



FUNCTIONS MENU

CANAPES (min 20 people)

Select 3 items	\$12 per person
Select 4 items	\$15 per person
Select 5 items	\$18 per person

Arancini Risotto flavoured with basil, sundried tomato or parmesan crumbed and crisp fried (v)

Party Pies a selection of lamb and rosemary, curried chicken & pepper steak

Assorted Nori Rolls (v, gf)

Fish Goujons with a tartare dipping sauce

Mini Quiche a selection of lorraine & vegetable (vo)

Home-made Sausage Rolls served with tomato sauce

Vegetable Croquettes mixed vegetable crumbed and crisp fried w/ spiced tomato relish (v)

PLATTERS (platters cater for 20+ pax)

Assorted Deli Style Sandwiches \$60 (v,gf)

Bread & Dips \$55

toasted turkish bread served with a trio of dips (v, gfo)

Australian Cheeseboard \$65 (v,gfo)

fine Australian cheddar, blue and brie accompanied with dried fruit and grapes, quince paste, water crackers and grissini sticks

Asian Platter \$95

dim sims, dumplings, spring rolls, assorted nori rolls & vegetable samosa w/ dipping sauce

Hot Platter \$110

a selection of party pies, homemade sausage rolls, chicken wings, prawn twisters and fish goujons

Antipasto platter \$115 (gfo)

marinated vegetables and cured meats, served w/ lightly toasted bread & grissini

Bruschetta

toasted rondels of French bread w/ salsa

mixture of tomato, onion and basil (gfo,v) or chorizo, tomato & olive (gf)



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DINNER

Choice of Main Only	\$29 per person
Choice of Main and Dessert	\$35 per person
Choice of Entrée and Main	\$38 per person
3 course, Entrée, Main & Dessert	\$50 per person

ENTREES

Chicken Caesar Salad cos lettuce, crisp bacon, parmesan and chicken breast w/ coddled egg (vo,gfo)

Salmon Tartar fresh and smoked atlantic salmon, salad greens, lime aioli and crisp bread (gf)

Roast Pumpkin & Quinoa Salad pumpkin, quinoa and spinach tossed w/ white wine vinaigrette (v,gf)

Caramelised Onion & Brie Tart micro salad basil oil (v)

Crispy Fried Chicken Wings with honey soy and micro salad (gf)

Cider Battered Flathead Fillets tartare sauce w/ thick cut curly fries

MAINS

Grilled Porterhouse Steak (served medium) sweet potato mash, seasonal vegetables w/ red wine Jus (gf)

Oven Roasted Salmon Fillet watercress and fennel salad, crushed potato w/ lemon butter sauce (gf)

Braised Pork Belly w/ soy & ginger, jasmine rice, braised bok choy w/ apple & cinnamon compote (gf)

Chicken Breast wrapped in bacon, anna potato, parsnip puree, green beans finished w/ chicken jus (gf)

Beef Cheeks parmesan mash, broccolini, poaching liquor and gremolata (gf)

Pumpkin, Sundried Tomato & Spinach Filo Parcel honey roasted root vegetables and capsicum coulis (v)

DESSERT

Sticky Date Pudding w/ butterscotch sauce & vanilla ice cream (v)

Brandy Snap Basket w/ pastry cream, fresh fruit & coulis (v)

Mini Pavlova, passionfruit coulis, vanilla ice cream (v,gf)

Apple Crumble, pouring cream and vanilla ice cream (v)

Strawberry Meringue Smash w/ mint and cointreau (v,gf)

Chocolate Overload mousse, brownie, soil, and sauce (v,gf)



DIVERS TAVERN