Jam doughnut

## **Savoury**

Assorted finger sandwiches  
Smoked salmon, spinach, horseradish mayonnaise, brioche  
Ham and cheese croissant  
Black Angus meat pie  
House made sausage roll  
Pizza twist  
Margaret River camembert, quince paste, brioche  
Pumpkin, feta and spinach quiche

## **Stand alone morning/afternoon tea events:**

Above items are available at **\$7pp per item**  
Brewed coffee and tea (station or served to the table) + **\$5pp**



# SEMINAR LUNCH MENU

Buffet style lunch items for your seminar are selected from the below:

## **HOT SAVOURY PROTEIN OPTIONS (CHOOSE TWO)**

Grilled saffron marinated chicken, lemon yoghurt

Grilled market fish, chardonnay dressing, fennel

Salt and pepper calamari, aioli

Grilled beef scotch fillet, caramelised onion

Atlantic salmon, white balsamic, dill, butter sauce

Butter chicken curry; aromatic rice

Roast pork belly, BBQ sauce, vinegar coleslaw

Marinated buttermilk spice chicken, mayo

## **HOT VEGETARIAN OPTIONS (CHOOSE TWO)**

Tomato arancini, aioli

Pea and potato samosa, cucumber yoghurt

Florentine quiche, ricotta cheese

Mushroom and ricotta ravioli, cream sauce

Roasted cauliflower, eggplant, miso

Gnocchi, tomato sugo

Vegetable curry, steamed jasmine rice

## **SIDE/SALAD OPTIONS (CHOOSE THREE)**

Marinated heirloom tomatoes, bocconcini

Grilled cauliflower, chickpeas, grain, tahini yoghurt

Feta, quinoa, tomato, lemon rocket

Shaved cabbage, coriander, cucumber, roast peanut salad

Spiced crisp new potatoes, sour cream

Roast baby beetroots, mixed leaf, honey balsamic

Rocket, pear, parmesan; chardonnay vinegar dressing

# SEASONAL LUNCH & DINNER

*Available 12pm – 4pm / 6pm – midnight*

Our seasonal menus have been created to offer you the finest possible ingredients at their prime. Below is based on Seasonal Menu items as listed on the following page.

## **LUNCH (two course minimum)**

**\$80pp – two course** (*set entrée + set main OR set main + set dessert*)

**\$115pp – two course** (*set entrée + set main*) + **dessert station**

**\$100pp – three course** (*set entrée + set main + set dessert*)

### **Your lunch includes:**

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Two course set menu:

One entrée + one main (with one side dish)

OR

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

## **DINNER (three course minimum)**

**\$100pp** (*set entrée + set main + set dessert*)

### **Your dinner includes:**

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Three course set menu:

One entrée + one main (with one side dish) + one dessert

To finish:

Brewed tea and coffee



### **OPTIONAL UPGRADES**

Upgrade to alternate drop of two menu items **+\$10pp per course**

Upgrade to choice of two or more menu items **+\$20pp per course, per additional menu item**

Upgrade to additional side dish **+\$5pp per additional item**

Add three Chef's selection of canapés **+\$18pp**

Dessert station in lieu of third set course **+\$15pp**



# SEASONAL MENU ITEMS

## ENTRÉE

Spinach and ricotta cannelloni, tomato sugo, rocket  
Stracciatella, crushed peas, pistachio, grilled ciabatta, parsley oil  
Atlantic salmon tataki, mandarin dressing, wasabi mayo, celery  
Twice cooked goats cheese soufflé, chorizo crumb, prosciutto, hazelnut honey, green apple  
Ricotta and mushroom ravioli, cream, sage, truffle oil  
King prawns, tartare, wasabi avocado, daikon, radish, beetroot mayonnaise  
Crisp pork belly, BBQ sauce, Asian slaw, pink onion, almond crumbs  
Potato gnocchi, tomato sugo, rocket, basil oil  
Grilled eggplant, ratatouille, parsley, mint  
Porcini mushroom risotto, grilled field mushroom, truffle oil

## MAIN

Slow cooked beef cheek, potato mash, baby carrot, pink onion salad  
Grilled barramundi fillet, caponata, fennel and parsley salad  
Slow cooked chicken leg, red pepper, tomato risotto  
Red peppers, cherry tomato, grilled baby courgetti risotto  
Roast chicken breast, pumpkin purée, corn beetroot salsa, walnut  
Slow cooked pork shoulder, ricotta, pea and apple salad  
Slow cooked lamb shoulder, carrot, beetroot, lentil, jus

