

FUNCTIONS 2025

ATSCOTCH COLLEGE



INTRODUCTION

Successful catering, for meetings and functions, requires forward planning, flexible resources, and experience in preparing menus that satisfy a wide range of dietary and cultural preferences. Chartwells aim to provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our objective is to offer a range of options that can be further tailored to suit your needs, as required, and we pride ourselves on our fresh food philosophy underpinned by the use of seasonal produce.

If you would like to discuss your event, or would prefer a tailored proposal, please contact your Events Manager on the contact numbers below.

Michelle Dierkx

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Tel: 9810 4122

TERMS & CONDITIONS

DIETARY REQUIREMENTS

We can provide a range of choices that include vegetarian, vegan, lactose & low gluten. Please advise us of any specific dietary requirements at the time of booking. Other dietary requirements, such as Halal or Kosher, may incur additional food and transport costs and will be advised accordingly.

MINIMUM NUMBERS

Certain parts of our catering are subjected to minimum numbers of 10. Please enquire if you are unsure.

HOW WE CHARGE

All prices in this selector include food and preparation labour and are inclusive of GST. Delivery is included to easy access areas; however, some areas may incur additional labour charge (For example, buildings with only stair access). Functions requiring staff and linen will be quoted accordingly. All prices in this selector are for Monday to Friday delivery between the hours of 8am and concluded by 5pm. For events outside these hours, including weekends, public holidays and non-school term periods, please contact us and we will provide a quote based on the information provided.

NOTICE PERIOD

Orders must be placed within a 48-hour notice period. We regret some options may not be available when minimum notice has not been given. We may substitute some items in this instance.

CANCELLATION POLICY

Cancellations within 2 working days of the event may result in a cancellation fee.

We require final numbers within 72 hours of the event. Small increases in numbers may be accepted depending on menu; some substitutions may be required if numbers increase within this time frame

BREAKFAST

BUILD YOUR OWN – BUFFET STYLE

seasonal fruit pot, young mint (gf,df,ve)	2.3
vanilla greek yoghurt pots, granola (veg)	2.4
bircher muesli, oat milk, poached seasonal fruit (ve, df,gf)	2.3
toasted banana bread, whipped maple butter (veg)	3.0
our own baked small muffin (veg) chefs selection of mini filled muffins	1.5
our own baked medium apple & blueberry muffin (veg)	2.6
medium savoury muffin with corn, chives, cheddar	2.6
pear & raspberry loaf with honey mascarpone (veg)	3.1
croissant, butter, berry jam (veg)	2.5
mini danish (1pp) (veg)	3.1
fruit-based smoothie 200ml (min 10) (gf, veg)	3.2

HOT SELECTION

breakfast frittata (veg) roasted sweet potato, red onion, thyme, cherry tomatoes	3.0
toasted smashed avocado sourdough (ve, df) charred vine tomatoes, roasted chickpeas & pepitas	2.9
ham & cheese croissant (veg)	3.1
tomato & cheese croissant (veg)	2.9
fried egg & crispy bacon english muffin, cheese & relish	5.2

HOT BREAKFAST

plated breakfast served to the table with seasonal fruit platter, pastry platter, brewed coffee, sereni tea, orange juice

16.2

SERVICE CHARGE

if service is required a minimum 4-hour shift, per staff member, will be charged.

