



'CLIFF + RAY' FUNCTION PACKAGE

SERVED PLATTER STYLE TO DEDICATED TABLES FOR GUESTS TO SHARE

ON ARRIVAL

Antipasto style platters including selection of local + imported cheese | house made dips | Mathoura Mandarin quince | shaved meats | semi roasted tomatoes + peppers | local seasonal fresh fruit | marinated Australian olives | wood-fired flat bread | crackers + pretzels

FOLLOWED BY

Platters of our most popular menu items including

chefs arancini | confit garlic aioli
mums crispy fried | confit garlic aioli
vegetable spring rolls | Asian dipping sauce
chris's red gum smoked pulled brisket meat sliders | slaw | crispy fried onion | secret spicy bbq sauce
assortment of house wood-fired pizzas

FINISH WITH

Assortment of home-made petite desserts + slices served platter style for guests to help themselves

ALL INCLUSIVE | \$55 PER PERSON

NO DESSERT | \$48 PER PERSON

CHILD [12 years + under] \$25 PER CHILD | NO DESSERT \$20 PER CHILD

[Optional "kids style" platters in place of above items if preferred

CAKEAGE [client supplied cake] | +\$3 per person

Cake will be cut and served on platter with vanilla bean dollop cream | Includes plates, napkins and cutlery

ALL GROUP MENUS REQUIRE 48 HOURS NOTICE



