



WELCOME

Arrive to spectacular panoramic views of the Pittwater as you enter our Heritage listed establishment.

Be it breakfast, lunch, dinner, corporate events or weddings / engagement parties, experience this rustic destination in its truly magical and unique setting.

Offering fresh cocktails, an extensive wine list and delicious Australian cuisine, let us help create the perfect event for you.





WHAT WE CAN OFFER

Whether you are looking for a lavish cocktail style event for up to 250 guests or casual private dining for a party of 20, our dedicated team will work with you to ensure we meet your requirements and create your perfect experience.

This package is a guideline of what we are able to offer, however, we understand that each event can be unique, so please do not hesitate to speak to our team directly if there is anything you would like to request.





THE TOP ROOM

Located above the hustle and bustle of the main restaurant, shop and post office is our secret oasis. A bright and beautiful function space with dazzling views and a private bar.

MAXIMUM CAPACITY: 50 seated / 80 cocktail

VENUE HIRE: \$300.00 for exclusive access

MINIMUM SPEND:

	BREAKFAST	LUNCH	DINNER
MONDAY	\$1000.00	\$1500.00	\$1000.00
TUESDAY	\$1000.00	\$1500.00	\$1000.00
WEDNESDAY	\$1000.00	\$1500.00	\$1000.00
THURSDAY	\$1200.00	\$1800.00	\$1200.00
FRIDAY	\$1500.00	\$2500.00	\$1500.00
SATURDAY	\$1800.00	\$2500.00	\$2000.00
SUNDAY	\$1500.00	\$2500.00	\$2500.00



MAIN RESTAURANT

Available for group bookings, no hire fee or minimum spend required. To talk to us about exclusive hire please call us directly.



PACKAGE OPTIONS

Choose from one of our below food packages:

BANQUET STYLE:

Two course meal \$65.00 per person

Three course meal \$79.00 per person

COCKTAIL STYLE:

- 6 Canapes per head \$39.00 per person
- 8 Canapes per head \$49.00 per person
- 10 Canapes per head \$59.00 per person

Choose from one of our below beverage packages:

HOUSE PACKAGE:

- 2 Hours of all-inclusive wine, beers and soft drinks \$55.00 per person
- 3 Hours of all-inclusive wine, beers and soft drinks \$75.00 per person
- 4 Hours of all-inclusive wine, beers and soft drinks \$99.00 per person



PREMIUM PACKAGE:

- 2 Hours of all-inclusive cocktails, wine, beers and soft drinks \$75.00 per person
- 3 Hours of all-inclusive cocktails, wine, beers and soft drinks \$90.00 per person
- 4 Hours of all-inclusive cocktails, wine, beers and soft drinks \$115.00 per person

Alternatively you are welcome to start a bar tab and pay on consumption.

Unfortunately we are not able to offer BYO options.





MENU OPTIONS

Banquet

Entreé

6 Freshly shucked oysters with sherry vinaigrette (GF)

Prawns served with pilaf rice & creamy garlic sauce (GF)

Flour dusted calamari, house made dill aioli & fresh lemon

Rollatini di Melanzane, sliced eggplant rolled with a stuffing of spinach, ricotta, basil & pine nuts, finished in a napolitana sauce topped with gratinated parmesan cheese (GF)

Pumpkin mascarpone ravioli with sage burnt butter, pine nuts & shaved parmesan

Prawn or chicken Caesar salad, cos lettuce, croutons, parmesan cheese & egg, finished with our freshly made Caesar dressing

Mains

Cornfed chicken, stuffed with mushroom truffle pancetta served on a bed of pumpkin & broccolini with white wine seeded mustard sauce

Beef eye fillet, cooked to your liking, served on polenta chips, wilted spinach & finished with caponata sauce.

Atlantic salmon, crispy skin, served on a bed of roasted baby chats potatoes, steamed broccolini with orange mustard glaze.



Porcini risotto, classic risotto made with a medley of mushrooms, porcini sau<u>t</u>éed leek & drizzled with truffle oil.

Aglio e Olio, Spaghetti, cherry tomato, chilli, garlic, & extra virgin olive oil.

Crab meat risotto, pan fried crab meat in olive oil, asparagus, garlic, chilli & fresh basil served in napolitana sauce topped with aged grana Padano.

Roasted pork belly, apple butter, fennel, dill apple salad & spiced jus.

Desserts

Tiramisu, Marsala & espresso-soaked sponge finger biscuits, layered with mascarpone cream.

Affogato, vanilla ice-cream, with a shot of espresso coffee (add Frangelico liqueur \$7)

Sticky date pudding, with a warm caramel sauce & cream.

Pavlova, classic pav served with double cream & seasonal fresh fruit.

New York style cheesecake

Orange cake, flourless, moist, almond & orange cake (99% gf).

Seasonal fruit salad, with cream OR ice-cream.



Cocktail (minimum 20 guests)

COLD CANAPES

Sydney Rock Oysters with sherry vinaigrette

Mushroom ragout tartlets

Smoked salmon & crème fresh blinis

Bocconcini, basil & cherry tomato skewers

Tomato & buffalo mozzarella cheese drizzled with pesto on crostini bread

HOT CANAPES

Mini corn fritters, bacon, sour cream, avocado & relish

Beer battered flathead fish & chip box

Porcini mushroom & parmesan arancini balls

Mini cocktail pizzas

Grilled satay chicken skewers

Lamb & ricotta bite with tomato relish & tzatziki sauce

Thai fish cakes

Vegetable noodle box

Caesar salad

SLIDERS

Beef burger with cheese, onion, pickles, mustard & ketchup

Haloumi & beetroot relish

Chicken schnitzel with iceberg lettuce & garlic aioli



Prawn & avocado slider

TACOS

Pulled duck hoisin sauce, cucumber & coriander

Black beans with slaw, lime & siracha mayo

DESSERT

Chocolate & peanut butter brownie sundae

Meringue served with double cream & fresh fruit

Mini Italian cannoli (choice of chocolate, vanilla or ricotta)



