

# functions menu



## SEATED EXPERIENCE

Two courses \$45 per person / Three courses \$55 per person  
Minimum of 20 people. Vegan available on request

### entrée

*Please select 2 of the following – served alternatively:*

#### **Chicken and Pork Terrine**

Wrapped in parma ham, served with apricot and fig chutney, soda bread and a mixed leave salad.

#### **Bruschetta Topped with Vine Ripe Tomatoes (v)**

With feta, red onion and basil pesto served on a bed of mixed leaves with balsamic reduction.

#### **Caramelised Onion, Brie and Spinach Tartlet (v)**

With a fig and cranberry chutney.

#### **Gorgonzola and Pancetta Salad (v)(gf)**

With roasted potato, mixed leaves and an orange and mango gel.

### main course

*Please select 2 of the following – served alternately:*

#### **250g Sirloin Steak (gf) (cooked medium rare)**

With confit garlic mash, smoked onion puree, caramelised shallot, asparagus wrapped in parma ham and wild mushroom truffle butter.

#### **Maple Glazed Salmon (gf)**

With sauteed spring veg.

#### **Pan Fried Supreme of Chicken (gf)**

With butternut squash puree, fondant potato, baby veg, confit leek and chicken jus.

#### **Braised Pork Belly (gf)**

With apple gel, glazed carrot, toasted hazelnut crumb, broadbeans and black pudding with blackberry jus.

#### **Mediterranean Vegetable Pasta (v)**

In a roasted red pepper and garlic tomato sauce, with zucchini, butternut pumpkin, sun-dried tomato, truffle parmesan tuille and fresh basil.

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## SEATED EXPERIENCE CONT.

### desserts

*Please select 2 of the following – served alternatively:*

**Deconstructed Cappuccino Cheesecake (gf available)**

With golden honey comb, chocolate popping candy and macaroon.

**Sticky Toffee Pudding**

With salted caramel sauce, vanilla ice-cream, poached pear and caramel drops.

**Mudcake**

With butterscotch ice-cream, raspberry coulis and honeycomb.

**Mixed Berry Crumble (gf available)**

With vanilla ice-cream and crème anglaise.

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## SHARED EXPERIENCE

\$45 per person (2 courses) minimum 20 people  
Items to be served down the centre of the table

### to start

#### **Sourdough**

With herb infused oil, sun-dried tomato bell pepper pesto and flavoured butter.

**\*Add Charcuterie boards for an extra \$10 per head**

## Mains

*select 2*

#### **Herb Crusted Beef**

#### **Honey Glazed Half Roast Chicken (gf)**

#### **Rosemary and Mint Leg of Lamb (gf)**

#### **Roast Loin of Pork**

## sides

*select 3*

#### **Sauteed Button Mushroom (gf)**

With lemon whiskey.

#### **Slow Roasted Beetroot (gf)**

With Greek Yoghurt and smoked almonds.

#### **Truffle Chips (gf)**

With truffle oil and parmesan cheese,

#### **Rosemary Salted Chips (gf)**

#### **Pan Seared Green Beans (gf)**

With kale and sauteed truffle butter, topped with toasted walnuts.

#### **Kale and Quinoa Salad (gf)**

With Russian red kale, pearl bocconcini, goji berries, beetroot, quinoa, broccolini and toasted hazelnuts with a cider, orange and maple dressing.

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## SHARED EXPERIENCE CONT.

**\*Add dessert for an extra \$10 per head**

### dessert

*select 2, served alternately*

**Deconstructed Capuccino Cheesecake (gf available)**

With golden honey comb, chocolate popping candy and macaroon.

**Sticky Toffee Pudding**

With salted caramel sauce, vanilla ice-cream, poached pear and caramel drops.

**Mudcake**

With butterscotch ice-cream, raspberry coulis and honeycomb.

**Mixed Berry Crumble (gf available)**

With vanilla ice-cream and crème anglaise.

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## BREW TABLE BEER PAIRING DINNER

\$79 per person  
Minimum 20

From lagers to pale ales to vintage brews and stouts, you'll taste the chocolaty malt driven beers through to the powerful heavily hopped ales. Our head chef Anthony Dunne will curate a skilfully paired menu to complement the selected brewery. As you enjoy your delicious 4 course menu the brewery will regale with stories from its creation, tasting notes and brewing.

**\*Contact our friendly staff for brewery examples**

## DISTILLER PAIRING DINNER

\$79 per person  
Minimum 20

Mr Edward's Alehouse has joined forces with a number of award winning distilleries to offer you an expertly curated four course menu, each option perfectly paired with a different whiskey. If you're a whiskey novice or pro you will love it. A representative from the selected distillery will be right there with you to explain the many complexities of the liquor, as well as the differences between the vintages.

**\*Contact our friendly staff for distiller examples**

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## PLATTERS

Perfect bite-sized options allowing you to create your own menu for your guests to enjoy and our Alehouse staff to serve on platters, roaming or placed on tables.

