

SET MENU OPTIONS

For group bookings of 8 or more up to a maximum of 20 guests.

SAMPLE 2 COURSE MENU

\$77 per head

ENTREE

Calamari fritti, lemon aioli
Carpaccio bresaola, rocket, parmesan
Gnocchi, tomato sugo, mozzarella, basil
Crudo, kingfish, salmon, orange, dill

MAIN

Eye fillet, sauteed spinach, peppercorn sauce
Crispy skin chicken, mushroom ragu, paris mash
Ricotta pumpkin agnolotti, butter sage sauce
Fish fillet, seasonal vegetables, fennel sauce

ACCOMPANIMENTS FOR THE TABLE

Italian style roast potatoes, garlic, rosemary
Garden salad, lemon vinaigrette

VEGAN OPTIONS AVAILABLE UPON REQUEST

3 COURSE MENU

\$99 per head

ENTREE

Calamari fritti, lemon aioli
Carpaccio bresaola, rocket, parmesan
Gnocchi, tomato sugo, mozzarella, basil
Crudo, kingfish, salmon, orange, dill

MAIN

Eye fillet, sauteed spinach, peppercorn sauce
Crispy skin chicken, mushroom ragu, paris mash
Ricotta pumpkin agnolotti, butter sage sauce
Fish fillet, seasonal vegetables, fennel sauce

ACCOMPANIMENTS FOR THE TABLE

Italian style roast potatoes, garlic, rosemary
Garden salad, lemon vinaigrette

DESSERT

Flourless chocolate cake, chantilly cream
Tiramisu, espresso, savoiardi, mascarpone
Selection of cheese, hard/soft, housemade lavosh
Baked vanilla bean cheesecake, seasonal berries

VEGAN OPTIONS AVAILABLE UPON REQUEST



ALTERNATING SET MENU OPTIONS

For group bookings of 20 or more guests.

Maximum of 2 selections from each section. Dishes are served on an alternating basis.

SAMPLE 2 COURSE MENU

ENTREE

Calamari fritti, lemon aioli
Carpaccio bresaola, rocket, parmesan
Gnocchi, tomato sugo, mozzarella, basil
Crudo, kingfish, salmon, orange, dill

MAIN

Eye fillet, sauteed spinach, peppercorn sauce
Crispy skin chicken, mushroom ragu, paris mash
Ricotta pumpkin agnolotti, butter sage sauce
Fish fillet, seasonal vegetables, fennel sauce

ACCOMPANIMENTS FOR THE TABLE

Italian style roast potatoes, garlic, rosemary
Garden salad, lemon vinaigrette

SAMPLE 3 COURSE MENU

ENTREE

Calamari fritti, lemon aioli
Carpaccio bresaola, rocket, parmesan
Gnocchi, tomato sugo, mozzarella, basil
Crudo, kingfish, salmon, orange, dill

MAIN

Eye fillet, sauteed spinach, peppercorn sauce
Crispy skin chicken, mushroom ragu, paris mash
Ricotta pumpkin agnolotti, butter sage sauce
Fish fillet, seasonal vegetables, fennel sauce

