



function packages

starters

OPTION 1= \$15 PLEASE CHOOSE 3 ITEMS FOR PRE-DINNER
OPTION 2= \$24 PLEASE CHOOSE 4 ITEMS +1 SUBSTANTIAL
OPTION 3= \$30 PLEASE CHOOSE 5 ITEMS +2 SUBSTANTIAL
OPTION 4= \$38 PLEASE CHOOSE 6 ITEMS +3 SUBSTANTIAL
ADD A SLIDER \$6

canapes

- Mini brioche toasties, tarragon spinach, Swiss cheese, shaved leg ham
- Sweet pea and mint arancini, Manchego dust, preserved lemon aioli **V**
- Homemade BBQ pork spring roll, spiced plum sauce
- Southern fried chicken skewers, chipotle mayo, green shallots **GF**
- Dumplings including prawn, chicken and vegetarian, served on Asian spoons
- Petite braised beef & ale pie, mushie minted peas
- Grilled calamari and Trunkey Creek chorizo skewers, saffron aioli **GF**
- Lightly spiced jalapeno popper w cream cheese & smoked chipotle mayo **V**
- Pork belly pie, apple compote, crackling crumbs
- Rangers Valley wagyu beef, black truffle mayo, poppy seed baguette
- Organic chicken, pistachio, tarragon en croute
- King prawn & aioli sandwich pillows
- Warm truffle forest mushroom and parmesan tarts **V**
- Avocado and tomato bruschetta on sour dough croute **V**
- Smoked Tasmanian salmon, pearls, crème fraiche, squid cracker **GF**

V VEGETARIAN **GF** GLUTEN FREE **GFO** GLUTEN FREE OPTION





substantial

LITTLE BOXES & BOWLS

- Sticky pressed pork belly w pancetta hash & apple salad **GF**
- Sautéed handmade potato and confit garlic gnocchi, forest mushrooms, shaved parmesan **V**
- Tarragon & garlic crumbed barramundi, French fries, tartare sauce
- Chicken & rosemary chipolata, Dutch cream potato, sweet onion crisps **GF**
- Petite American style hotdogs, mustard, ketchup and French fries
- Grilled king prawn skewers, lemon kewpie, chive garlic butter crumb
- Flash fried salt & pepper calamari, rocket salad, garlic aioli **GFO**
- Wok fried prawn & pork, Asian vegetables, hokkien noodles
- Potted shepherd's pie w creamy Dutch cream potato mash

sliders

SLIDER ADD ON \$6 PP

- Smoked Huon salmon, rocket, lemon, crème fraiche, shaved cucumber
- Zucchini and chickpea rissole, salsa verde, salad leaves **V**
- Oregano lamb fillet, hummus, chargrilled red pepper & rocket
- New York cheese burger, caramelised onion, tomato ketchup, American cheddar
- Golden fried chicken schnitzel, lettuce, tomato, mayo
- Smoked pulled pork slider, fennel & apple slaw, spicy chipotle
- Mini Angus steak on little sweet rolls, mustard mayo, sweet onion & beetroot relish
- Candied pork belly, apple relish, red slaw

set menu

SET MENU 2 COURSE- PLEASE SELECT 2 ITEMS FOR EACH COURSE \$39

SET MENU 3 COURSE- PLEASE SELECT 2 ITEMS FOR EACH COURSE \$49

SET MENUS INCLUDE ARTISAN BREAD ROLL & BUTTER

ENTRÉES

- Prosciutto insalata, asparagus, wood fire crostini , parmesan, Zatar spiced hummus, heirloom tomatoes ^{GFO}
- Fresh king prawns avocado timbale, heirloom tomato & coriander bruschetta, Marie Rose sauce, fine baby herbs ^{GF}
- Organic New Zealand lamb cutlet parmesan crumbed, Romesco sauce
- Hawkesbury River Szechuan salt & pepper calamari, garlic aioli, chili & rocket
- Semolina crusted potato & sage gnocchi w twice cooked braised wagyu beef cheek ragout, shaved pecorino and fresh baby peas
- Butter poached chicken Caesar salad, w shaved parmesan, poached hens egg, smoked crispy bacon chards, house made dressing & sourdough croutes ^{GFO}
- Amelia Park lamb ribs, spice rubbed, smoked and slow cooked to perfection served w tzatziki and caramelised lemon
- Organic chicken & coconut Malay satay brochettes, cooked over hot rocks & served w mango & coriander salsa ^{GF}

