

# Functions Menu

## GRAZING BOARDS

(best shared between 10 guests)

<b>Charcuterie Board</b> .....	\$120
<i>A selection of three cured meats served with pickles, condiments and wood-oven ciabatta bread</i>	
<b>Cheese Board</b> .....	\$160
<i>A selection of three locally and internationally sourced cheeses, crackers, fruit and wood-oven ciabatta bread</i>	
<b>Make it GF</b> .....	\$20

## PIZZA SLABS

(18 pieces)

<b>Margherita</b> .....	\$45
<i>boconcini, tomato sauce, basil (V)</i>	
<b>Salami</b> .....	\$54
<i>fior di latte, tomato sauce, oregano</i>	
<b>Three Cheese</b> .....	\$54
<i>fior di latte, blue cheese, brie, pear, walnuts (V, CN)</i>	

## COLD PLATTERS

(20 pieces)

<b>Freshly Shucked Oysters</b> .....	\$54 (doz)
<i>coriander tiger's milk, lemon (GF, DF) DOZ</i>	
<b>Goats Curd Tart</b> .....	\$90
<i>quince puree, walnuts (GF, V, CN)</i>	
<b>Snapper Ceviche</b> .....	\$100
<i>aji Amarillo sauce, melon, radish, herb oil (GF, DF)</i>	
<b>Guacamole</b> .....	\$100
<i>pickled mushrooms, rice paper cracker, coriander (GF, VGN)</i>	
<b>Smoked Salmon Tartlet</b> .....	\$110
<i>cucumber and dill yoghurt, fish roe (GF)</i>	
<b>Wagyu Beef Tartare</b> .....	\$110
<i>crispy rice cracker, seaweed, grated parmesan (GF)</i>	
<b>Harissa Chicken Roll</b> .....	\$120
<i>apple, shallots, lettuce</i>	
<b>Lobster Roll</b> .....	\$140
<i>cucumber, lettuce, fish roe, mayo</i>	

## HOT PLATTERS

(20 pieces)

<b>Cauliflower Tacos</b> .....	\$100
<i>feta cheese cream, pickled red cabbage (GF, VGN)</i>	
<b>Mushroom Arancini</b> .....	\$120
<i>salsa verde, plant based cheese (GF, VGN)</i>	
<b>Potato and Parmesan Croquette</b> .....	\$120
<i>chimichurri (GF, V)</i>	
<b>Pork Belly Bites</b> .....	\$120
<i>beer onion jam, coriander (GF, DF)</i>	
<b>Tempura Prawns</b> .....	\$120
<i>garlic aioli, crispy shallots (DF)</i>	
<b>Sausage Rolls</b> .....	\$120
<i>tomato relish</i>	
<b>Plant-based Meat Pie</b> .....	\$120
<i>tomato relish (VGN)</i>	
<b>Beer-battered Fish &amp; Chips</b> .....	\$140
<i>tartare sauce, lemon</i>	
<b>Plant-based Schnitzel &amp; Chips</b> .....	\$140
<i>tartare sauce (VGN)</i>	

## SWEET PLATTERS

(20 pieces)

<b>Flourless Chocolate Brownie</b> .....	\$90
<i>(GF, V)</i>	
<b>Lemon Meringue Pie</b> .....	\$90
<i>(GF, V)</i>	
<b>Mini Pavlova</b> .....	\$90
<i>mango, passionfruit coulis, mandarin (GF, V)</i>	

## Dietaries

**GF – Gluten Free | V – Vegetarian | VGN – Vegan**  
**DF – Dairy Free | CN – Contain Nuts**

*Our kitchen uses nuts, seeds, fish, dairy and other allergens.  
We cannot guarantee that traces of allergens won't remain.*

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