

create

# Pre- Dinner Canapes

**3 ITEMS**  
**\$9 PER PERSON**

**5 ITEMS**  
**\$13 PER PERSON**

**BONITO**, white ginger  
shiso leaf, bad boy soy

**KING FISH CRUDO**,  
chilli, coriander sprouts

**GRILLED CHICKEN**,  
dukkah, aioli

**ORGANIC HALOUMI**,  
pickled zucchini mint tartlet

**SMOKED COD FRITTERS**,  
horseradish cream, lemon cheek

**PRESSED LAMB BELLY**,  
smoked pimento salsa, hazelnuts

**SHER WAGYU BEEF  
TARTARE**, egg crumble,  
brioche toast

**50 GRAM BURGER**,  
melted cheese, pickle,  
house ketchup

**SPRING PEA TART**  
broad bean, dehydrated feta

**SEARED SCALLOP**,  
ox cheek, cauliflower foam

**TWO BITE SIZE BEEF  
& MUSHROOM PIE**,  
hp sauce

**WOODSIDE GOATS CURD**,  
shallot & local asparagus tart

**FANCY HOT DOG -  
CHORIZO**,  
pepper escabeche,  
cabbage, dijon mustard

**PRAWN POT STICKER**,  
smoked paprika, citrus aioli

**SPANNER CRAB**

**CROQUETTE**  
pancetta, parsley

**2 BITE SIZE CHICKEN PIE**  
leek, parsley

**PIZZETTE**

**ARTISAN PROSCUITTO**,  
manzinelli olives,  
stretched mozzarella

**MR. JONES' POTATOES**,  
young leek, truffled pecorino

create

# Street Food

**1 ITEMS**  
**\$5 PER PERSON**

**2 ITEMS**  
**\$9 PER PERSON**

**4 ITEMS**  
**\$17 PER PERSON**

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**CRISP FISH SOFT SHELL TACO,**  
chilli slaw, yuzu mayo

**STOUT BRAISED BEEF CHEEK,**  
sauerkraut, toasted slider

**SOFT SHELL TACO,**  
pigs belly, pineapple salsa

**PULLED LAMB SLIDER,**  
mint salsa, jalapeno

**GRILLED PORTOBELLO MUSHROOM TACO,**  
pumpkin seed salsa, soft feta

**CHORIZO SLIDER,**  
chilli, piquillo pepper & coriander

**CHICKEN SOFT SHELL TACO,**  
tomatillo salsa, avocado

**CHILLI PRAWN,**  
blackened corn, coriander,  
avocado tostada

**SUCKLING PIG,** black  
sesame kim chi, soft roll

create

# Lux Menu

**1 ITEMS**  
**\$5 PER PERSON**

**2 ITEMS**  
**\$9 PER PERSON**

**4 ITEMS**  
**\$17 PER PERSON**

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**SPRING PEA, PRESSED  
HAM HOCK,**  
smoked wild garlic foam

**CURED BONITO, CRISP  
JAMON,**  
compressed apple, baby  
radish, caper vinaigrette

**SMOKED POTATO &  
YOUNG LEEK CROQUETTE,**  
truffle, sea salt, aioli

**HOUSE SMOKED TROUT,**  
egg yolk, celery leaf,  
horseradish tart

**AVON VALLEY RABBIT,  
OYSTER MUSHROOMS,**  
shallots, mustard aioli

**POTTED PORK,**  
golden brioche, mustard fruits

**SEARED SCALLOP,**  
beetroot gel, morcilla crumbs

**PASTRAMI TOASTIE,**  
dill pickle, mustard, pecorino

**WHITEFISH CEVICHE,**  
saffron rouille, daikon, shiso leaf

**LAMB TARTARE,**  
crushed pea, air dried  
feta, apple mint

create

# Sit Down Grazing

**2 COURSE GRAZING**  
\$67 PER PERSON

**3 COURSE GRAZING**  
\$82 PER PERSON

**4 COURSE GRAZING**  
\$95 PER PERSON

**TWO SIDE DISHES**  
\$5 PER PERSON

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**ALL DISHES SERVED FROM THE CENTRE OF THE TABLE - PLEASE SELECT TWO FROM EACH COURSE**

