



# *Functions*

**PALM COVE**  
*Tavern*

# 30 Piece Platters

## COLD SNACKS

\$55EA

### **MINI CAESAR SALAD**

cos lettuce, bacon, egg, parmesan, anchovies

### **MINI BRUSCHETTA (V)**

### **MINI QUICHE (V)**

## HOT SNACKS

\$65EA

### **YUM CHA (DF)**

Spring Rolls, Samosas & Dim Sims

### **PASTRY PLATTER**

cocktail beef pies, pasties, sausage rolls w/  
tomato chutney

### **MUSHROOM & CHEESE ARANCINI (V)**

### **SALT & PEPPER CALAMARI (GF)**

### **DIP PLATTER (V)**

pita bread, hummus & tzatziki

### **FRIED PRAWN TWISTERS (DF)**

sweet chilli sauce

### **PORK & PRAWN DUMPLINGS**

soy sauce

### **MINI PIZZA SLICES (CBV)**

### **SPICED CHICKPEA & CORIANDER FALAFELS (VG | V | DF)**

hummus

## SWEETS

\$70EA

### **CHOCOLATE WALNUT BROWNIE**

### **LEMON TART**

### **LAMINGTONS (MIXED)**

## HAND HELD ITEMS

\$8EA

(Substantial)

### **SALT AND PEPPER CALAMARI (DF)**

lemon & mayo, chips

### **CRUMBED FISH AND CHIPS,**

tartare sauce, lemon

### **POKE BOWL (DF | GF)**

Salmon, edamame, ginger, seaweed, Japanese  
BBQ sauce, sesame

### **PAN FRIED GNOCCHI (V | VGO)**

butternut squash, baby spinach, pine nuts, sage  
and goats curd

### **MINI HOT DOGS**

sauerkraut, American cheese and American  
mustard

Menu is subject to seasonal change. Please  
advise of any dietary requirements.

# Packages & More

## GRAZING & DESSERT TABLES

Our Grazing Stations are an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers, and breads.

We can also organise a dessert and candy grazing station.

**20 PAX - \$300**

**40 PAX - \$600**

**60 PAX - \$900**

**80 PAX - \$1200**

## HIGH TEA PACKAGE

A High Tea is a wonderful way to celebrate the birth of a baby, Hen's Day, Mother's day or a special get together with friends and/or family.

Designed to serve either for morning or afternoon tea, or as a light supper served family shared style.

Assorted muffins, pastries & freshly baked scones with jam & cream.

Barista Coffee, a selection of teas, & fresh orange juice included.

**\$25 PER HEAD – MINIMUM 20 GUESTS**

**ADD AN ADDITIONAL \$10 PER PERSON**

for a glass of Prosecco or Mimosa on arrival for your guests.

## OFFSITE CATERING

We deliver to you for your next luncheon, birthday, dinner party or corporate event. Let our friendly and professional staff bring the best to you while you sit back relax and enjoy freshly cooked food from our talented chefs.

### **UPGRADES**

Bespoke cocktail on arrival for an additional \$15 per person. Minimum order of 20.

### **CAKEAGE**

We will cut your cake and serve individually to guests with berry coulis and Ice cream \$5pp

## BEVERAGE OPTIONS

### **BAR TAB ON CONSUMPTION**

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required.

However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

### **CASH BAR**

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

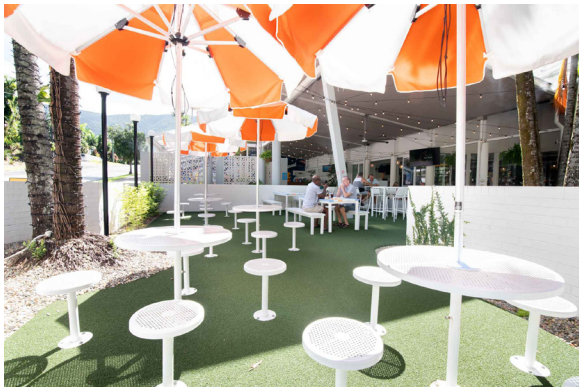
# Set Menu

**2 COURSES \$60 PER HEAD**

**3 COURSES \$65 PER HEAD**

Fresh warm bread rolls served on arrival.  
Our Set menu is served at alternate drop which is an old favourite.

Individually plated meals are delivered to each guest at alternate drop.



## ENTRÉES

---

Select two served at alternate drop

### PLOUGHMAN'S BOARD

pickled vegetables, blue cheese, olives, prosciutto, hummus & bread

### MUSHROOM BRUSCHETTA (V)

caramelised onion, feta, diced spring onion & drizzled with a balsamic glaze

### GREENS & GRAINS SALAD (VE)

charred baby broccoli, chickpea, quinoa, freekeh, toasted almonds, vegan ranch

## MAINS

---

Select two served at alternate drop

### 300G PORTERHOUSE

with potato puree and char-grilled asparagus

### PESTO GNOCCHI (V)

sautéed mushrooms, onions & pine nuts

### PAN SEARED SALMON (GF)

wild mushroom, spinach & chorizo risotto

## DESSERTS

---

Select two served at alternate drop

### VANILLA PANNA COTTA

fresh cream & mixed berry compote

### PALM COVE PAVLOVA

kiwi fruit, strawberries, berries, crème anglaise, fresh cream

### OREO CHEESECAKE

berry compote

V = VEGETARIAN VG = VEGAN CBV = CAN BE VEGETARIAN DF = DAIRY FREE GF = GLUTEN FREE