FOOD SERVICE ONLY

1 wait staff: 40 guest ratio

FOOD & BEVERAGE SERVICE

2 wait staff: 40 guest ratio

the chartwells big breakfast

sourdough toast, scrambled free range eggs, crisp bacon, tiny pork sausages, potato roesti, charred vine tomatoes

buttermilk pancakes (veg)

macerated blueberries, vanilla mascarpone, maple syrup

baked mushroom & feta (veg)

sourdough toast, soft poached free-range egg, vine ripened tomatoes, olive oil

scrambled free range eggs (veg)

toasted pide, wilted greens, nut free dukkha, blistered baby tomatoes

TASTING PLATE BREAKFAST

each plate will include the following

19.7

chartwells home-made mini muffin

bircher muesli, oat milk, poached seasonal fruit

toasted smashed avocado sourdough

charred vine tomatoes, roasted chickpeas & pepitas

breakfast frittata

roasted sweet potato, red onion, thyme, cherry tomatoes & candied bacon

CATERING PACKAGES

BREAKFAST

breakfast pack	9.5
bacon & egg English muffin, hash browns (2) & 300ml big m milk	
chartwells breakfast buffet	10.5
bacon & egg muffin, hash brown (1), seasonal fresh fruit platter, small selection of ham & cheese croissants, yoghurt cups & banana bread	
boardroom breakfast	14.0
tasting plate with ham & cheese croissant, seasonal fruit salad cup, bircher muesli cup & smashed avocado on sour dough	

TEA BREAKS

option A	6.9
mini sausage rolls (1.5pp), mini quiches (1pp) & selection of mini muffins (1.5pp) with seasonal whole fruit bowl	
option B	5.5
chartwells chicken ribbon sandwich, chocolate brownie bites, standard party pie with tomato sauce	
option C	10.5
chef's selection of 2 sweet and 2 savoury items, bowl of seasonal whole fruit	
option D	7.9
assorted point sandwiches (1pp), bowl of seasonal whole fruit, apple & blueberry muffin (1pp)	

high tea style	10.5
assortment of petit chicken or egg & cucumber sandwiches, homemade sausage rolls, folded egg & bacon brioche roll, mini lemon curd tartlet, gourmet pies with tomato sauce, mini chocolate brownie slice. based on (3 pieces per person)	

LUNCH

lunch A	14.5
basic sandwiches including 2 meat protein & 1 vegetarian protein seasonal fruit platter, cheese platter, petit lemon tartlets	
lunch B	14.5
mini rolls including 2 meat protein & 1 vegetarian, crispy chicken tenderloin (1pp), chocolate brownie slice & bowl of seasonal whole fruit	
lunch C	16.5
gourmet soft roll with meat protein & salad , mini party pies (2pp) with sauce, chefs selection of dessert	
lunch D	17.0
individual chicken caesar salad, seasonal fresh fruit platter, cheese platter with crackers & mini cupcakes	
lunch E (minimum of 8)	14.0
slices of thin crust pizza (1pp), crispy chicken tenderloin (1pp), seasonal whole fruit, iced ring donuts	
lunch F	17.5
basic sandwiches including 2 meat protein & 1 vegetarian protein, party pies with tomato sauce, vegetarian spring rolls with dipping sauce, pumpkin arancini with aioli & chocolate brownie bite	

MORNING & AFTERNOON TEA

SWEET

baby donut with salted caramel or berry filling (veg)	1.5	home baked bite slice slices (veg) lemon slice / chocolate brownie / caramel	1.0
petit lemon curd tartlet (veg)	2.9	homemade vanilla cupcake (veg)	3-4
our own baked small muffin (veg) chefs selection of mini filled muffins	1.5	cinnamon ring donut (veg)	1.6
our own baked medium apple & blueberry muffin (veg)	2.6	greek yoghurt pots, smashed berries, chartwells quinoa granola (veg, gf)	2-3
chocolate profiteroles (veg)	2.0	mini danish (1pp) (veg)	3-1
gourmet biscuits 1pp (veg)	2.0	toasted banana bread, whipped maple butter (veg)	3-0
buttermilk scone with jam & cream (veg)	3.0	seasonal fresh whole fruit	1.3
home baked slices(veg) lemon slice / chocolate brownie / caramel	1.9		
classic warm jam donut (veg)	2.4		
iced ring donut (not available on weekends) (veg) chocolate / strawberry	2.2		