## SIDE DISH

Seasonal green vegetables, EVOO, sea salt  
Spinach, rocket, pear, parmesan salad, chardonnay vinegar dressing  
Mesclun leaf salad, Lebanese cucumber, cherry tomato, vinaigrette  
Roast beetroot, orange, vincotto salad  
Cherry tomato, panzanella croutons, Swiss chard, sherry vinegar  
Roast chat potatoes, rosemary, garlic, sea salt  
Quinoa, crushed almonds, green beans, preserved lemon

## DESSERT

Chocolate praline cake, mocha crumb, blood orange gel  
Fig, raspberry, rose and jasmine infused cake  
Chocolate salted caramel tart, wattle seed, chocolate ganache  
Three layers of chocolate cake, mango sorbet  
Saffron panna cotta, chocolate crumb, raspberry gel  
White chocolate cheesecake, pistachio crumb, orange marmalade





# SIGNATURE LUNCH & DINNER

*Available 12pm – 4pm / 6pm – midnight*

The cornerstone to a great dish is impeccable produce. We take pride in supporting local, sustainable and organic practices and the result is Fraser's absolute favourites known as our 'Signatures'.

The below is based on Signature Menu items as listed on the following page.

## **LUNCH (two course minimum)**

**\$90pp – two course** (*set entrée + set main OR set main + set dessert*)

**\$125pp – two course** (*set entrée + set main*) + **dessert station**

**\$110pp – three course** (*set entrée + set main + set dessert*)

### **Your lunch includes:**

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Two course set menu:

One entrée + one main (with one side dish)

OR

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

## **DINNER (three course minimum)**

**\$110pp** (*set entrée + set main + set dessert*)

### **Your dinner includes:**

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Three course set menu:

One entrée + one main (with one side dish) + one dessert

To finish:

Brewed tea and coffee



### **OPTIONAL UPGRADES**

Upgrade to alternate drop of two menu items **+\$10pp per course**

Upgrade to choice of two or more menu items **+\$20pp per course, per additional menu item**

Upgrade to additional side dish **+\$5pp per additional item**

Add three Chef's selection of canapés **+\$18pp**

Dessert station in lieu of third set course **+\$15pp**

# SIGNATURE MENU ITEMS

## ENTRÉE

Crisp fried soft shell crab; pink onion, Japanese slaw, kewpie mayonnaise  
Kingfish crudo, buttermilk dressing, basil oil  
Freshly cooked king prawns, slow cooked salmon miso, lemon balm  
Rigatoni pasta, tomato sugo, grilled prawns  
Porcini mushroom risotto, crisp duck, kale, truffle oil  
Roast five spice pork belly, miso, cauliflower, eggplant, cucumber  
Prawn and scallop ravioli, saffron butter sauce, micro celery

