

Stand up - Canape

9 ITEMS
\$33 PER PERSON

10 ITEMS
\$35 PER PERSON

12 ITEMS
\$43 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

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- Stand Up Canape

7 ITEMS
\$33 PER PERSON

9 ITEMS
\$39 PER PERSON

12 ITEMS
\$45 PER PERSON

**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

Bowl Food Menu

**9 CANAPE+ 2 BOWL FOOD
\$49 PER PERSON**

**10 CANAPE + 3 BOWL
FOOD
\$57 PER PERSON**

**ADDITIONAL BOWL FOOD
\$11 PER PERSON**

MUSCOVY DUCK,
freekah, goats curd, cranberries,
breakfast radishes

**WOODEND MILK FED
LAMB,** organic chickpeas,
labne, basil mint salad

CRISP WHITE FISH ,
triple cooked chips, lemon mayo

MILAWA CHICKEN TAGINE,
warm grains, sumac dust, raisins

PRAWN CEVICHE, pancho
crumbed scallop, cucumber,
chilli & viet mint salad

**BERKSHIRE POACHED
PORK BELLY,** green
apple, celery, yuzu pickle

HEIRLOOM CARROTS,
smoked goats curd, ancient
grain, watercress, pomegranate

**CRISP BUFFALO MILK
HALOUMI,** hazlenut
dukkah, green tomato relish

SCALLOPS, spiced
cauliflower, heirloom
tomatoes, flowerdale herbs

**SALT & PEPPER CRISP
CHICKEN,** coleslaw, kewpie

**SLOW BRAISED LAMB
SHOULDER,** giant cous cous,
parsley, flatbread, spiced yoghurt

**TOVA ESTATES DRY AGED
SCOTCH FILLET,** confit
dobson potatoes, tarrago aioli

SWEET BOWL FOOD

ESPRESSO TRIFLE MARTINI,
yea marscapone, chocolate soil

CRANACHAN, organic oats,
raspberry slush, chantilly cream

**BRIOCHE FRENCH
TOAST,** caramelised
banana, walnut crumble

**CALLEBAUT CHOCOLATE
CINNAMON SPONGE,**
compressed pear,
aniseed pear chutney

**LEATHERWOOD
HONEYCOMB,** dark chocolate
mousse, orange zest

ETON MESS, red
hill strawberries, vanilla
meringue, clotted cream

create

Savoury Cheese Bowl Food

1 ITEMS
\$9 PER PERSON

WELSH RAREBIT,

melted cheddar, yellow mustard,
worcestershire sauce

MAC & CHEESE,

hazlenut crumbs, fine herbs

ARTISAN PARMESAN

"ICE CREAM", organic
corn bread, cobram olive oil

**AGED CLOTH WRAPPED
CHEDDAR,**

sage & onion croquette,
watercress pepper salad

STILTON, crusty

bread & chutney

create

Pop - up Food Concepts

PRICE ON APPLICATION

CHARCUTERIE GRAZING STATION

PHILIPAS BREADS - olive,
seeded grains, ciabatta

CURED MEATS - charred
san jose chorizo, artisan local
prosciutto, pistachio mortadella,
sopressa traditional, veneto salami

pickles, relishes

DIPS & SPECIALTY

spiced hummus, air dried
chickeaps, cobram olive oil

green olive tapenade,
toasted almonds, capers

raw apple, compressed
fennel, mint lemon olive oil

house pickles - breakfast
radish, cucumber, white onion

white anchovy pots,
parsley, torn mozzarella

CHEESE, ewes milk pecorino
romano, house lavosh

OYSTER BAR

**SELECTION OF SEASONAL
OYSTERS**, freshly shucked

OYSTERS clare delune, rusty
wire, moonlight kiss, st helens,
angasi, barilla bay, coffin bay

GARNISHES

SHUCKED NATURAL,
lemon cheek

KILPATRICK, smoked
pancetta, worcestershire
reduction, parsley cress

SHALLOT SOUBISE red
wine jelly, red chard leaf

**APPLE CIDER
FOAM**, black salt

CUCUMBER GRANITE,
chili, coriander cress

GOLDEN BRIOCHE GRATIN,
wild garlic, parsley, manchego

WASABI, finger lime, shiso leaf

DESSERT BAR

MACARON CUPCAKE
potted, press, djelly, tart

potted, press, djelly, tart usty
wire, moonlight kiss, st helens,
angasi, barilla bay, coffin bay

Beverage Concepts

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

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

LEEUWIN 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
\$8 PER PERSON, PER HOUR**

Beverage Concepts

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

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