MORNING & AFTERNOON TEA

SAVOURY

chartwells chicken ribbon sandwich (1 ribbon pp) (df)	1.6	beef & red bean empanada, chimichurri sauce	2.7
gourmet pies, tomato relish vegetable tikka / aussie beef / chicken & leek	2.6	crispy chicken tender, sweet chilli aioli	2.9
standard sausage roll, tomato sauce	1.4	smashed avocado crostini, feta & mint (veg)	2.9
smoked paprika chicken skewers, chipotle aioli (df)	2.8	mini spinach & egg quiche (veg)	2.4
standard party pies, tomato sauce (df)	1.5	traditional haggis on twice cooked potato, root vegetable puree & cress	2.9
pumpkin arancini, tomato relish (gf,df,ve)	2.9	assorted sushi rolls with soy sauce (not available on weekends)	2.1
vegetarian spring roll, sweet chilli sauce (ve,df)	1.1	ham & cheese croissant	3.1
mac & cheese croquette, chipotle aioli (veg)	2.7	tomato & cheese croissant	2.9
poached chicken & avocado baby bagels	4.3		
petit pizza, prosciutto, semi dried tomato, bocconcini	2.6		

TEA, COFFEE & ADDITIONALS

COFFEE BREAK PACKAGE

tea & coffee (min 10)	1.7
tea & coffee continuous (min 10) (6 hours)	6.4
tea & coffee (min 10) & gourmet biscuits (1pp)	4.5
tea, coffee & juice (min 10)	2.7
hot milo (min 10)	1.7

EXTRAS

birthday cakes - quoted on request	
double cream per 500ml	8.0
disposable plate	0.2
disposable fork, knife, spoon	0.2
disposable coffee cup	0.3
disposable biodegradable cup	0.3
table cloth (trestles)	3.9
table cloth (rounds)	6.1
napkin (linen)	0.5
napkin (disposable white)	0.1
crushed ice bag 5kg	7.0

POKE BOWLS

TRADITIONAL (minimum of 5) *(gf,df)*

base - steamed brown rice
protein - tuna
extras - edamame, spring onions,
pickled ginger, avocado,
green peas, seaweed
leaf - spinach
dressing - ginger, sesame, soy
seeds - black and white sesame seeds

8.8

KOREAN (minimum of 5) *(gf,df)*

base - jasmine rice
protein - poached pulled chicken
extras - broccoli, kimchi, coriander
leaf - tat soi
dressing - gochujang mayonnaise
seeds - sesame seeds

8.8

JAPANESE (minimum of 5) *(gf,df)*

base - buckwheat
protein - miso salmon
extras - edamame, red cabbage, wakame,
leaf - mizuna
dressing - ponzu
seeds - sesame seeds & nori

8.8

MEDITERRANEAN (minimum of 5)

base - farro
protein - grilled chicken
extras - feta, cherry tomato, black olives
leaf - spinach
dressing - creamy lemon mayonnaise
seeds - toasted sunflower seeds

8.8

TEX MEX (minimum of 5) *(gf)*

base - red quinoa
meat - pulled beef
extras - corn, cherry tomato,
black beans, avocado, sour cream
leaf - lettuce
dressing - sour cream dressing
seeds - corn chips

8.8

GREEN MACHINE (minimum of 5) *(gf, ve)*

base - basmati rice
protein - spiced green lentils
extras - broccolini, avocado, pickled cucumber, jalapeno,
charred green peppers,
leaf - baby spinach leaves
dressing - green goddess
seeds - toasted pepitas, corn chips