## MAIN

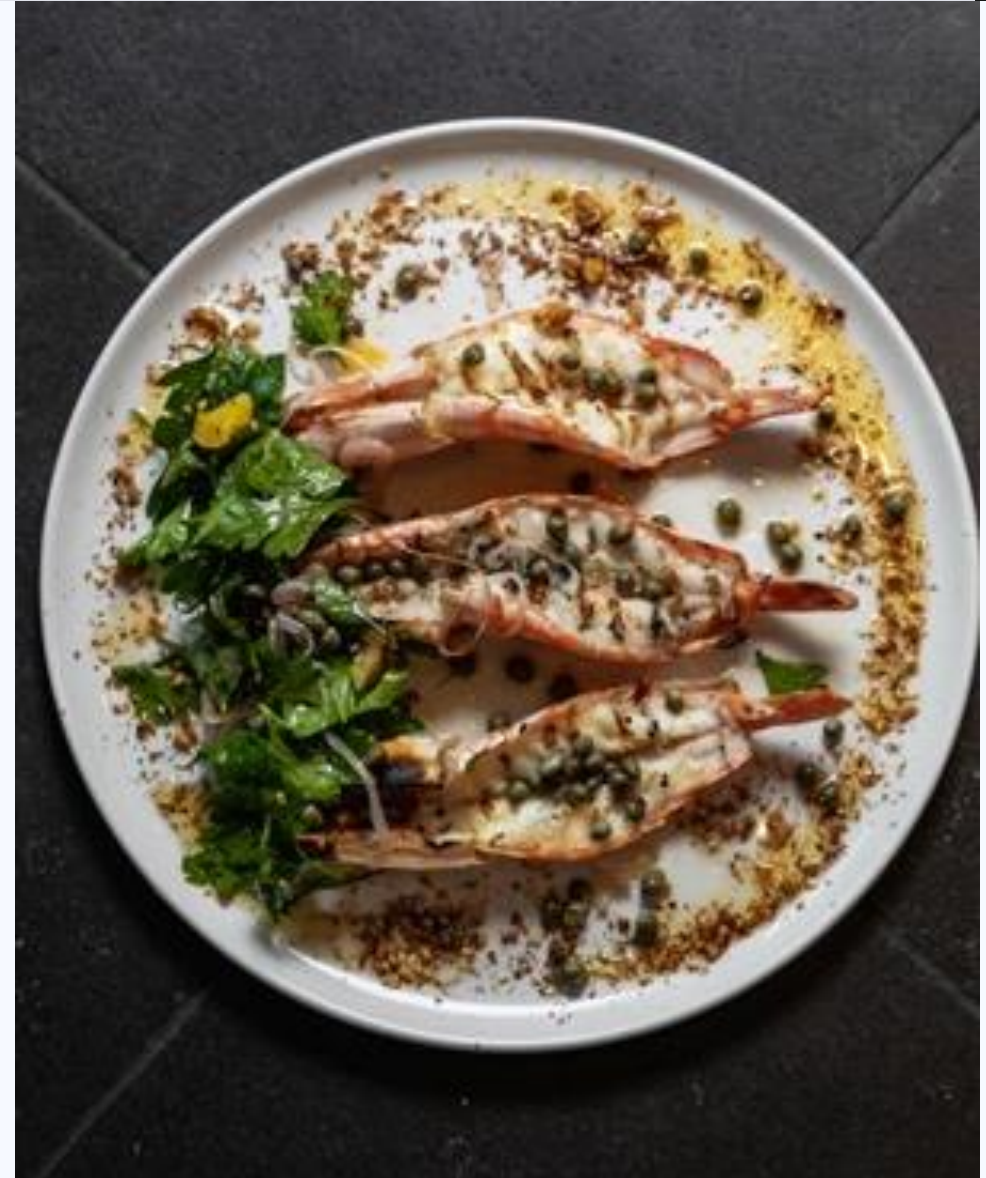
Twice cooked barramundi, orange, star anise, bean sprout salad  
Grilled snapper fillet, sweet potato, saffron butter sauce  
Grilled barramundi, pea and dill risotto, crisp kale  
Confit chicken, cauliflower purée, chickpeas, pomegranate  
Roast lamb rack, slow cooked shoulder, potato mash, broccolini and za'atar  
Roast eye fillet of beef, carrot purée, potato gratin, jus

## SIDE DISH

Seasonal green vegetables, EVOO, sea salt  
Spinach, rocket, pear, parmesan salad, chardonnay vinegar dressing  
Mesclun leaf salad, Lebanese cucumber, cherry tomato, vinaigrette  
Quinoa, crushed almonds, green beans, preserved lemon  
Cherry tomatoes, croutons, sherry vinegar, feta  
Roast chat potatoes, rosemary, garlic  
Quinoa, vincotto salad, roast beetroot, orange  
Caesar, croutons, parmesan

## DESSERT

Fraser's Mess – candied walnut mousse, meringue, vanilla bean ice cream  
Saffron brûlée, vanilla ice cream, fairy floss  
Apple pie, praline sauce, vanilla gelato, candied smashed almonds  
Vanilla bean pannacotta, blood orange jelly  
Lemon tart, torched meringue, berry compote  
White chocolate cheesecake, almond praline







## UPGRADES FOR THE TABLE

Add the following to your menu at any point during your meal (before entrée, after entrée or after dessert).

Platters are served shared to the table, two platters per table.

### **Cheese Platter +\$12pp**

A selection of farmhouse cheeses, fruit bread, quince, crackers

### **Antipasto Platter +\$20pp**

Prosciutto, ham, sopressa salami, olives, provolone, melanzanie, pickle, grissini, breads

### **Charcuterie Platter +\$25pp**

Bresaola, jamón, salami, stracciatella, heirloom tomato, chicken pâté, grilled ciabatta

### **Seafood Platter +\$35pp**

Freshly cooked king prawns, smoked salmon, fried calamari, pickled octopus, aioli, lemon

### **Lobster + \$MP (individual portion)**

Half lobster – freshly cooked, lemon, citrus mayonnaise



# COCKTAIL STYLE EVENTS

Cocktail style events are able to fully customise the menu to suit your event style. **You design your own menu** from the items on the following pages, including – standard canapés, signature canapés, substantial canapés and food stations.