**ARTISAN SOURDOUGH,**  
mytleford butter

## **BEGINNING**

**YARRA VALLEY RABBIT,**  
nashi pear, charred baby  
leeks, mustard gel

**SHER WAGYU BEEF,**  
crushed peas, buffalo  
mozzarella, shiso leaf

**KOO WEE RUP**  
**ASPARAGUS,** hazelnuts,  
parmesan crumble, labna

**KINGFISH CEVICHE,** soused  
fennel, chilli, mint, white ginger

**KYNETON PRESSED**  
**VEAL,** white anchovies,  
breakfast radishes, capers

## **MIDDLE**

**WOODEND LAMB,** braised  
cos hearts & peas, ewes milk curd

**WIMMERA DUCK CONFIT,**  
cotechino, freekah, baked  
red onions, oregano

**72 HOUR ROMSEY RANGE**  
**BEEF SHORT RIB,**  
celeriac, kale, onion crisps

**BERKSHIRE PORK BELLY,**  
savoy cabbage, smithies  
apples, gribiche vinaigrette

**LOCAL SNAPPER,**  
escabeche broth, steamed clams,  
dill flowers, cobram olive oil

- side dishes designed by  
menu arrangement

create

# Sit Down Grazing

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\$67 PER PERSON

**3 COURSE GRAZING**  
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**4 COURSE GRAZING**  
\$95 PER PERSON

**TWO SIDE DISHES**  
\$5 PER PERSON

## **SWEET END**

### **CARAMELISED BRIOCHE TOAST,**

orange curd, bitter chocolate dust

### **ROASTED SUMMER FRUITS, VANILLA SYRUP,**

honeyed mascarpone, bee pollen

### **CHOCOLATE TORTE,**

chestnut cream, ruby grapefruit

### **SPICED APPLE, BLACKBERRY & ALMOND CRUMBLE,**

chantilly cream

### **DE CONSTRUCTED LAMINGTON - CHOCOLATE SOIL,**

dehydrated coconut,  
77 degree fruit preserve

### **ETON MESS - RED HILL STRAWBERRIES,**

vanilla meringue, clotted cream

### **POTTED LEMON CHEESE CAKE,**

lemon balm, toasted  
ginger biscuit crumbs

## **CHEESE**

### **SELECTION OF VICTORIAN AND EUROPEAN CHEESES**

with house lavosh,  
muscatels & chutney

### **WELSH RAREBIT - MELTED CHEDDAR,**

yellow mustard,  
worcestershire sauce

### **AGED CLOTH WRAPPED CHEDDAR,**

sage & onion croquette,  
watercress pepper salad

# Beverage Concepts

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## EVENT PACKAGE

**SCOTCHMANS – THE HILL  
SAUVIGNON BLANC,**  
Adelaide / Marlborough NZ

**SCOTCHMANS – THE HILL**  
Shiraz, Adelaide SA

**SCOTCHMANS – THE HILL  
CUVEE BRUT,**  
Multi Regional, VIC

**CARLTON DRAUGHT**

**CASCADE PREMIUM LIGHT**

**SPARKLING  
MINERAL WATER**

**ASSORTED SOFT DRINKS**

## PRICING

**3 HOUR PACKAGE  
\$35 PER PERSON**

**4 HOUR PACKAGE  
\$41 PER PERSON**

**5 HOUR PACKAGE  
\$47 PER PERSON**

**ADD AN EXTRA HOUR  
\$8 PER PERSON,  
PER HOUR**

# Beverage Concepts

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## LUX PACKAGE

**THE LANE BLANC DE BLANC  
"LOIS",**  
Adelaide Hills, SA

**CHOOSE 2 WHITE  
AND 2 RED**