8.8

PLATTERS

LARGE EVENTS

fresh seasonal fruit platters

small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

s 14.7 m 38.5 l 57.7

local grazing boards

a selection of cured & smoked charcuterie,
marinated olives & cheeses,
chargrilled & roasted vegetables & crispbreads

s 44.7 m 96.5 l 159.8

small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

dip platter

varieties may include: (2 varieties)

guacamole & hummus with baguette strips,
corn chips, vegetable sticks

s 27.9 m 59.8 l 99.6

small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

local cheese boards

a selection of local cheese with, dried fruit, grapes,
crackers & crisp breads

s 44.7 m 96.5 l 159.8

small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

INDIVIDUAL BOXES

chartwells lunch box

standard point sandwich, small fruit cup, mini muffin,
250ml juice bottle

12.5

scotch lunch box

chicken strip baguette, small yoghurt pot & berries,
chocolate brownie, 450ml mt franklin sparkling water

14.0

salad box

caesar salad, lemon slice, seasonal whole fruit &
450ml mineral water

13.0

sweet treat box (12 pieces)

mix of slices, baby donuts & profiteroles

21.3

LUNCH

SANDWICHES, WRAPS, ROLLS, BAGUETTES, SOURDOUGH

standard sandwich (4 points)

4.5

chicken & herb mayo point sandwich

egg & mayonnaise point sandwich

ham, cheese & tomato point sandwich

roast beef, corn relish & cheese sandwich

hummus & roasted pumpkin point sandwich

tasty cheese & salad sandwich

gourmet range – baguette, tortilla wrap, focaccia roll, sourdough ribbon

6.0

poached chicken breast, avocado, lettuce, lemon aioli

prosciutto, semi dried tomato, baby spinach, bocconcini, salsa verde

roasted portobello mushroom, spinach, grilled peppers, hummus

chicken schnitzel, coleslaw & tasty cheese

roasted vine vegetables, hommus, semi dried tomatoes, spinach, feta

shaved ham, mustard aioli, tomato, cucumber, iceberg lettuce, swiss cheese foccacia roll

pastrami, tomato relish, pickled cabbage, swiss cheese

poached chicken breast, avocado, brie cheese, spinach

tomato, bocconcini, rocket, balsamic onions

caesar salad - bacon, parmesan, egg, cos lettuce, caesar dressing,

crispy chicken, lettuce, sweet chilli mayonnaise, cheese

avocado, lettuce, tomato, cucumber, carrot, falafel

(gluten free bread available on request) (individually packaged 0.3 add on per item)

SALADS

chicken caesar salad

7.8

cos lettuce topped with poached chicken, bacon, egg, croutons, parmesan and caesar dressing

asian beef salad

7.8

asian herbs, cabbage, carrot, fried shallots, spring onion, chilli & rice noodles tossed with grilled beef slices & nuoc cham dressing

garden salad

7.8

tomatoes, cucumber, carrot, red onion & avocado, slices of grilled chicken breast & ranch dressing

miso cauliflower & edamame salad,

7.8

brown rice, spring onion & ginger

COCKTAIL MENU

PACKAGES

2 cold options plus 2 hot options	12.6
3 cold options plus 3 hot options	18.9
4 cold options plus 4 hot options	25.3

SERVICE CHARGE

if service is required a minimum 4-hour shift, per staff member, will be charged.

FOOD OR BEVERAGE SERVICE ONLY

1 wait staff: 40 guest ratio

FOOD & BEVERAGE SERVICE

2 wait staff: 40 guest ratio

HOT ITEMS

(minimum 20 units per item)

vietnamese duck spring roll,
crisp lettuce, nuoc cham (df)

mac & cheese croquettes, chipotle aioli (veg)

spiced lamb cigars, nut free dukkha,
spiced yoghurt

roasted pumpkin rice cake,
basil puree & shaved parmesan (veg, gf)

steamed duck bao bun, spring onion, hoi sin

beetroot & feta arancini, harissa aioli (veg)

mini spanish omelette,
red pepper relish, dried olives (veg, gf,df)

corn muffin, whipped chevre,
baby peas, micro chard (veg)

thai chicken skewer, red chilli,
coconut lime cream, thai basil (gf,df)

pork & prawn fritter, red chilli
nahm jim, toasted rice, coriander (gf,df)