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame.  
Below are our **minimum food catering requirements**:

**UP TO 2 HOURS – \$55pp | 3 HOURS – \$77pp | 4 HOURS – \$88pp | 5 HOURS – \$99pp | 6 HOURS – \$110pp**

## **STANDARD CANAPÉS – \$6pp**

### **COLD CANAPÉS**

Smoked eggplant, dukkah, crisp tortilla  
Freshly cooked king prawns, cocktail sauce  
Beef tartare, black vinegar, brioche  
Tomato bruschetta on toast  
Fresh oyster, shallot, red wine vinegar  
Ceviche of salmon, jalapeno, cucumber  
Lemon peppered lamb loin, sourdough, olives  
Air dried beef, pickled beetroot and za'atar

### **WARM CANAPÉS**

Pan-fried goats cheese gnocchi, tomato oregano aioli  
Chicken and leek pie  
Pork and mushroom dumpling, ginger soy sauce  
Panko crumbed beef short ribs, mustard mayonnaise  
Moroccan lamb pie, spiced tomato kasundi  
Tomato basil arancini, saffron aioli  
Saffron garlic prawns, chipotle mayonnaise  
Pork gyoza, soy  
Chicken satay, peanut sauce  
Five spiced pork belly, chilli caramel sauce, Asian slaw  
Panko crumbed prawn, spicy mayonnaise  
Takoyaki (octopus) skewer, shaved bonito  
Chicken karaage, sesame soy

**Signature canapés, substantial canapés and food stations on following pages**



# COCKTAIL STYLE MENU

## SIGNATURE CANAPÉS – \$6.50pp

### COLD CANAPÉS

Stracciatella on ciabatta, micro celery, vincotto  
Assorted sushi, wasabi mayonnaise  
Smoked salmon egg roll, horseradish, salmon caviar  
Tortilla cup, prawn, mango, chilli  
Tuna tataki, sesame salad, yuzu  
Chilled prawn, pink peppercorn, lime and vanilla, rye

### DESSERT CANAPÉS

Warm churros, chocolate dipping sauce  
Honey and saffron brûlée  
Gelato cones  
Passionfruit tart  
Mini Fraser's Mess

### WARM CANAPÉS

Vegetarian samosa, chutney  
Mini vegetarian quiche, feta  
Porcini mushroom arancini, lemon aioli  
Tempura prawn, teriyaki sauce  
Seared scallop, miso, pickled ginger  
Buttermilk marinated spiced chicken, chipotle mayonnaise  
Marinated saffron chicken skewer, lemon yoghurt  
Grilled miso salmon, wakame, pickled ginger  
Black Angus meat pie, tomato kasundi  
Grilled confit octopus skewer, romesco  
Beef fillet skewer, Thai flavours  
Panko crumbed haloumi

## SUBSTANTIAL CANAPÉS – \$11pp

Gnocchi, tomato sugo, basil  
Eggplant masala, aromatic rice  
Vegetarian fried rice, crisp shallots  
Beer battered flathead, chips, mayonnaise, lemon  
Butter chicken curry, steamed rice  
Buttermilk marinated spiced chicken slider, BBQ sauce, coriander, pickle  
Roast lamb cutlet, rosemary jus  
Steam bao, roast pork belly, BBQ sauce, Asian slaw  
Slow cooked lamb shoulder, carrot purée, za'atar, cauliflower  
Beef cheek, sweet potato, beef jus  
Char siu pork, hoisin, fried rice, sprouts



# COCKTAIL STYLE MENU

## FOOD STATIONS

Food stations last for approximately 1.5 – 2 hours, or until exhausted

### Antipasto \$25pp

Shaved prosciutto, melon  
Air dried beef, sopressa and assorted cheeses  
Stracciatella, peperonata  
Pickle  
Fresh breads

### Japanese \$40pp

Sashimi of king fish, Tasmanian salmon and tuna  
Assorted sushi, nigiri  
Wasabi, ginger, wakame, soy

### Indian \$25pp

Butter chicken and grilled paratha  
Eggplant and chickpea curry  
Aromatic rice  
Vegetarian samosa  
Cucumber yoghurt

### Indonesian \$25pp

Spiced roast pork, tomato sambal  
Gado gado, peanut sauce  
Beef rendang  
Nasi goreng