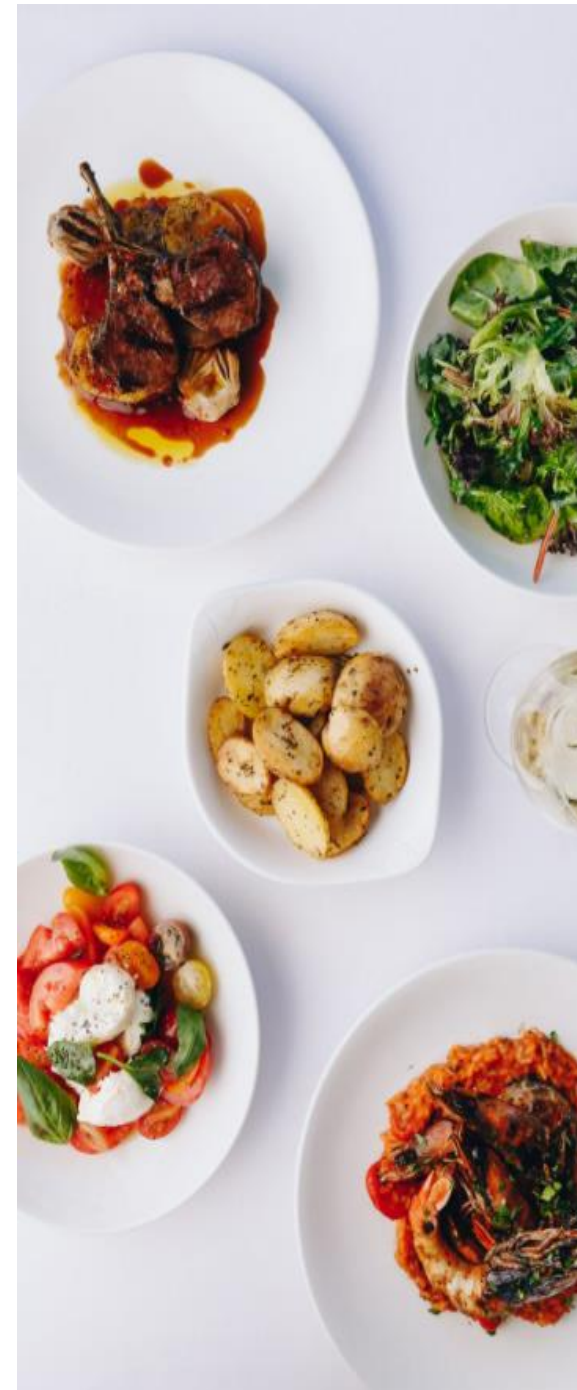
ACCOMPANIMENTS FOR THE TABLE

Italian style roast potatoes, garlic, rosemary
Garden salad, lemon vinaigrette

DESSERT

Flourless chocolate cake, chantilly cream
Tiramisu, espresso, savoiardi, mascarpone
Selection of cheese, hard/soft, housemade lavosh
Baked vanilla bean cheesecake, seasonal berries

VEGAN OPTIONS AVAILABLE UPON REQUEST





CANAPE PACKAGES

For groups of 40 or more guests.

This is a beautiful way to welcome your guests to Pier Farm. Let us pass these delicate little morsels while your guests mingle with drinks.

\$60 per person : Includes 5 varieties

\$70 per person : Includes 6 varieties

\$80 per person : Includes 7 varieties

\$90 per person : Includes 8 varieties

WARM SMALL BITES

Serving Size: 2 pieces per person per selection

Mushroom arancini
Three cheese croquettes
Chargrilled chicken skewers
Chargrilled beef skewers
Mediterranean vegetable skewers

COLD SMALL BITES

Serving Size: 2 pieces per person per selection

Salmon tartare on blini
Cocktail Prawns
Tomato, basil, red onion bruschetta
Natural oysters (1 per person)

SOMETHING MORE SUBSTANTIAL

1 serving per person per selection.

Fish & Chips
Gnocchi, Napoli sauce
Beef slider, pickles, cheese, tomato sauce
Rigatoni ragu
Mushroom risotto

ADDITIONS TO SET MENU'S

PRE-DINNER CANAPES

\$22 per person

A variety of small bite canapes will be served to your guests prior to your sit down meal. Ideal for an evening event or to fill the break between your ceremony & reception.

ANTIPASTO PLATTERS ON THE TABLES

\$22 per person

Platters of our Chef's selection antipasto on the tables for the arrival of your event.

BYO CAKES

A service fee of \$5 per person applies to all BYO cakes, cupcakes and desserts.

Please note a service fee of \$5* applies for all BYO desserts, cakes and cupcakes.

**This service fee is waived when a three course dining option is selected.*

CHILDRENS 2 COURSE SET MENU

\$35 per child

(suitable for children under 10 years)

Choice of:

Fish & Chips
Calamari & Chips
Chicken Nuggets & Chips
Spaghetti Napoli Sauce

Followed by:

Ice-Cream Sundae

BEVERAGES

Beverages are charged on consumption. You can nominate a set bar tab amount and/or pre-select the beverages you would like served at your event.