**BABICH BLACK LABEL  
SAUVIGNON BLANC,**  
Marlborough, NZ

**STICKS CHARDONNAY,**  
Yarra Valley, VIC

**INGRAM ROAD PINOT  
GRIGIO,**  
Yarra Valley, VIC

**LEEWIN ESTATE RIESLING,**  
Margaret River, WA

**SEVENHILL CELLARS FOUR  
BUCKETS GRENACHE ROSE,**  
Clare Valley, SA

**INGRAM ROAD PINOT  
NOIR,**  
Yarra Valley, VIC

**ST HALLET BLACK CLAY,**  
Barossa, SA

**JUNIPER CROSSING  
CABERNET / MERLOT,**  
Margaret River, WA

**HENSCHKE HENRY SEVEN  
SGV,**  
Eden Valley, SA

**CARLTON DRAUGHT**

**CASCADE PREMIUM LIGHT**

**SPARKLING  
MINERAL WATER**

**ASSORTED SOFT DRINKS**

## PRICING

**3 HOUR PACKAGE  
\$43 PER PERSON**

**4 HOUR PACKAGE  
\$45 PER PERSON**

**5 HOUR PACKAGE  
\$55 PER PERSON**

**ADD AN EXTRA HOUR  
\$6 PER PERSON, PER HOUR**

# Beverage Concepts

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## LOCAL & INTERNATIONAL BEER & WINE UPGRADES

**DIRTY GRANNY  
APPLE CIDER**

**CORONA EXTRA**

**PERONI NASTRO AZZURRO**

**ASAHI**

**BECKS**

**ADD AN EXTRA  
\$4 PER PERSON PER HOUR**

## CHAMPAGNE UPGRADE

**JOSEF CHROMY – PEPIK  
SPARKLING**  
Rose, Relbia, TAS

**ADD \$5 PER PERSON  
PER HOUR**

**CROSER NV, SA**

**ADD \$7 PER PERSON  
PER HOUR**

**LANSON NV BRUT,**  
Champagne, FRA

**ADD \$15 PER PERSON  
PER HOUR**

## SPIRITS

**BASIC SPIRITS SELECTION**

**VODKA / GIN /  
BOURBON / SCOTCH**

**ADD \$6 PER PERSON  
PER HOUR**

## APERTIFS

**PIMMS + LEMONADE W.  
FRESH ORANGE,**  
lemon, cucumber, strawberry, mint

**CAMPARI + FRESH  
ORANGE,**  
campari, orange juice, soda  
water, fresh orange

**ADD \$6 PER UNIT**



# Beverage Concepts

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## COCKTAILS

### WATERMELON MOJITOS

fresh watermelon, white rum,  
lime, mint, ginger ale

### TEQUILA + SAGE SMASH

tequila, lemon, sage, honey syrup

### GRAPEFRUIT CAPRIOSKA

vodka, grapefruit,  
sugar, crushed ice

### FROZEN LEMON MARGARITAS

tequila, cointreau,  
lemon syrup, salt

### CLASSIC COSMOPOLITAN

cointreau, vodka,  
cranberry juice, lime

### MIMOSA

champagne, grand marnier,  
freshly squeezed orange juice

### WHITE SANGRIA

lychee liquor, orange, lemon, mint,  
lychee, ginger beer / soda water

### SAILOR JERRY'S

sailor jerry rum, fresh  
lime, ginger beer

### ADD \$9 PER COCKTAIL

## INFUSED FRESH FRUIT SPRITZERS

Includes glass beverage  
dispenser and your choice of  
stemless wine glasses OR glass  
milk bottles OR mason jars

### CUSTOM MADE BEVERAGES INCLUDE;

### TRADITIONAL LEMONADE

### LAVENDER + MINT

### WATERMELON, CUCUMBER + MINT

### STRAWBERRY + LIME

### ORANGE, CUCUMBER + THYME

### ELDERFLOWER, MINT + LEMON

### LEMON + BLUEBERRY

### CHARGED PER 50L DISPENSER. \$90 EACH