

BANQUET

\$30 Per Person - Alternative

Choose 2 Protein Plus 3 Salads

PROTEIN

Chicken Supreme w Carrot Puree (GF)
Crispy Pork Belly w Cauliflower Puree (GF)
Lamb Rump w Pea Puree
Roast Beef (Medium, Rare) w Chimi Churri (GF)
Slow Braised Beef w Potato & Mixed Mushroom (GF)
Flafel w Hummus & Dukkah
Seared Salmon Salsa Verde
Fried Chicken w Spicy Aioli
Slow Cooked Beef Briskett



SALADS

Potato & Bacon (GF)
Roast Potato w Garlic & Sage Butter
Fresh Garden Salad (VE, GF)
Roasted Vegetables (VE, GF)
Green Bean, Almonds & Olive (VE, GF)
Caesar Salad
Spiced Cous Cous Salad w Currant, Pistachio, Tomato
Roasted Wild Mushroom
Max & Cheese



RUST

BISTRO

BBQ

\$15 Per Person - Cook Your Own
\$18 Per Person - We do the Cooking for you

Choose 2 Proteins Plus 3 Salads

PROTEIN

Beef Sausages (GF)
Minute Steaks (GF)
Homemade Rissoles



SALADS

Potato & Bacon (GF)
Fresh Garden Salad (VE, GF)
Roasted Vegetables (VE, GF)
Green Bean, Almond, Olive (VE, GF)



SAUCES

Tomato
BBQ
Aiolo



CANAPES

\$25 Per Person

*Choose 7 Canapes
(9 Canapes served per person)*

Cold Canapes

*Tomato and Basil Bruschetta (VE)
Olive and Goats Cheese Bruschetta (V)
Vegetarian Rice Paper Rolls w Nahm Jim (GF, VE)
Prawn Rice paper Roll w Nahm Jim (GF)
Seared Duck Pancakes w Hoisin @ fresh Chilli (GF)
Assorted Sushi w Soy Sauce (GF, V, VE)*



Hot Canapes

*Pumpkin & Sage Arancini (V)
Mushroom Arancini (V)
Mini Lamb & Rosemary Pie
Mini Chicken & Corn Pie
Crisp Pork Belly Slider
Pulled Briskett Slider
Grilled Vegie Slider (V)
Satay Chicken Skewer w Coriander/Lime
Falafel Balls w Hummus and Dukkah (VE, GF)
Tempura Vegies w Soy Sauce (VE, GF)
Corn & Zucchini Fritters w Garlic Aioli (V)
Vegetable Spring Rolls w Nahhm Jim (V)
Crumb Prawn Cutlet w Tartare/Lemon
Mini Fish Taco (GF)
Beef, Herb & Garlic Sausage Rolls*





GRAZING

Small \$12 Per Person
Medium \$15 Per Person
Large \$18 Per Person

Assorted Cured Meats
Roasted Vegetables
Homemade Dip
Crusty Bread
Crackers

