WINNING POST GROUP PACKAGE

CHOICE OF ONE PER TABLE

HOSPITALITY PACKAGE 1 -

cheese platter
premium australian farmhouse cheeses, barossa triple crème brie, mary valley vintage cheddar, creamy blue, crisps breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

Ready to Drink's
2 x Smirnoff ice double black raspberry crush

2 x Canadian Club & Dry

2 x XXXX Ginger Beer

2 x XXXX Gold

2 x Hahn Super Dry

HOSPITALITY PACKAGE 2 -

cheese platter
premium australian farmhouse cheeses, barossa triple crème brie, mary valley vintage cheddar, creamy blue, crisps breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

Chandon & Ready to Drink's
1 x Btl Chandon NV Brut

3 x XXXX Gold

2 x Canadian Club & Dry

HOSPITALITY PACKAGE 3 -

picnic platter
crusty french baguette, stacked w champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves

sourdough tortilla, sweet potato fillets, marinated antipasto vegetables, shaved parmesan, rocket, confit garlic aioli

local small batch antipasto meats, dry aged, salted & long cured salumeria, broken vintage cheddar, house blend marinated vegetables, natural falwasser (gf)

Ready to Drink's
2 x Smirnoff ice double black raspberry crush

2 x Canadian Club & Dry

2 x XXXX Ginger Beer

2 x XXXX Gold

2 x Hahn Super Dry

HOSPITALITY PACKAGE 4 -

picnic platter
crusty french baguette, stacked w champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves

sourdough tortilla, sweet potato fillets, marinated antipasto vegetables, shaved parmesan, rocket, confit garlic aioli

local small batch antipasto meats, dry aged, salted & long cured salumeria, broken vintage cheddar, house blend marinated vegetables, natural falwasser (gf)

Chandon & Ready to Drink's
1 x Btl Chandon NV Brut

3 x XXXX Gold

2 x Canadian Club & Dry

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change.



Shared Platters Menu

Each platter caters for 10 guests
Available for pre order

premium charcuterie platter | $350.00
a selection of dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo, whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney served w stone baked breads, grissini & lavosh.

punter's hot savoury platter | $450.00
- hand rolled arancini, nonna's choice (gf v)
- pale ale battered new zealand cod fillets (i)
- salt n' pepper calamari fritti (i)
- vegetable filled spring rolls
- homemade grass-fed cocktail beef pies
- flaky beef sausage rolls
- californian style skin on potato wedges
- w tomato, sweet chilli, tartare sauce and lemon wedges (gf df)

chilled deli bakery platter | $310.00
- crusty french baguette, stacked w champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves
- sourdough tortilla, sweet potato fillets, marinated antipasto vegetables, shaved parmesan, rocket, confit garlic aioli
- classic caesar wrap, poached chicken breast meat, hard wood smoked belly bacon, baby gem leaves
- nine grain ribbon sandwich, smoked salmon, spiced philly cream cheese, finely diced red onion, capers, cucumber ribbons, baby capers
- local strawberries

picnic platter | $310.00
- crusty french baguette, stacked w champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves
- sourdough tortilla, sweet potato fillets, marinated antipasto vegetables, shaved parmesan, rocket, confit garlic aioli
- local small batch antipasto meats, dry aged, salted & long cured salumeria, broken vintage cheddar, house blend marinated vegetables, natural falwasser (gf)

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Shared Platters Menu

Each platter caters for 10 guests

afternoon soakers platter | $310.00
crispy fried mushroom n', straw vegetable spring rolls w fragrant thai nam jim (v df)
our handmade 'signature' mini grass-fed beef pies, flaky pastry
our handmade 'signature' pure beef cocktail rolls, flaky pastry w housemade smoky tomato ketchup

chilled seafood platter | $450.00
applewood cold smoked atlantic salmon (gf df i) 600g
whole fresh cooked large australian prawns (gf df a) 3kg
freshly shucked pacific oysters (gf df a) x 3 each
lemon wedges, cocktail dipping sauce, fresh crusty rolls, butter

premium sushi platter | $300.00
assorted sushi rolls, nori, saku tuna & 'tassie' salmon nigiri together w fresh vietnamese rice paper rolls, condiments (gf)

dessert platter | $260.00
a selection of small bite size, homemade tasters, french macaron, pastries from our pastry kitchen, 4p/c, fresh strawberries (gfo)

cheese platter | $310.00
premium australian farmhouse cheeses, barossa triple crème brie, mary valley vintage cheddar, creamy blue, crisps breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade



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