salt & pepper fried calamari,
green goddess aioli (gf)

mini blt, turkish bread, bacon, lettuce,
tomato, aioli

beef, red bean, empanada, chimichurri

COCKTAIL MENU

COLD ITEMS

(minimum 20 units per item)

sushi rolls, pickled ginger, wasabi,
sticky soy (gf)

chartwells chicken ribbon sandwich (df)

persian feta mousse, balsamic pearls
& pancetta crumbs, lavosh (veg)

mini bruschetta, fennel & pumpkin
seed pickle, dill crème (veg)

smoked salmon, confit cherry tomato,
chervil, blini

cherry tomato, bocconcini,
fresh basil skewers (gf, veg)

smoked chicken & artichoke olive oil crostini, chives

prawn & vegetable rolls, coriander, nahm jim (gf)

seared scallops, wasabi, pickled ginger (gf,df)

king prawn slider, iceberg lettuce,
marie rose sauce

mini reuben soldier, rye bread, pastrami, swiss cheese, pickled
cabbage, russian sauce

stracciatella tart, blistered cherry tomato,
black olive (veg, gf)

shucked oyster, preserved lemon mignonette, tarragon, salmon pearls (gf,
df)

BIGGER BITES

(minimum 20 units per item)

panko whiting fillets shoestring fries, lime aioli	5.7
traditional haggis twice cooked potato, root vegetable puree & cress	2.9
pasta primavera (ve) white bean puree, confit baby tomatoes & basil	4.7
ricotta gnocchi (veg) blistered cherry tomato, cream, basil, parmesan cheese	4.7
butter chicken curry bowl (gf) basmati rice, papadum, raita	5.0
beef brisket slider pulled beef brisket, corn, chipotle, american cheese, french fries	5.9

SWEET

lemongrass, coconut panna cotta pot chilli roasted pineapple, ginger crumb (gf,ve,df)	4.1
mini pavlova, citrus curd, fresh berries, chantilly cream & raspberry dust (veg)	4.1
tiramisu kahlua creme, toffee shard (veg)	4.1

STUDENT & CLUB CATERING

lamb souvlaki slow roasted lamb, tzatziki, iceberg lettuce, tomato, cucumber & onion wrapped in tortilla wrap (pre-wrapped)	8.6	butter chicken creamy butter chicken with steamed basmati rice, cucumber yoghurt & pappadum	16.1
bbq cheese burger toasted brioche bun, beef burger, american cheese, mayonnaise, bbq sauce, caramelised onion (pre-wrapped)	8.1	hash brown cup 2 crunchy hash browns (veg)	2.3
sausage & bread thin beef sausage, slice of bread, tomato sauce & american mustard	2.0	crunchy fries or potato wedges 8oz cup served with tomato sauce (veg)	3.2
pasta buffet beef lasagne, penne carbonara & cauliflower mac & cheese, garlic bread & garden salad	21.6	salad bowl (minimum 10) options - greek, potato, garden	3.2
chicken parmigiana chicken schnitzel topped with shaved ham, tomato sugo & mozzarella, side of chips & vegetables	21.6	garlic baguette 6 inch baguette with garlic & herb butter (veg)	4.7
thin crust pizza tray (cut in 8 squares) margherita / hawaiian / pepperoni / meatlovers	27.6	dixie cup	2.2
lasagne tray (18 serves) beef bolognaise layered with pasta sheets, bechamel sauce & mozzarella cheese	56.2	lemonade icy pole	2.7
		churros 2 churros, cinnamon sugar, chocolate sauce	3.1
		chocolate cake slice (minimum of 10)	3.9

BUFFETS

all our buffets are served with baskets of freshly baked sourdough breads and rolls with butter. (minimum 20 pax)

BUFFET OPTIONS

OPTION 1 26.0

please select 2 main dishes, 1 salad, 1 hot vegetable & 1 dessert from the following menu

OPTION 2 28.9

please select 3 main dishes, 2 salads, 1 hot vegetable dish & 2 desserts from the following menu

SERVICE CHARGE

if service is required a minimum 4-hour shift, per staff member, will be charged.

