

artie & MAI

EAT AND DRINK

FUNCTIONS

NO ROOM HIRE BUT MINIMUM SPENDS APPLY · CAKEAGE CHARGES APPLY AT \$3 PER PERSON

➔ GLUTEN FREE OPTIONS AVAILABLE FOR ALL PACKAGES ←

WE ALWAYS USE FRESH & SEASONAL INGREDIENTS THEREFORE SOME ITEMS ARE SUBJECT TO CHANGE

COCKTAIL

\$27^{PP}

Tequila & lime marinated olives
Sweet corn fritter w/ prawn & avocado
Goats cheese, pumpkin & beetroot tarts
Seasonal arancini w/ aioli
Beef & bacon meatball w/ house relish

ADD SOME SWEET STUFF FOR \$6

Brownie bites w/ berry coulis
Berry filled doughnuts w/ cinnamon sugar

OR SOME CHEESE BOARDS FOR \$7

Selection of soft & hard cheeses w/ pear paste

MAIBLES FEAST

\$33^{PP}

Tequila & lime marinated olives
Stuffed mini capsicums w/ sticky balsamic
Goats cheese, pumpkin & beetroot tarts
Salt & pepper squid w/ coriander mayo
Seasonal arancini w/ aioli
Mixed sliders – pulled pork, shredded beef & fish

ADD SOME SWEET STUFF FOR \$6

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Berry filled doughnuts w/ cinnamon sugar

OR SOME CHEESE BOARDS FOR \$7

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ARTHURS FEAST

\$39^{PP}

Tequila & lime marinated olives
Smoked salmon blini w/ horseradish
Crispy pork belly bites
Salt & pepper squid w/coriander mayo
Seasonal arancini w/ aioli
Harissa rubbed lamb tortilla w/ tzatziki
Stuffed mini capsicums w/ sticky balsamic
Pizza plate spread

ADD SOME SWEET STUFF FOR \$6

Brownie Bites w/ berry coulis
Berry filled doughnuts w/ cinnamon sugar

OR SOME CHEESE BOARDS FOR \$7

Selection of soft & hard cheeses w/ pear paste

THE BANQUET

\$59^{PP}

SMALL PLATE STARTERS

Salt & pepper squid w/coriander mayo
Stuffed mini capsicums w/ sticky balsamic
Beef & bacon meatball w/ house relish

THE MAIN SPREAD

Baked whole salmon w/ lemon & caper
Slow roasted & carved beef striploin w/ béarnaise & jus
Served w/ blanched green beans, cherry tomatoes, almond & burnt butter

ADD SOME SWEET STUFF FOR \$10

Lemon & passionfruit posset w/ shaved coconut
Seasonal mousse w/ biscotti