### Spanish \$25pp

King prawn and mussel paella  
Patatas bravas  
Empanadas, pineapple salsa

### Chinese \$25pp

Roast duck, duck sauce  
Steamed pork buns, chilli soy  
Five spice pork belly, chilli jam, coriander salad

### Christmas \$25pp

Honey glazed champagne ham  
Smoked turkey breast, cranberry sauce, mustard

### Oyster \$25pp

Freshly shucked, lime, cracked pepper,  
tabasco, shallot vinegar

### Carvery \$25pp

Rack of lamb  
Beef scotch fillet, red wine jus  
Caramelised onion  
Condiments

### BBQ \$35pp

Chicken satays  
Garlic prawns  
Roast lamb rack  
Condiments

### Risotto \$25pp

Lamb ragout, sage, roast pumpkin, pine nuts  
Roast roma tomato and red pepper, fresh basil  
Ciabatta bread  
Parmesan  
Chilli

### Seafood \$40pp

Oysters with traditional condiments  
Freshly cooked king prawns, chipotle rose sauce  
Assorted sushi  
Cold smoked salmon, capers, lemon, horseradish cream

### Dessert \$25pp

Honey and saffron br  le  
Mini gelato cone  
Affogato (passed)  
Chocolate tart  
Jam doughnut  
Assorted farmhouse cheeses, fruit bread, crackers







# BEVERAGE PACKAGES

## Package Zero – ‘Non-alcoholic’

Edenvale Sparkling  
Edenvale Sauvignon Blanc  
Edenvale Shiraz  
Peroni Libera

## Package One – ‘Select Series’

McPherson Brut NV  
McPherson Sauvignon Blanc  
McPherson Shiraz  
One full strength draught beer

## Package Two – ‘Parklife Package’

*Parklife wines are made exclusively for Fraser’s Group by Howard Park*

Madfish Prosecco NV  
Parklife Chardonnay  
Parklife Sauvignon Blanc Semillon  
Parklife Cabernet Sauvignon Merlot  
Parklife Shiraz  
Selection of draught beers and cider

## Package Three – ‘Premium Package’

Howard Park Jete  
Voyager Estate Sauvignon Blanc Semillon  
Via Caves Chardonnay  
Fraser Gallop Cabernet Merlot  
Amelia Park Shiraz  
Selection of draught beers and cider

## Package Four – ‘Sommelier’s Selection’

Marchand & Burch Crémant de Bourgogne Brut NV  
Tiefenbrunner Pinot Grigio  
La Crema Monterey Chardonnay  
Principe Corsini Chianti  
Francoise Roumieux Cotes du Rhone  
Selection of draught beers and cider

*All packages include – soft drinks, juices and iced tap water*

*Mid-strength beer will be made available on packages 1 – 4*

*Packages apply to all adult guests*

*Maximum event time is 6 hours*

	2 hours	3 hours	4 hours	5 hours	6 hours
Package Zero	\$32pp	\$35pp	\$38pp	\$40pp	\$42pp
Package One	\$36pp	\$45pp	\$52pp	\$58pp	\$64pp
Package Two	\$43pp	\$52pp	\$58pp	\$64pp	\$71pp
Package Three	\$52pp	\$61pp	\$69pp	\$76pp	\$84pp
Package Four	\$62pp	\$74pp	\$86pp	\$98pp	\$110pp

## Our beers on tap:

Heineken 5% | Balter XPA 5% | Peroni Nastro Azzurro 3.5% | Somersby Apple Cider 4.5%

## OPTIONAL UPGRADES

Chateau Minuty ‘M’ Rose on Packages 2, 3, 4 + **\$5pp**

Bottled still or sparkling water +**\$6pp**



# BEVERAGES ON CONSUMPTION

## Champagne

Moet et Chandon Imperial	Epernay FR	150
Pol Roger Premium Brut	Epernay FR	180

## Sparkling

Dal Zotto Prosecco	King Valley VIC	62
Chandon Brut NV	Yarra Valley VIC	73
Howard Park Petit Jete	Margaret River WA	79
Marchand & Burch Crémant Brut NV	Burgundy FR	90

## White Varietals

Pieropan Soave	Veneto IT	75
Tiefenbrunner Pinot Grigio	Alto Adige IT	78
Corymbia Chenin Blanc	Swan Valley WA	82

## Riesling

Bellarmino Select Riesling (Sweet)	Pemberton WA	50
Forest Hill Estate	Mt Barker WA	57
Leeuwin Estate Art Series	Margaret River WA	65
Pewsey Vale Contours	Clare Valley SA	92