### **\$4 each – minimum order 15 per item**

- Goat cheese mousse with roasted beetroot on water crackers (cold)
- Coronation chicken with apricot chutney on toasted sourdough (cold)
- Cherry tomato, aged cheddar & olive skewers (cold)
- Prosciutto, basil, goat cheese & fig relish parcel (cold)
- Crostini with dill pickled cucumber, roasted bell pepper and cream cheese mousse (cold)
- Slow roasted beef cheek & horseradish arancini (hot)
- Deep fried mozzarella balls with mixed berry compote (hot)
- Tomato, cucumber coriander, chilli and feta bruschetta (hot)
- Dill and lemon crumbed hake with gribiche (hot)
- Moroccan lamb mini pie topped with yoghurt & mint (hot)
- Crumbed chicken stuffed with herb & garlic butter (hot)
- Pork & herb cocktail sausage with rosemary salt & dipping sauce (hot)
- Slow braised beef pie with peppered watercress oil (hot)
- Petit savoury quiche with tomato, spinach & cheese (hot)
- Salt & pepper crumbed pineapple squid with chilli jam (hot)
- Mozzarella ball fritters with apricot and fig chutney (hot)

*Our recommendations are as follows:*

### **2 Hour Cocktail Party**

Light refreshment to accompany drinks, we recommend 6 to 8 items.

### **3 Hour Cocktail Party**

We recommend at least 10 items, this offering is not designed to replace dinner.

### **4 Hour Cocktail Party**

Perfect for a light dinner we recommend at least 12 items, accompanied with charcuterie..

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**Looking for catering to accompany after work drinks?**

**Chef's Selection Charcuterie Board \$50**

*Serves 4 people*

Chef's selection of charcuterie and cheese complimented with pickled vegetables, Arbequina olives, chutney, home-made beer bread & crostini.

**Loaded Potato Skins \$14**

Crispy golden potato skins stuffed with bacon and cream cheese, topped with cheddar, served with sour cream and mixed leaves.

**Jalapeno Poppers \$14**

Crispy breaded jalapeno stuffed with cream cheese, served with chipotle mayo.

**Arancini \$14**

Crispy arancini served with rustic tomato sauce, shaved parmesan and rocket.

**Truffle Chips \$12**

With truffle oil and parmesan cheese.

**Sweet Potato Fries \$10**

Crispy sweet potato fries tossed in rosemary salt with crumbled feta cheese.

**Rosemary Salted Chips \$10**

With bbq or tomato sauce.

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## OFFICE CATERING

Need catering for your office? Our mouth-watering gourmet rustic sandwiches, salads and charcuterie boards are perfect to complement your next meeting.

Choose from our fresh rustic artisan sandwich selection served on a variety of bread, each beautifully presented with locally sourced produce and hygienically packaged. Our catering platters are ready to serve and easy to clear away

### artisan sandwich platters (gf available) \$9.50 per sandwich

#### **Pulled Pork**

With chipolte mayo and a celeriac, apple and red cabbage slaw.

#### **Rustic Reuben**

With pulled beef, sliced gherkin, Mont Jack cheddar cheese and horseradish.

#### **Tuna**

With feta, pickled cucumber, fennel, rocket and dill mayo.

#### **Baked Ham**

With vintage cheddar, plum tomato, crisp lettuce and gherkin relish.

#### **Vegetarian**

With sundried tomato, butternut pumpkin, fire roasted peppers, pickled carrot and rocket.

#### **Chicken and Bacon**

With an avocado aioli, slow roasted plum tomatoes, pickled red onion and spinach.

#### **Cajun Chicken**

With a garlic aioli, cos lettuce, sundried tomato and pickled red cabbage.

#### **Char Grilled Chicken**

With chorizo, vintage cheddar, coss, djon mustard and lime mayo.

#### **Smokey Pork**

With an apple and fig chutney, brie, pickled onion and rocket.

#### **Jamon Serrano**

With brie, sundried tomato, spinach and an apricot and orange chutney

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## OFFICE CATERING CONT.

### chef's selection charcuterie board

\$50

*serves 4 people*

Chef's selection of meats and cheeses complimented with pickled vegetables, Arbequina olives, chutney, home-made beer bread and crostini.

### Salads

\$14

*serves 1 person*

#### **Superfood Salad (v)(gf)**

Baby spinach, kale, broccoli, mixed leaves, goji berries, bocconcini, pomegranate, butternut pumpkin, quinoa, pickled beetroot, toasted pumpkin and sunflower seeds with a ginger, tumeric and lime dressing.

#### **Grilled Halloumi Salad (v)(gf)**

With apricot infused cous cous, avocado, rocket, roasted sweet potato, pickled red onion and cherry tomato.

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## BEVERAGES

### bar tab

Bar tabs are a present amount for beverage consumption for guests on the evening and can be increased in monetary amounts if necessary throughout your event. You are welcome to select a combination of beer, wine, spirits and cocktails from our current beverage menus to be available to guests on a bar tab basis.

### Cash bar

Drinks on a consumption basis are available to guests purchasing their own drinks throughout the event from our current beverage menus.

### Beverage package

2 hours - \$50 per person

3 hours - \$60 per person

4 hours - \$70 per person

#### **Includes:**

Danger Lager, Coopers Pale Ale, Coopers Mild, Coopers Light, Thatchers Cider, Tempranillo, Chardonnay, Sparkling Brut, Soft Drink and Juice.

#### **Add ons**

Spirits - \$15 per person per hour

#### **Includes:**

Smirnoff Vodka, Tanqueray Gin, Johnnie Walker Red, Pampero White Rum, Bundaberg Rum, Dickel Tennessee Whisky.