

Drinks Package



STANDARD PACKAGE

\$45pp for 3 Hours

\$10pp for each additional hour (T&C's Apply)

BEER

3 Bottled Beer Options 1 Bottled Cider Option (Subject to rotating product availability)

WINES

Sauvignon Blanc Shiraz Rosé

PREMIUM PACKAGE

\$55pp for 3 Hours

\$12pp for each additional hour (T&C's Apply)

BEER

4 Tap Beer Options 3 Bottled Beer Options 1 Bottled Cider Option (Subject to rotating product availability)

WINES

Sauvignon Blanc Chardonnay Rose

Pinot Noir

Shiraz

Prosecco

SOFT DRINKS

Coke Coke Zero Lemonade Ginger Ale Soda Tonic



SOFT DRINKS

Coke Coke Zero Lemonade Ginger Ale Soda

Tonic





Please note that this may be subject to change or substitution with a similar product in the event that a product is not available.







Drinks Package Selection

STANDARD PACKAGE

BEER

Corona Heineken Peroni Mid Strength Heineken Zero

WINES

Oyster Bay Sauvignon Blanc Two Truths Shiraz Jacob's Creek Rosé



PREMIUM PACKAGE

BEER

Corona
Heineken
Peroni Mid Strength
Heineken Zero

Beerfarm Lager
Beerfarm Pale Ale
Beerfarm Hazy Standard
Beerfarm Cider

WINES

Oyster Bay Sauvignon Blanc
Oyster Bay Chardonnay
Oyster Bay Merlot
Two Truths Shiraz
Jacob's Creek Rosé
Bevi Prosecco



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HOT SELECTION

Barramundi Goujons Lime Aioli

Salt and Pepper Calamari with Chilli and Lime Aioli

BBQ Bourbon Pork Belly Bites with Crunchy
Crakling - GF

Beef Tikka Meatball with Tzatziki - GF

Cajun Chicken, Roasted Corn & Zucchini Rosti - GF

Char-grilled Scallop Atop with Spanish Chorizo - GF

Char-grilled Chorizo and Haloumi Skewers - GF

Satay Duo: Satay Chicken & Beef Skewers - GF

Coconut and Sesame Crusted NW Prawns with Wasabi Mayo

Lamb and Mint Coquette with Mint Yoghurt

Pan Fried Scallops with Chorizo and Balsamic Reduction - GF

Pumpkin and Pesto Aranchini - V, GF option available

Ricotta and Sweet Corn Fritter with Whipped Cream Cheese and Chives - V

Spiced Rogan Josh Empanadas

Smoked Chicken Empanadas with Chipotle Mayo

Smoked Salmon and Dill Brushetta

Stuffed Baby Potatoes with Pulled Beef - GF

Mac 'n Cheese Bites with Sweet Tomato Relish - V

Vegetarian Spring Roll with Tangy Plum Dipping Sauce - V

Spinach and Ricotta Puff Pastry Triangles - V

COLD SELECTION

Asian Prawn Spoons Drizzled with Sweet Chili, Lime & Coriander - GF

Chilled Watermelon with Torched Goats' Cheese and Apple Balsamic

Goats Cheese, Caramelised Onion and Cherry Tomato
Tarlet - V

Miniature Parmesan Cones Filled with Smoked Chicken and Cream-Cheese Mouse - V

Persian Fetta and Vine Ripened Tomato Bruschetta -

Brie Toast with Sawn Valley Honeycomb

Smoked Salmon, Lemon and Dill Pinwheels

Smoked Salmon Mouse with a Poppy Seed Cone







