

A photograph of a restaurant or bar setting. In the foreground, a silver tray holds several glasses of champagne. To the left, a pizza is served on a black metal stand. In the background, there are stacks of white plates and other glasses. The scene is lit with warm, ambient light.

SET MENUS

LEGEND

V - Vegetarian
VG - Vegan
LF - Lactose Free
GF - Gluten Free



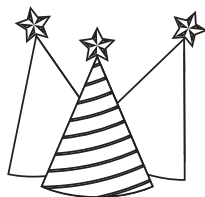
WE DO NOT CHARGE

Room Hire Fees
Cakeage Fees



ROOM HIRE INCLUDES

Dance Floor (Carpeted Rooms only)
Microphone
Projector & Screen
Tv (availability varies per room)
AUX Audio Connection



SET MENU 1

\$40 PER PERSON

MINIMUM 10 ADULTS
MAXIMUM 40 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

ENTRÉE

Served on platters - Select Two

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

FETTUCCHINE BOSCAIOLA - Sautéed mushroom and bacon
cooked in a cream sauce

PENNE NAPOLETANA - Penne tossed in napoletana sauce with fresh basil
& parmesan (V)

MAIN

Served to Share - One of each per 10 guests

HAM AND PINEAPPLE - With ham, pineapple, san marzano tomatoes &
mozzarella

MARGHERITA - With san marzano tomatoes, mozzarella, basil & extra virgin
olive oil (V)

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce &
mozzarella

SET MENU 2

\$42 PER PERSON

MINIMUM 10 ADULTS

ENTRÉE

Served Individually - Alternate

PENNE NAPOLETANA - Served with basil and shaved parmesan (V)

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked
in a cream sauce

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with
mash potato topped with red wine jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with
tomato jam (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 3

\$45 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

ENTRÉE

Served on Platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

MAIN

Served to Share - Select Three

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

DESSERT

Served Individually - Alternate

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

BAKED CHEESECAKE - Served with fresh cream and strawberry

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 4

\$47 PER PERSON
MINIMUM 10 ADULTS

ENTRÉE

Served Individually - Alternate

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce
PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato
BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with
mash potato topped with red wine jus (GF)
BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with
tomato jam (GF)
SALMON FILLET - Grilled served on a bed of sweet potato mash and
Spinach (GF)

DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream
BAKED CHEESECAKE - Served with fresh cream and strawberry
PANNACOTTA - Served with berry compote
PROFITEROLES - Filled with fresh cream and coated with chocolate

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 5

\$49 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served On Platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

LAMB SHANK - Served with potato mash and red wine jus (GF)

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 6

\$52 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

FETTUCCHINE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

CASARECCE ARRABIATA - Bacon, garlic and chilli cooked in a napoletana sauce

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 7

\$52 PER PERSON

MINIMUM 10 ADULTS

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

LAMB SHANK - Served with potato mash and red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

DESSERT

Served Individually - Alternate - Select Two

BAKED CHEESECAKE - Served with fresh cream and strawberry

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

PROFITEROLES - Filled with fresh cream and coated with chocolate

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 8

\$55 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

DESSERT

Served Individually - Alternate - Select Two

BAKED CHEESECAKE - Served with fresh cream and strawberry

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

PROFITEROLES - Filled with fresh cream and coated with chocolate

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 9

\$57 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - Lightly floured and fried served with lemon

GARLIC PRAWNS - Cooked in garlic, oil and napoletana sauce (GF)

GRILLED OCTOPUS - Marinated and grilled topped with a lemon and oregano dressing (GF)

ARANCINI - Home-made, filled with mozzarella cheese served with napoletana sauce (V)

GNOCCHI GORGONZOLA - Soft potato dumplings cooked in a creamy gorgonzola (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 10

\$59 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served Individually - alternate - select two

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan(V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

LAMB SHANK - Served with potato mash and red wine jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

MARS BAR CHEESECAKE - Served with fresh cream and strawberries

TOBLERONE CHOCOLATE CHEESECAKE - Served with fresh cream and strawberries

PASSIONFRUIT CURD TART - Served with fresh cream

SNICKERS ADDICTION - Layers of vanilla, caramel and chocolate mousse

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 11

\$62 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - Lightly floured and fried served with lemon

GARLIC PRAWNS - Cooked in garlic, oil and napoletana sauce (GF)

GRILLED OCTOPUS - Marinated and grilled topped with a lemon and oregano dressing (GF)

ARANCINI - Homemade, filled with mozzarella cheese served with napoletana sauce (V)

GNOCCHI GORGONZOLA - Soft potato dumplings cooked in a creamy gorgonzola (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

LAMB SHANK - Served with potato mash and red wine jus (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

