

FUNCTIONS AT GRAPHICS ART CLUB

**EXCLUSIVE USE RESTAURANT
NO ROOM HIRE MAX 120 PEOPLE**
\$5000.00 minimum spend for food & beverage
with garden terrace included \$6000.00

GARDEN TERRACE MAX 50 PEOPLE
\$2500.00 minimum spend for food & beverage

WEST DECK MAX 30 PEOPLE
build your own bar plates menu available

deposit 50% when booking

STAND-UP COCKTAIL PARTIES

COCKTAIL MENU ONE

8 FINGER FOOD SELECTIONS | \$49.90

· FINGER FOOD ·

olive & parsley crusted fish goujons w caper aioli

flash fried salt & pepper spiced squid w harissa aioli

vegetarian spring rolls w sweet chilli & soya dipping sauce

mushroom & mozzarella arancini w garlic aioli

streaky bacon, cheese & cherry tomato quiche

gourmet beef pies w pea mash

portuguese spiced chicken skewers w sour cream & peri peri sauce

pizza bites arts supreme & hawaiian or vegetarian

COCKTAIL MENU TWO

10 SELECTIONS: 5 CANAPES, 5 FINGER FOOD | \$55.90

· FINGER FOOD ·

olive & parsley crusted fish goujons w caper aioli

crispy sesame soya chicken w hoisin

flash fried salt & pepper spiced squid w harissa aioli

vegetarian spring rolls w sweet chilli & soya dipping sauce

mushroom & mozzarella arancini w garlic aioli

streaky bacon, cheese & cherry tomato quiche

cheese & spinach pastizzi

gourmet beef pies w pea mash

portuguese spiced chicken skewers w sour cream & peri peri sauce

pizza bites supreme & aloha

· CANAPÉS ·

mini angus beef burgers w smoky bacon & aged cheddar

panko crumbed prawns skewers w sweet chilli sauce

barramundi spring rolls w infused soya sauce

mini schnitzel burger w lettuce & aioli

steamed chicken & water chestnut sui mei

flash fried salt & pepper spiced squid w harissa aioli

steamed chicken dim sum w soya dressing on chinese spoon

caramelised onion & ricotta tart w smoked salmon

olive & parsley crusted fish's goujons w caper aioli

sesame soya chicken wonton cups w hoisin

SET MENUS FOR SIT DOWN FUNCTIONS & GROUP DINING

OPTION ONE

3 COURSE | \$55.90
ENTRÉE | MAIN COURSE | DESSERT

2 COURSE | \$50.90
ENTRÉE | MAIN COURSE
served alternatively

• ENTRÉES •

kuzu king prawn

vietnamese rice paper rolls | crispy vegetables | soya mint & sweet chilli

cured spanish ham

goat cheese arancini | romesco tapenade

• MAINS •

southern spiced chicken breast

chat potato | sweet corn puree | asparagus | tomato relish

ocean trout fillet

chorizo cassoulet | potato | tarragon butter

• DESSERT •

sticky date & chocolate pudding

butterscotch sauce | ice cream

vanilla bean panna cotta

strawberry sauce | caramel popcorn

OPTION TWO

3 COURSE | \$65.90
ENTRÉE | MAIN COURSE | DESSERT

2 COURSE | \$60.90
ENTRÉE | MAIN COURSE
served alternatively

• ENTRÉES •

tasmanian smoked salmon
shaved fennel | beetroot & dill rémoulade | radish

char siu pork fillet
five spice crispy squid | manuka honey dressing

• MAINS •

roast lamb rump
sweet potato gratin | snow peas tendrils | roma tomatoes |
rosemary jus- lie

cone bay barramundi
butternut pumpkin | spinach | red pepper emulsion

• DESSERT •

lemon meringue tart
strawberry macaroon | ice cream

passion fruit cheesecake
vanilla anglaise | double cream

BEVERAGE PACKAGES

Our Function Manager will work with you to select all your beverage and service requirements from cocktails to coffee.

Guests can be greeted by a staff member with a welcome drink and/or may order their own drinks from the bar from a pre-nominated selection. For an additional fee, full beverage waiter service is also available. Select your choice of wines for a seated event, and they can be placed on the table or served by a waiter.

Want your own dedicated mixologist? Our terrace bar can be opened and staffed as a cocktail and/or champagne bar for an additional fee. Need coffee? Talk to our function manager to arrange.

• BEVERAGE SELECTIONS •

draft standard | draft premium

bottle standard | bottle premium

spirits standard | spirits premium

wine premium | wine house | wine bottle

sparkling wine | sparkling wine for toast

cocktails

soft drink postmix | soft drink bottles | juice | mineral water

HIGH TEA

INCLUDES LINEN NAPKINS AND TABLECLOTHS
& GLASS OF SPARKLING ON ARRIVAL

THE EMPIRE TEA | \$55.90

· ASSORTED FINGER CUT SANDWICHES ·

chicken & cucumber (2 fingers)

smoked salmon w crème fraiche & dill (2 fingers)

smoked ham rocket & mustard (2 fingers)

· SCONES & CAKES SERVED ON STANDS ·

plain scone served w strawberry conserve & chantilly cream (1)

trio of sweet things (plated individually)

chocolate tart (1)

strawberry macaroon (1)

vanilla panna cotta (1)

· HOT FINGER FOOD (PLATED INDIVIDUALLY) ·

chicken skewer (1)

duck spring roll (1)

smoked bacon & cheddar quiche (1)

chicken dim sum (1)

salt & pepper squid (1)