MAINS

- Southern Prime sirloin steak, char grilled and served w potato dauphinoise, speck & beans, truss tomato & red wine jus ^{GF}
- Classic chasseur confit breast of chicken, creamed potatoes, mushrooms, smoked speck, roasted eschallots and broccolini, chicken & tarragon jus ^{GF}
- Pan roast Cone Bay barramundi, saffron risotto, buttered green beans, lemon & chive beurre blanc ^{GF}
- Melting Huon River salmon fillet, king prawn mash, butter poached asparagus, tomato, sumac and pomegranate dressing ^{GF}
- Slow roasted Junee lamb rump, mint & pea skordalia, caramelised onion puree, broccolini, lamb jus ^{GF}
- Berkshire pork cutlet, crackling, crushed lemon thyme baby potatoes, broccolini, apple cider jus ^{GF}
- Slow cooked Ranger Valley beef cheek, desiree potato and confit garlic mash, pearl onions, watercress ^{GF}

DESSERTS

- Hand crafted Callebaut milk chocolate tart, saffron anglaise, Ferrero Rocher gelato
- Coconut panna cotta, raspberry fluid gel, black sesame tuille ^{GFO}
- Warm gooey chocolate and hazelnut fondant, vanilla bean ice cream, chocolate soil
- Classic vanilla bean brulee, toffee crust, almond biscotto, petite berry salad
- Passionfruit pavlova, whipped cream, micro fruit salad, fresh berries ^{GF}
- Burnt meringue and lemon curd tart, honeycomb & berry garden, sauce anglaise
- Sticky date pudding, butter scotch sauce, Mersey Valley double cream



buffet packages

BRONZE BUFFET PACKAGE \$36 - 2 SALADS, 2 HOT DISHES, 1 DESSERT

SILVER BUFFET PACKAGE \$42 - 3 SALADS, 3 HOT DISHES, 2 DESSERT

GOLD BUFFET PACKAGE \$48 - 3 SALADS, 4 HOT DISHES, 2 DESSERT

ALL BUFFET PACKAGES INCLUDE ARTISAN BREAD ROLL & BUTTER

SALADS

- Maple roasted pumpkin w spiced chick peas, baby spinach, feta and hazelnuts **GF** **V**
- Caesar salad, baby coz, sour dough croutons, shaved parmesan, smoked speck, poached hens egg, house dressing
- Shaken garden salad, tomato, cucumber, carrot curls, beetroot, honey & seeded mustard dressing **GF**
- Creamy German style potato salad, baby peas, bacon, pickle & seeded mustard mayonnaise dressing **V**
- Char grilled vegetables, rocket, toasted pine nuts, lemon dill dressing **VE**
- Baby beetroot & roasted carrots, goats cheese w toasted walnuts and parsley **V**
- Penne pasta w chorizo, semi dried tomato, capers, red peppers & rocket
- Classic Greek salad, tomato, cucumber, red onion, crumbled feta, Kalamata olives & oregano dressing **GF** **V**

MAINS

- Pan roasted chicken breast supreme w braised baby peas, speck, mint & onions, red wine & thyme jus, whipped mash potatoes **GF**
- Char grilled grain fed sirloin served pink w roasted thyme & garlic chat potatoes, roasted garlic jus **GF**
- Baked fresh fish fillet w steamed broccolini, cherry tomato & baby caper salsa, lemon beurre blanc **GF**
- Prosciutto & thyme confit chicken slow cooked & served honey roasted carrots, creamy white wine mushroom sauce
- Sautéed potato gnocchi, confit garlic, forest mushroom & parmesan **V**
- Cowra lamb shanks slow braised in red wine & served w roasted root seasonal vegetables, minted baby peas **GF**
- 16-hour sticky Asian beef short rib, stir fried vegetables, hoisin dressing
- Amelia Park crispy skin pork belly, sweet potato & red onion hash, buttered greens, traditional apple sauce **GF**
- Beef stroganoff, sour cream, gherkins, buttered penne pasta, fresh herbs
- Pumpkin and ricotta tortellini, creamy baby spinach, pangrattato crumbs, shaved parmesan **V**

