



WIN | DSORÉ

function packages

canapes

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 \$6PP

MINIMUM 30 PAX

- 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
- 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
- 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

MINIMUM 50 PAX

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**
- 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**
- 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

MINIMUM 30 PAX

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 **VE** vegetables, rocket, toasted pine nuts, lemon dill dressing
- 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**
- 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
- Passionfruit Eton mess, whipped cream, micro fruit salad, fresh berries
- Warm sticky date pudding, butter scotch sauce, Mersey Valley double cream



banquet menu

Served down the centre of the table to be shared amongst family and friends, \$35pp (Children, \$16.50pp)

Minimum 15 people apply. Bookings essential

ITALIAN

Hawkesbury River salt & pepper
calamari, garlic aioli, chili
Golden fried house made arancini
w truffle mayo
Toasted ciabatta w confit garlic & chive butter
A selection of famous Three Pepper Pizza's
Penne arrabbiata (V)-penne in tomato
& chilli sauce
Tortellini alla boscaiola - veal tortellini,
bacon, mushrooms, parsley
creamy white wine sauce
Mixed Italian garden salad,
balsamic dressing

AMERICANA

Mac and cheese poppers
Southern fried chicken wings w
hot sauce & aioli
Toasted garlic brioche style corn bread
Selection of 3 of our EASY LANE slider burgers
New York style giant pizza slabs
Loaded bacon, tomato, cheese french fries
BBQ buttered corn pops,
Manchego cheese, smoked paprika
American style chopped salad
w ranch dressing



childrens menu

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

MAIN

- Chicken breast nuggets lightly fried served w chips & tomato sauce
- Cheeseburger 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 Bocconcini 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 and quince gel
- 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 selection 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

- Step by Step Brut Cuvee
- Anchorage Semillon Sauvignon Blanc
- Angoves Shiraz Cabernet

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

- Lock & Key Sparkling Chardonnay Pinot Noir
- Alkoomi Semillon Sauvignon Blanc
- Smith & Hooper Cabernet Sauvignon 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

Select two of the following whites:

- Ara Pinot Gris
- Miles from Nowhere Sauvignon Blanc
- Lark Hill Riesling

Select two of the following reds:

- Roaring 40's Pinot Noir
- Lock Hill Shiraz
- Smith & Hooper Cabernet Sauvignon Merlot
- Heathvale Cabernet Sauvignon

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.



WIN | DSOR

WINDSOR RSL 36 ARGYLE STREET, WINDSOR