



FOOD SELECTION

Please choose from the following platters, boards and canapés which are included in your minimum spend.

All selections, including canapés are served share-style to your table, so guests can enjoy at their leisure.

PLATTERS + BOARDS

Minimum 5 guests

Charcuterie board

\$20 Per person

Jamon serrano. prosciutto cotto, salami with guindillas, cornichons, lavosh, grilled ciabatta

Cheese board

\$20 Per person

Adelaide Hills triple cream brie, vintage cheddar, goats curd, gorgonzola dolce, pickled figs, chutney, lavosh, dried fruits

Hot share platter

\$20 Per person

Peking duck spring rolls, lamb kofta, arancini, chicken empanadas, fried calamari, aioli, sweet chilli sauce, tzatziki

Hot vegetarian share platter

\$20 Per person

Housemade arancini, cauliflower karaage, sweet potato and cashew empanadas, ricotta and spinach filos, spring rolls, sweet chilli sauce, truffle aioli, kimchi mayo

Chef's selection pizzas

\$90 per platter

For 5-6 people



(df) dairy free, (dfo) dairy free option, (gf) gluten free, (gfo) gluten free option, (ve) vegan, (veo) vegan option, (v) vegetarian

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CANAPÉ SELECTION 1

Minimum 30 guests

\$20 Per person

Garlic pizza bread, with trio house made dips

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)

Chef selection arancini (gf/v)

Pork and caramelised onion sausage roll, tomato chutney (df)

CANAPÉ SELECTION 2

Minimum 30 guests

\$35 per person

Garlic pizza bread, with trio house made dips

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)

Chef selection arancini (gf/v)

Pork and caramelised onion sausage roll, tomato chutney (df)

Cheeseburger slider — 100% Queensland grain fed Wagyu beef, house made burger sauce, onion, American cheese and pickle on a brioche bun (gfo)

Chef's selection wood fired oven pizzas



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PRE-SET PACKAGES

We've created these tasty packages, with options for smaller and lager groups, that take care of everything for you — meaning you can focus on relaxing and enjoying yourself!

CHEERS TO THAT

Your preferred selection of platters and boards, including bar tab.

For 6-20 guests

\$100 per person

Hot share platter

Hot vegetarian share platter

Chef's selection wood fired oven pizza

Cheese board

Charcuterie Board

LET THE GOOD TIMES ROLL

Arrival cocktails and a 3 hour pearl drinks package, served with a substantial selection of canapés.

Minimum 20 guests

\$82 per person

Arrival cocktail carafes

3hr pearl beverage package

Garlic pizza bread, with trio house made dips

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)

Chef selection arancini (gf/v)

Pork and caramelised onion sausage roll, tomato chutney (df)

Add spirits for \$10 per person, per hour

Add Chef selection wood fired oven pizza for \$10 per person



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DRINKS SELECTION

PEARL PACKAGE

2 Hours \$38 per person 3 Hours \$45 per person

Sparkling

Prince de Richemont Blanc de Blanc Brut (France)

White Wine

Pasqua Pinot Grigio (Veneto, Italy)

Red Wine

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Tap Beer & Cider

Valley Hops Diehards Dummy Half Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith's Apple Cider

Bottled Beer

Boags Premium Light

Other

Soft Drinks & Juices

Add — Alcoholic ginger beer and premium first pour spirits, \$10 per person, per hour

DIAMOND PACKAGE

2 Hours \$80 per person 3 Hours \$105 per person

Please select one white and one red wine

Champagne

GH Mumm Grand Cordon NV (France)

White Wine

Inama Vin Soave Classico (Venito Italy)

Singlefile Denmark Family Reserve Chardonnay (Denmark, WA)

Sa Raja Vermentino di Gallura Kintari DOCG (Sardinia, Italy)

Rosé

Maison Saint AIX Rosé (Provence, France)

Red Wine

Seville Estate Pinot Noir (Yarra Valley, VIC)

Penny's Hill Skeleton Key Shiraz (McLaren Vale , SA)

Turkey Flat Grenache (Barossa, SA)

Premium First Pour Spirits

Select Cocktails

Tap Beer & Cider

Valley Hops Diehards Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith's Apple Cider

Bottled Beer

James Boag's Premium Light

Other

Soft Drinks & Juices

Add — Alcoholic ginger beer \$5 per person, per hour

Cocktail on arrival

\$15 per person

Non-alcoholic selection

2 hours \$19 per person 3 Hours \$23 per person

Includes soft drinks, juices, tea and coffee

Mocktails

\$10 per person







Bottomless Brunch + all day menu Resident DJs Rooftop cocktails





Rooftop GRAZE

A LONG, LEISURELY SATURDAY LUNCH





BOOK NOW