FOOD SERVICE ONLY

1 wait staff: 40 guest ratio

FOOD & BEVERAGE SERVICE

2 wait staff: 40 guest ratio

MAIN DISHES

kashmiri roasted dry lamb curry, saffron rice, grilled roti, pickled cucumber

grilled chicken breast, semolina roasted potatoes, salsa verde

slow roasted pork, chilli caramel, coconut rice (gf)

gnocchi, goat curd, crisp prosciutto, parmesan cheese, basil (veg)

braised beef cheek, white bean puree cassoulet, fried beets, kale

miso glazed salmon fillet, sesame, sticky soy, spring onion (gf)

traditional lasagne, garlic baguettes, shaved parmesan
(veg option available on request)

chickpea, fennel & heirloom carrot braise, picked green raisins, grilled flatbreads, sumac spiced labne (veg)

grilled beef rump steaks, potato gratin, charred baby onion, red wine jus (gf)

grilled calamari, green mango slaw, green mojo sauce (gf)

crispy thai beef, chilli caramel, coconut rice, holy basil (gf)

turmeric, yoghurt, charred cauliflower, roasted freekeh, young tomatoes, mint (gf, df, veg)

red duck curry, coconut rice, pineapple, thai basil, fried shallots, lime (gf, df)

BUFFETS

SALADS

roasted beetroot, cucumber, feta, orange, poppy seeds *(gf, veg)*

cos lettuce, parmesan, boiled egg, croutons, bacon, caesar dressing *(gf)*

marouli salad, dill, preserved lemon dressing
(gf, df, ve)

broccoli, avocado, roasted chickpeas, rocket, lemon cream dressing *(df, veg)*

three cabbage slaw, baby bok choy, vietnamese mint, thai basil, nuoc cham dressing *(gf, df, ve)*

baby potato, seeded mustard, charred onions, crème fraiche *(gf, veg)*

HOT VEGETABLES

wok tossed bok choy, choi sum, broccolini, toasted garlic, chilli *(gf, df, ve)*

steamed seasonal vegetables, lemon gremolata *(gf, df, ve)*

roasted brussel sprouts, bacon, shallots (df, veg)

roasted heirloom carrots, chimichurri *(gf, df, ve)*

DESSERTS

triple chocolate brownies, freeze-dried raspberries *(veg)*

baked cheesecake, macerated cherries *(veg)*

coconut panna cotta, mango & passionfruit salad, coconut crumb
(gf, veg)

white chocolate mousse, rhubarb & vanilla compote *(gf, veg)*

salted caramel tart, crème fraiche *(veg)*

cannoli with dark chocolate custard *(veg)*

seasonal fruit platter, coconut yoghurt *(gf, df, ve)*

cheese platter assorted cheeses from local specialty suppliers water crackers, lavosh, quince paste & dried fruits (low gluten crisps available upon request)

PLATED LUNCH & DINNER

DINING OPTIONS

option 1

please select one entrée & main course
or one main course & dessert

option 1

please select one main course & dessert

option 2

please select one entrée, one main course
& one dessert

SERVICE CHARGE

if service is required a minimum 4-hour shift,
per staff member, will be charged.

