

Y COCKTAIL PACKAGES

PACKAGE OPTIONS

2 Hours	2 x one bite + 2 x two bite + beverage package	\$60 per person
3 Hours	3 x one bite + 2 x two bite + 1 x three bite + beverage package	\$80 per person
4 Hours	3 x one bite + 3 x two bite + 2 x three bite + beverage package	\$100 per person

COCKTAIL MENU

Set selection Choose one

One Bites	2hr	3hr	4hr
Edamame hummus bruschetta, preserved lemon salsa (GFO, VG, DF)	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Beef pie, bush chutney (GF)	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Mushroom fritter, Sambal Mayo (GF, VG, DF)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Gin cured ocean trout, creme fraiche, finger lime, taro crisp (GF, DFO)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Two Bites	2hr	3hr	4hr
Sausage roll, tomato chutney (GF)	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Prawn toast, scallop, brioche, truffle aioli	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Pulled jackfruit bao, rainbow slaw (GF, VG, DF)	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

Three Bites	2hr	3hr	4hr
Potato wedges, rosemary & lemon salt, garlic mayo (VG, GF)	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Gin Grain salad, pickled fennel, smoked almonds, currants, feta (V, VGO, DFO)	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Chicken slider, bush spiced mayo, slaw (GFO, DF)	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

PACKAGE ADD ONS

Pilgrim Grazing board (serves 10)	\$150 per platter
Chef selection - Cured meats, cheese, olives, preserves, dips, nuts, crackers and baguette	
Cheese board (serves 10)	\$80 per platter
Selection of local cheeses, warm baguette & accompaniments	
Grazing station (min 50 people)	\$15 per person
Chef selection - Cured meats, cheese, olives, preserves, dips, nuts, crackers and baguette	



BEVERAGE MENU

Sparkling

Printhie Brut Cuvee	Orange, NSW
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Rose

Beautiful Mystery	King Valley, VIC
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White

Bare Chardonnay	Adelaide Hills, SA
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Red

Motley Cru Shiraz	Central Victoria, VIC
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Beer/Cider

Melbourne Bitter (tap)
Berties Cider (tap)
4 Pines Refreshing Ale (tap)
Hawkers Pale Ale (tap)
Cascade Light (bottle)
4 Pine Pacific Ale (bottle)
Moondog Beer Can (can)
Stomping Ground Seasonal Sour (can)

PACKAGE ADD ONS

Aperol Spritz	Aperol Spritz for the duration of package	\$10 per person
Spirits	Basic spirits for the duration of package	\$25 per person
Wine upgrade	Additional white & red wine	\$5 per person
Beer upgrade	Upgrade to all tap beers	\$5 per person

