Function Menu

On Arrival

Cheeseboard $48
Brie, cheddar & blue cheese wedges, quince paste, seasonal fruit, fruit chutney & a mix of rice, wafer & lavosh crackers (GF Available, V)

Deluxe Cheeseboard $85
All the above plus cabanossi, prosciutto, salami, marinated olives & semi-dried tomato (GF)

Sandwich Platter $75
Assorted sandwiches, 40 Pieces (GF & V available)

Crudities & Bread Sticks $45
W/ Batons of Vegetables, Hummus & Sour Cream Pesto (V)

Fruit Platter $45
Assorted seasonal fruits (GF,V)

Platters

Sausage Rolls $70 *w/ Tomato & BBQ Sauce*

Party Pies $70 *w/ Tomato & BBQ Sauce*

Gourmet mini quiches $75 *Assorted fillings (V available)*

Vegetable Spring Rolls $75 *w/ Sweet Chilli Dipping Sauce (V)*

Mini Hotdogs $60 *w/ Tomato Sauce & Mustard (15)*

Coconut Crumbed Prawns $60 *w/ Siracha Mayo (GF available)*

Potato Wedges $40 *w/ Sweet Chili and Sour Cream (GF,V)*

Rosemary Salted Fries $35 *w/ Aioli (GF,V)*

Four Cheese Arancini $70 *w/ Aioli (V, GF available)*

Tempura battered Fish Cocktail $65 *w/ Tartare (GF available)*

Satay Chicken Skewers $80 *w/ Peanut Dipping Sauce*

Southern Fried Chicken Wings $80 *w/ Chipotle Aioli (GF available)*

Thai Fish Cakes $55 *w/ Sweet Chilli Sauce*

Lamb Kofta $80 *w/ Lemon+ Garlic Yoghurt Sauce (GF)*

Cheeseburger Sliders $60 *(15)*

ERINA EAGLES

Alternate Drop Menu

2 Courses $50 per head **3 Courses $60 per head**

Choose 2 per course

Entrees

Manchego & potato croquettes *W/ red capsicum jam & parmesan (V)*
Arancini *Pumpkin, spinach and parmesan w/ aioli (V, GF available)*
Goats cheese & caramelised onion tart *W/ salsa verde & balsamic reduction (V)*
Chicken satay skewers *W/ peanut sauce & pickled vegetable salad (GF)*

Mains

Roast Chicken Supreme *W/ prosciutto, pear & walnut salad (GF)*
Dijon & rosemary roast sirloin *W/ baked chats, broccolini & gravy (GF)*
Slow roast pork belly *W/ creamy mash, apple sauce & red wine jus (GF)*
Pan Roasted Atlantic Salmon *W/ creamy mash, green beans & lemon beurre blanc (GF)*

Desserts

Sticky fig & date pudding *W/ butterscotch sauce & vanilla ice cream*
Chocolate mud cake *W/ whipped cream & strawberries*
Baby meringue *W/ lemon & passionfruit curd, berries & whipped cream (GF)*
Seasonal fruit salad *W/ lemon sorbet & passionfruit coulis (GF,DF)*

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