FOOD SERVICE ONLY

1 wait staff: 40 guest ratio

FOOD & BEVERAGE SERVICE

2 wait staff: 40 guest ratio

ENTRÉE

burrata, tomato medley, basil, vincotto, black garlic (gf, veg)

confit duck rilette, beetroot, sour cherry gastrique (gf)

heirloom carrot, persian feta, pumpkin seed, basil pesto, nasturtium (gf, veg)

romesco sauce, heirloom baby vegetables, sprouts & herbs (vegan, gf)

citrus cured ocean trout, pickled red radish, baby herb salad, horseradish cream (gf)

chargrilled baby gem, lemon emulsion, sicilian pangrattato, prosciutto

poached prawn, watermelon, radish, cucumber & basil ricotta salata (gf)

coconut poached chicken, shaved savoy cabbage, mint, lime, angel hair chili (gf, df)

pork belly, green apple slaw, chili caramel, herb salad (gf, df)

PLATED LUNCH & DINNER

MAIN

alternate drop main course surcharge **3.0 pp**

grilled gippsland beef eye fillet, café de paris butter, smoked roasted cherry tomato, mashed potato (gf)

grilled beef striploin, fondant potato, broccolini & green pepper sauce

roast pork belly, pea puree, crispy lemon & garlic roasted brussel sprouts (gf)

roast lamb rump with heirloom carrots, crushed peas, quince, shiraz jus (gf, df)

grilled cornfed chicken breast, brown butter polenta, roasted broccolini, tomato & oregano salsa (gf, df)

roasted atlantic salmon, warm salad of kipfler potato, fennel & lemon, sauce gribiche

crispy skin duck breast, pearl couscous, spiced pumpkin puree, orange gastrique (gf, df)

pan seared potato gnocchi, roasted cherry tomato, tuscan kale, goat's curd, pangrattato (veg)

saffron, pea & artichoke risotto, shaved parmesan, puffed black rice (gf, veg)

miso roasted parsnip, black garlic skordalia, chickpeas, salsa verde (gf, veg)

DESSERT

milk chocolate mousse, strawberry gel, macerated strawberries, sable crumb (veg)

coconut panna cotta, pandan sponge, roasted pineapple & lime (veg)

lime curd tart, native lime meringue, raspberry, double cream (veg)

callebaut chocolate cake, peppered raspberries, crème fraiche (veg)

wattle seed tiramisu, coffee, roasted pear, mascarpone (veg)

lemon myrtle pavlova, finger lime, passionfruit, mango (gf, veg)

salted caramel tart, crème fraiche (veg)

cheese platter, assorted local cheese, crackers, lemon pepper pita crisps, lavosh, quince paste (low gluten crisps available upon request)

shared platter of chef's selection of petit desserts & a local cheese board per table (+3.00 pp)

BEVERAGES

NON ALCOHOLIC

300ml big m milk - chocolate / strawberry	3.5
250ml just juice bottle - orange / apple	3.0
600ml mt franklin still water	2.0
450ml mt franklin sparkling water	2.7
375ml soft drink can	2.6
390ml soft drink bottle	3.2
1.25lt mt franklin sparkling water bottle	5.1
1.25lt soft drink bottle	5.1
2lt cordial syrup bottle (makes 10lt)	7.9

ALCOHOLIC - by the bottle

SPARKLING

morgans bay sparkling cuvee	10.5
t'gallant prosecco	18.5
first creek botanica sparkling	17.0

WHITE

morgans bay sauvignon blanc	10.5
wirra wirra sauvignon blanc	19.5
credaro five tales chardonnay	20.0
first creek botanica pinot grigio	17.0

RED

morgans bay shiraz cabernet	10.5
first creek botanica cabernet sauvignon	17.0

cloud street pinot noir	18.0
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cloud street shiraz	18.0
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BEERS & CIDER

heineken lager 5.0% 330ml	4.2
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carlton draught 4.6% 375ml	4.0
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coopers pale ale 4.5% 375ml	4.2
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peroni leggera 3.5% 330ml	5.0
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james boags light 2.3% 375ml	3.9
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tooheys 5 seeds apple cider 5.0% 345ml	4.0
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ZERO ALCOHOL

heineken zero 330ml	3.1
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plus & minus zero pinot noir	14.6
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mcguigan zero sav blanc or sparkling	12.5
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