## Sauvignon Blanc Semillon Blend

Voyager Estate	Margaret River WA	57
Fraser Gallop Parterre	Margaret River WA	72

## Sauvignon Blanc

Stella Bella	Margaret River WA	57
Shaw + Smith	Adelaide Hills SA	72
Cloudy Bay	Marlborough NZ	95
Domaine Vacheron	Loire Valley FR	145

## Chardonnay

Via Caves	Margaret River WA	59
Leeuwin Estate Prelude	Margaret River WA	75
Delamere Cave Block	Pipers River TAS	98
Voyager Estate	Margaret River WA	105
Jean Defaix Chablis	Burgundy FR	135



# BEVERAGES ON CONSUMPTION

## Rosé

La Vieille Ferme  
Turkey Flat  
Chateau Minuty 'M'  
Chateau D'Esclan Whispering Angel

Rhone Valley FR 55  
Barossa Valley SA 62  
Cotes de Provence FR 70  
Cotes De Provence FR 108

## Pinot Noir

Yering Station Village  
Castle Rock  
Craggy Range  
Pooley

Yarra Valley VIC 65  
Great Southern WA 85  
Martinborough NZ 90  
Coal River TAS 115

## Red Varietals

Fraser Gallop Estate Cabernet Merlot  
Rusden Driftsand GSM  
Principe Corsini Camporsino Chianti  
Tim Adams Cabernet Malbec  
Francoise Roumieux Cotes du Rhone  
Lagnusa Nero D'Avola  
Yalumba the Signature Cabernet Blend

Margaret River WA 59  
Barossa Valley SA 62  
Tuscany ITA 65  
Clare Valley SA 72  
Rhone Valley FR 85  
Sicily ITA 99  
Barossa SA 155

## Cabernet Sauvignon

Forest Hill Estate  
Leeuwin Estate Prelude  
Bowen Estate  
Howard Park Scotsdale  
Leeuwin Estate Art Series

Mt Barker WA 60  
Margaret River WA 75  
Coonawarra SA 80  
Great Southern WA 115  
Margaret River WA 168

## Shiraz

Lake Breeze  
Amelia Park  
Oliver's Taranga  
Leeuwin Estate Art Series  
Torbreck Struie

Langhorne Creek SA 64  
Margaret River WA 65  
McLaren Valley SA 79  
Margaret River WA 92  
Barossa SA 135

## Moscato

Scagliola Volo di Farfalle (750ml)

Asti IT 69

## Dessert and Fortified

Vasse Felix Cane Cut (375ml)

Margaret River WA 59





# BEVERAGES ON CONSUMPTION

## Beers – bottled

Cascade Premium Light	9.5
Little Creatures Rogers	10
Peroni Nastro Azzurro	12
Peroni Leggera	10
Little Creatures Pale Ale	12
Gage Roads Single Fin	12
Dingo Lager	12
Matso's Ginger Beer	13

## Beers – draught (330ml pilsner)

Heineken 5%	12
Balter XPA 5%	12
Peroni Nastro Azzurro 3.5%	10.5
Somersby Apple Cider 4.5%	12

## Spirits

Tanqueray gin	12
Ketel One vodka	12
Pampero Blanco rum	11
Sailor Jerry's rum	12
Don Julio Blanco tequila	12.5
Johnnie Walker Black whisky	13
Jack Daniels bourbon	12
Jameson Irish whisky	12
Canadian Club whisky	12

## Cocktails (designed for high volume – maximum of two types to be selected)

Watermelon Collins	19
<i>Dry gin, cold pressed watermelon juice, rose syrup, lemon juice</i>	
Sparkling Pina Colada	19
<i>White rum, pineapple juice, lime juice, coconut syrup, sparkling</i>	
White Chocolate Pornstar	19
<i>Vodka, white chocolate, passionfruit, lime juice, sparkling wine</i>	
Margarita Fizz	20
<i>Tequila 100% blue agave, Cointreau, lime, lemon, agave</i>	
Juicy Bambini	17
<i>Select Aperitivo, vodka, raspberry, cranberry, citrus</i>	

## Non-alcoholic options

Peroni Libera 0.0%	9.5/btl
Edenvale sparkling, white or red wine	40/btl
Seedlip Group 42 gin alternative	7/shot

## Soft drinks

Coke, Diet Coke, Squash, Lemonade, LLB	5/glass
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## Juice

Assorted fruit selection	4.5/glass
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## Mineral water

San Pellegrino (sparkling) 500ml	7.5/btl
Acqua Panna (still) 500ml	7.5/btl