

FUNCTION MENU

BREAKFAST, MORNING & AFTERNOON TEA

(Price per person) Minimum of 20 people required.

CRUNCHY GRANOLA & FRESH YOGHURT \$12

with Shredded Apple & Honey

Poached, Fried or Scrambled Eggs, \$12

with Bacon & Toast

Junction Club Classic Breakfast \$16

with eggs your way, bacon, mushrooms, tomato, boston beans & smashed avocado

Eggs Benedict \$16

English muffin, poached eggs, ham & hollandaise sauce

COFFEE & TEA *(price per person)*

Tea & Coffee Station unlimited \$3

Espresso Coffee \$3^{ea}

V= vegetarian, **GF=** gluten free,
VE= vegan, **VEO=** vegan option available,

SET OR ALTERNATE MENU

(Price per person) Minimum of 20 people required.

2 Course Set or Alternate \$40

3 Course Set or Alternate \$50

ENTRÉE

Tuna Tataki

with pickled beetroot, radish, ginger garlic soy & wasabi mayonnaise (GF)

Confit Pork Belly

with smoked cauliflower puree & snow pea tendrils (GF)

Canadian Scallops (GF)

with burnt garlic butter & fried sage

Grain Salad Cos Cup (V, VE, GF)

Roasted pumpkin, quinoa, roasted almonds, pomegranate & honey mustard dressing

Masala Lamb Cutlet

with saffron & pistachio rice

MAINS

Minute of New Zealand Salmon

with greenasparagus, saffron creme fraiche & salmon roe

Pumpkin Gnocchi (V)

with pine nuts, baby spinach & fried sage

Mushroom & Cheese Stuffed Porterhouse (GF)

with confit shallots, edamame beans, saffron mashed potato & bordelaise sauce

Crispy Pork Belly (GF)

with sweet potato puree, grilled fennel, target beetroot & caramel vinegar sauce

DESSERT

Triple Layered Chocolate Tart

with honeycomb

Vanilla Bean Panna Cotta

with mint infused strawberries

Sticky Date Pudding

with butterscotch sauce & fresh strawberries

CLASSIC GRAZING TABLE *(\$25 per person)*

Minimum of 20 people

Chef's selection of food varieties, your choice of any 3 cocktail & canape items*

**excludes oysters*

COCKTAIL & CANAPE *(Priced per piece)*

Minimum order of 20 pieces is required for each selection

Peking Duck Crepe \$3.5
with hoisin sauce

Rice Paper Roll \$3.5
prawn & coriander or vegetable & noodle

Assorted Sushi \$3

Stuffed Mushroom (V) \$2.5
Persian feta, pesto & black truffle mayonnaise

Bruschetta (V) \$2
tomato, basil, bocconcini & balsamic

Corn Chip (V) \$2
green tomato salsa & avocado mayonnaise

Mini Wagyu Beef Slider \$4

Pork Belly with lime caramel \$4

COCKTAIL & CANAPE *(Priced per piece)*

Minimum order of 20 pieces is required for each selection

Oysters Kilpatrick *(minimum order 5 dozen)* \$4

Oysters Natural *(minimum order 5 dozen)* \$3

Satay Chicken Skewer \$3

Masala Lamb Skewer \$3
with tzatziki

Cous Cous Stuffed Mini Bell Pepper (V,VE) \$3

Nepalese Style Curry Chicken & Pork Dumpling \$2
with tomato chutney

Vegetable Spring Roll (V) \$1.5
with sweet chilli sauce

Party Pie \$1.5
with tomato sauce

Sausage Roll \$1.5
with tomato sauce

SWEET CANAPE *(Priced per piece)*
Minimum order of 20 pieces is required for each selection

Macaroon \$3

Mini Chocolate Tart \$3

SHARE PLATTERS

(Platters serve 8 - 10 people)

Antipasto (VE0) \$60
with cured meats.

Footy Platter \$40
combination of party pies, sausage rolls, mini dim sims & cocktail spring rolls

Salt & Pepper Calamari Twists \$35
with lime mayonnaise

Sticky Honey, Soy & Sesame Chicken Wings \$30

SANDWICH PLATTERS *(Platters serve 8 - 10 people)*

Salad (V) \$20

Chicken, Mayonnaise, Avocado & Cheese \$24

Smoked Salmon & Cream Cheese Mixed Platter \$28

Combination of all the above. \$32

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