*Seasonal vegetables can be added to share for an additional \$2 per person

SET MENU 12

\$70 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - Lightly floured and fried served with lemon

GARLIC PRAWNS - Cooked in garlic, oil and napoletana sauce (GF)

GRILLED OCTOPUS - Marinated and grilled topped with lemon and oregano dressing (GF)

CHICKEN SKEWERS - Marinated chicken skewers coated with lemon pepper seasoning then grilled

ARANCINI - Homemade, filled with mozzarella cheese served with Napoletana sauce (V)

GNOCCHI GORGONZOLA - Soft potato dumplings cooked with a creamy gorgonzola (V)

BEEF TORTELINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

MAIN

Served Individually - Alternate - Select Two

LAMB SHANK - Served with potato mash and red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

CHICKEN BREAST - With a creamy prawn and pesto sauce on mash potato

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

MARS BAR CHEESECAKE - Served with fresh cream and strawberries

TOBLERONE CHOCOLATE CHEESECAKE - Served with fresh cream and strawberries

PASSIONFRUIT CURD TART - Served with fresh cream

SNICKERS ADDICTION - Layers of vanilla, caramel and chocolate mousse

*Seasonal vegetables can be added to share for an additional \$2 per person

CHILDREN'S MENU

\$28 PER PERSON

AVAILABLE FOR CHILDREN AGED 12 YEARS AND UNDER

ENTRÉE

Served Individually - Select one

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

HOMEMADE GHOCCHI AL POMODORO - With napoletana sauce

PENNE NAPOLETANA - Served with parmesan cheese

MAIN

Served Individually - Select One

CALAMARI & FRIES - With tartare sauce

CHICKEN NUGGETS & FRIES - With tomato sauce

DESSERT

Served Individually

1 Scoop of Gelato

VEGETARIAN, VEGAN, GLUTEN FREE & LACTOSE FREE OPTIONS

STARTER

THE DIETARY PLATE - Marinated vegetables, dips and gluten free roll

ENTRÉE

Served Individually - Select One

SUPERFOOD SALAD - Chickpea, kale, tomatoes, rocket served in a pappadum basket

PASTA NAPOLETANA - Gluten free pasta cooked in tomato sauce

GRILLED MUSHROOM - Marinated in garlic, oil and herbs served on a bed of rocket

MAIN

Served Individually - Select one

VEGETABLE STACK - Layers of grilled vegetables served with wild rocket

MUSHROOM RISOTTO - Sautéed mushroom, thyme & garlic cooked in a vegetable stock

GLUTEN FREE PASTA - With eggplant, spanish onion and olive cooked in a tomato sauce

DESSERT

Served Individually - Select One

GELATO or SORBET - seasonal flavours

FRUIT PLATE - seasonal fruit





GRAZING COCKTAIL PACKAGE 1

\$32 PER PERSON

MINIMUM 30 ADULTS

FINGER FOOD

Served on platters

(Select 5 items)

Each additional choice is \$6 extra per person

Party pies

Party sausage rolls

Mini quiches

Spring rolls (V)

Spinach and feta triangles (V)

Penne Napoletana

Thai fish cakes

Chicken skewers

Devil chicken wings

Vegetable money bags (V)

Mini meatballs

OPTIONAL EXTRAS

Served on platters

\$5.00 per person

Fruit platter

or

Slab cake

GRAZING COCKTAIL PACKAGE 2

\$37 PER PERSON

MINIMUM 30 ADULTS

FIRST WAVE

Served on platters

(Select 4 items)

Each additional choice is \$6 extra per person

Party pies

Party sausage rolls

Mini quiches

Spring rolls (V)

Spinach and feta triangles (V)

Penne Napoletana

Thai fish cakes

Chicken skewers

Devil chicken wings

Vegetable money bags (V)

Mini meatballs

SECOND WAVE

Selection of Pizza's

HAM & PINEAPPLE - With ham, pineapple, san marzano tomatoes & mozzarella

MARGHERITA -With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

OPTIONAL EXTRAS

Served on platters

\$5.00 per person

Fruit platter

or

Slab cake

GRAZING COCKTAIL PACKAGE 3

\$42 PER PERSON

MINIMUM 30 ADULTS

MENU

Served on platters

ROASTED CHICKEN DRUMETTES - Marinated with honey & soy (GF)

MARINATED BEEF SKEWERS - Marinated with garlic, rosemary, herbs & spices
then char grilled (GF)

CHICKEN SKEWERS - Marinated chicken skewers coated with lemon pepper
seasoning then grilled

FRIED RICE - Diced vegetables tossed through rice (V, GF)