DESSERTS - SERVED ON PLATTERS TO THE TABLE

- Hand crafted Callebaut milk chocolate tart, Ferrero Rocher chocolate mousse
- Classic vanilla bean brulee, toffee crust, almond biscotto, petite berry salad
- Classic opera dessert, chocolate layers w hazelnuts and butter cream
- Caramelised salted caramel apple tart
- Raspberry and watermelon cream kiss
- Passionfruit Eton mess, whipped cream, micro fruit salad, fresh berries
- Burnt meringue and lemon curd tart
- Oriental Japanese Yuzu orange & black sesame charlotte
- Strawberry & banana mini spheres
- Warm sticky date pudding, butter scotch sauce, Mersey Valley double cream



childrens menu

CHILDREN 12 & UNDER CHILDREN'S 2 COURSE MENU \$16.50

MAIN

- Chicken breast nuggets lightly fried served w chips & tomato sauce
- Cheese burger sliders w melted cheese served on a sweetened milk bun & chips
- Tempura fish cocktails lightly fried w tartare sauce & chips
- Spaghetti bolognaise w shaved parmesan & fresh basil
- Grilled steak w seasonal vegetables & red wine jus

DESSERT

- Vanilla bean ice cream w your choice of toppings
- Double milk chocolate mousse w whipped cream
- Fresh fruit salad w vanilla ice cream



shared platters

FRESH SEASONAL FRUITS \$70 GF VE

TO BE SHARED BETWEEN 8-10 GUESTS

- A beautiful selection of fresh local and tropical fruits served w honey yoghurt & mint syrup

CHARCUTERIE PLATTER \$110

TO BE SHARED BETWEEN 8-10 GUESTS

- Cured sliced meats including leg ham, handmade salamis, Jamon Iberico, marinated local olives, spiced Labneh and cherry Boccocini w grilled Turkish bread and grissini

GOURMET SHARING PLATTER \$130

TO BE SHARED BETWEEN 8-10 GUESTS

- Selection of char grilled seasonal vegetables, crumbed haloumi, marinated local olives, Locally sourced salt & pepper squid, handmade beef & Shiraz petite pies, house made dips served w toasted sour dough and lavosh crackers

EASLANE INSPIRED METRE LONG CHEESE BOARD \$140 V

TO BE SHARED BETWEEN 8-10 GUESTS

- Served w wood fired fig & raisin sourdough, assorted crackers & lavosh crisps, quince gel, our cheeses are hand selected by our Executive Chef
- Mauri Taleggio, Lombardy, Italy, semi soft washed rind - strong aroma with a fruity tang
- Bleu de Laqueuille, Auvergne, France, rich blue cheese with a creamy, smooth texture
- Trinity Cellars Cheddar, Gippsland, Victoria, strong, bitey and buttery

ARTISAN SANDWICH PLATTER \$80.00

TO BE SHARED BETWEEN 8 - 10 GUESTS

- A beautiful section of fresh mini rolls, ribbon sandwiches and wraps

GOURMET PASTRY PLATTER \$70.00 V

TO BE SHARED BETWEEN 8 - 10 GUESTS

- A selection of freshly baked French style pastries and nanas soda scones w vanilla bean whipped cream, Hanks jams, preserves condiments



Beverage packages

STANDARD PACKAGE

3 HOURS \$29 PER PERSON

4 HOURS \$35 PER PERSON

TAP BEER

- Hahn Light
- XXXX
- Toohey's New
- Carlton Draught

HOUSE WINE

- Angove's Bubbles
- Angove's Semillon Sauvignon Blanc
- Angove's Chardonnay
- Angove's Cabernet Merlot

POST MIX SOFT DRINKS AND JUICES.

PREMIUM PACKAGE

3 HOURS \$39 PER PERSON

4 HOURS \$45 PER PERSON

BEER

- 1 x Craft Lager
- 1 x Craft Pale Ale
- 1 x Craft Apple Cider

WINE

- Azahara Sparkling Chardonnay
- Anchorage Semillon Sauvignon Blanc
- Anchorage Cabernet Merlot

POST MIX SOFT DRINKS AND JUICES.

CRAFT BEER PACKAGE

3 HOURS \$49 PER PERSON

4 HOURS \$55 PER PERSON

BEER

- Full Range of Craft Tap Beer
- Full Range of Craft Tap Cider

WINE

- Full selection of premium wines available by the glass

BOTTLED SPARKLING MINERAL WATER, POST MIX SOFT DRINKS AND JUICES

ESPRESSO COFFEE AND TEA

Please be advised all the above packages are a guide only, let us know if you would like something different and we can tailor a package for you. All the above beverage packages are bar service only, please enquire if you require full table service.

BAR TAB

We can tailor a beverage package to suit any event. Let us know which beverages you would like available and set a monetary limit and we can keep you informed as to your bar tab status throughout the function.



WINDSOR RSL

WINDSOR RSL 36 ARGYLE STREET, WINDSOR