



PRIVATE FUNCTIONS

CHOOSE 6 of the following:

- roast pumpkin mushroom arancini balls
- crunchy beets w/ yoghurt, dukkah
- marinated calamari, mango & chilli relish, lemon
- moroccan spiced lamb ribs, lemon yoghurt
- fresh (shelled) prawn skewers
- grilled beef sticks with tzatziki
- traditional spicy Italian 'salsice'
- mini pita pizza w/ buffalo mozzarella, summer tomato, fresh basil
- smoked salmon mini bagels w/ horseradish mayo
- grilled chicken skewers, mango chilli relish
- ricotta, pine nut & herb wonton

\$35.00 per person

CHOOSE 8 of the following:

- freshly shucked oyster bar
- fiore di burrata – soft centred creamy mozzarella, crostini, aged balsamic
- qld prawn skewers with dipping sauces
- hervey bay scallops, parmesan herb crust
- moroccan spiced lamb ribs, tzatziki
- papillon roquefort and caramelised onion tartlets
- arancini of roast pumpkin, mushroom and spinach
- marinated calamari cones with mango chilli relish
- spicy chipolata sausages
- lime chilli crab on flatbread
- mini pita pizza w/ buffalo mozzarella, summer tomato, fresh basil
- smoked salmon mini bagels w/ horseradish mayo
- ricotta, pine nut & herb wonton
- antipasto boards, including cold meats, cheeses, olives, anchovies, breads
- chocolate macadamia nut brownie bites
- coffee and tea

\$50.00 per person

Beverages on consumption:

A selection of beer, wine, soft drinks and prices as attached menu

Exclusive use of venue on a Saturday evening: minimum spend rate of \$4,500.00

Exclusive use of the venue on a Friday evening: minimum spend rate \$3,500.00

This includes all three areas of the venue for your guest to roam and enjoy.



drinks@arthur's

wine

sparkling

monmousseau brut etoile (loire valley, france) 10/42
bundaleer sparkling white (southern flinders ranges, sa) 9/38
blakes estate blanc de noir (deansmarsh, vic) 12.5/56
sathenay crémant de bourgogne brut nv (burgundy, france) 62

rose

chateau riotor rose 2010 (provence, france) 11/48
blake rose 2011 (deansmarsh, vic) 9/44

white

glazebrook regional reserve sauvignon blanc 2011 (marlborough, nz) 8.5/38
pommier petit chablis 2009 (chardonnay, france) 12/54
cardinham riesling 2011 (clare, sa) 9.5/42
blakes estate pinot gris 2010 (deansmarsh, vic) 11/52
de bortoli first block moscato 2011 (bilbul, nsw) 9/36
di lenardo pinot grigio 2010 (venezia gulia, italy) 11/52
v.v pierre grange muscadet 2010 (loire valley, france) 46
tedeschi soave classico 2010 (veneto, italy) 48
cà dei frati lugana 2010 (lugana, italy) 72
arthur's carafe – 500ml sauvignon blanc 15

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red

zaccagnini 'dal tralcetto' montepulciano 2009 (italy) 12/58
blakes estate limited pinot noir 2009 (deansmarsh, vic) 11/52
monredon cote du rhone 2009 (france) 12/54
fratelli shiraz 2009 (heathcote, vic) 10/50
banks thargo cabernet sauvignon 2008 (coonawarra, sa) 9.5/45
beaujolais domaine metrat chiroubles 2009 (beaujolais, france) 11/52
blakes estate pinot noir reserve 2009 (deansmarsh, vic) 55
château maucamps haut-medoc 2007 (bordeaux, france) 78
arthur's carafe – 500ml forville dolcetto d'alba 2008 (italy) 18

dessert

g'mais monbazillac anges 2007 (bergerac, france) - 15/68
buller 'fine old' muscat (rutherglen, vic) 9
woodstock semillon 375mls (mclaren vale, sa) 11/48
de bortoli first block moscato 2011 (bilbul, nsw) 9/36

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beer

carlton draught 6

mythos 8

peroni 8

moo brew organic (tas) pilsner, hefeweizen 9

coopers light 5

spirits

vodka – stolychnya (russia) 8.5 grey goose (france) 10

gin – gordons (uk) 8 bombay sapphire (u.k) 10

bourbon – jim beam (usa) 8 jack daniels (usa) 9

whisky – johnny walker red label (scot) 8 glenfiddich 12yr old (scot) 10

southern comfort (usa) 8

cider

harcourt cider – ‘real apple, real cider’ 500ml (harcourt, vic) 11

liqueurs

lucrezio limoncello (italy) 8

grappa di chardonnay (italy) 10

frangelico (italy) 8