GARDEN SALAD - Mixed lettuce, tomato, cucumber, onion, olives

CAESAR SALAD - Cos lettuce, bacon, croutons, parmesan, egg & caesar dressing

OPTIONAL EXTRAS

Served on platters

\$ 5.00 per person

Fruit platter

or

Slab cake

GRAZING COCKTAIL PACKAGE 4

\$47 PER PERSON

MINIMUM 30 ADULTS

FIRST WAVE

ANTIPASTO - Selection of assorted cured meats, cheese and marinated vegetables served with bread rolls

SECOND WAVE

A Selection of Pasta's

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

PENNE ARRABIATA - Sautéed bacon, chilli and garlic in a tomato sauce

THIRD WAVE

A Selection of Pizzas

MARGHERITA - With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)

HAM & PINEAPPLE - With ham, pineapple, san marzano tomatoes & mozzarella

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

BBQ CHICKEN - BBQ sauce, onion, pineapple, mozzarella & chicken

OPTIONAL EXTRAS

For an extra \$10 per person

DESSERT

Platters of Fruit

Tiramisu

Cheese Cake

GRAZING COCKTAIL PACKAGE 5

\$57 PER PERSON

MINIMUM 30 ADULTS

FIRST WAVE

ANTIPASTO - Selection of assorted cured meats, cheese and marinated vegetables served with bread rolls

SECOND WAVE

ROASTED CHICKEN DRUMETTES - Marinated with honey & soy (GF)
MARINATED BEEF SKEWERS - Marinated with garlic, rosemary, herbs & spices then char grilled (GF)

CHICKEN SKEWERS - Marinated chicken skewers coated with lemon pepper seasoning then grilled

FRIED RICE - Diced vegetables tossed through rice (V,GF)

GARDEN SALAD - Mixed lettuce, tomato, cucumber, onion, olives

CAESAR SALAD - Cos lettuce, bacon, croutons, parmesan, egg & Caesar dressing

THIRD WAVE

A Selection of Pizzas

MARGHERITA - With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)

HAM & PINEAPPLE - With ham, pineapple, san marzano tomatoes & mozzarella

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

BBQ CHICKEN - BBQ sauce, onion, pineapple, mozzarella & chicken

OPTIONAL EXTRAS

For an extra \$10 per person

DESSERT

Platters of Fruit

Tiramisu

Cheese Cake

BEVERAGE MENU I

\$28 PER PERSON - 3 HOURS

MINIMUM 10 ADULTS

SPARKLING

Dee Vine Estate Sparkling

WHITE WINE

Wayville Estate Chardonnay

RED WINE

Wayville Estate Shiraz

BEER

VB

Tooheys New

Hahn Premium Light

NON ALCOHOLIC

Soft Drink

BEVERAGE MENU 2

\$32 PER PERSON - 3.5 HOURS

MINIMUM 10 ADULTS

SPARKLING

Dee Vine Estate Sparkling

WHITE WINE

Choose One

Warburn Estate Chardonnay

Warburn Estate Sauvignon Blanc

RED WINE

Choose One

Warburn Estate Shiraz

Warburn Estate Cabernet Sauvignon

BEER

Pure Blonde

Tooheys New

Hahn Premium Light

NON ALCOHOLIC

Soft Drink

Juice

BEVERAGE MENU 3

\$38 PER PERSON - 4 HOURS

MINIMUM 10 ADULTS

SPARKLING

Choose One

Dee Vine Estate Sparkling

Warburn Estate Pink Moscato

WHITE WINE

Choose One

Warburn Estate Chardonnay

Warburn Estate Sauvignon Blanc

Warburn Estate Pinot Grigio

RED WINE

Choose One

Warburn Estate Merlot

Warburn Estate Cabernet Sauvignon

Jimmy Piont Noir

BEER

Pure Blonde

Peroni Nastro Azzuro

Hahn Premium Light

NON ALCOHOLIC

Soft Drink

Juice

BEVERAGE MENU 4

\$60 PER PERSON - 4 HOURS

MINIMUM 10 ADULTS

SPARKLING

Choose One

Cester Prosecco

Warburn Estate Pink Moscato

WHITE WINE

Choose One

1164 Limited Release Chardonnay

Warburn Estate Sauvignon Blanc

Warburn Estate Pinot Grigio

RED WINE

Choose One

Warburn Estate Merlot

1164 Limited Release Shiraz

1164 Limited Release Montepulciano

BEER

Pure Blonde

Peroni Nastro Azzuro

Hahn Premium Light

SPIRITS

Johnny Walker Red

Jim Beam Bourbon

Southern Comfort

Jack Daniels

Vodka

NON ALCOHOLIC

Soft Drink

Juice



lilys

restaurant bar function centre

Lilys Restaurant Bar and Function
Centre

02 8818 5555

5 Quinn Avenue, Seven Hills NSW

www.lilys.net.au

