




Fraser's

KINGS PARK

FUNCTION KIT
JULY 2024 - JUNE 2025



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CHOOSE YOUR
CATERING

BREAKFAST

Available 7am - 10:30am

SIT DOWN PLATED – \$45pp

On arrival

Brewed coffee and assorted tea station

Set to the table

Chilled orange juice

Coffee and tea

Honey yoghurt, granola

Assorted Danish pastries

One hot plated item

Bacon, scrambled egg, potato hash, chicken sausage

Vegetarian frittata, smashed avocado, rocket, balsamic

Breakfast burrito – tortilla wrap, scrambled egg, crispy bacon, avocado salsa

Scrambled egg, grilled field mushroom, smashed avocado, sourdough toast

Open smoked salmon bagel, avocado, capers, dill cream

Poached egg on sourdough, leaf spinach, bacon, dukkah, hollandaise +\$5pp

OPTIONAL UPGRADES

Add fresh whole fruit, served on arrival +\$3pp

Upgrade to alternate drop of second hot item +\$10pp

Upgrade to choice of hot item +\$20pp, per additional item

COCKTAIL STYLE – \$50pp *(Can be served passed canapé style, or to stations)*

Honey yoghurt, granola

Fruit Danish

Beef sausage roll

Banana bread, cinnamon whipped ricotta

Spinach and pumpkin tart

Ham and cheese croissant

Fresh seasonal fruit

Chilled orange juice

Brewed coffee and assorted tea station

BEVERAGE OPTIONAL UPGRADES

Juice Station

Freshly squeezed juice by “Squished” – served to a station on arrival **\$8.50pp**

Espresso Coffees

Add barista made coffee – either throughout the event, or on arrival*

Events up to 100 guests:

Coffees to be ordered and dispensed from the bar within the space booked

Charged on a consumption basis at **\$5.50 per coffee**

Events of 100–200 guests:

Coffees to be ordered and dispensed from coffee cart and bar within space

Charged on a consumption basis at **\$5.50 per coffee**

Plus hireage/staffing fee of **\$500**

**On arrival subject to event size and timing*

SEMINAR PACKAGES

*Available 8am - 4pm
Sundowner options available*

HALF DAY SEMINAR PACKAGE – \$79pp *(excludes morning or afternoon tea)*
ALL DAY SEMINAR PACKAGE – \$89pp

On arrival:
Brewed coffee, tea station

Morning tea:
Two morning tea items

Lunch – served stand-up, buffet style:
Two hot savoury items
and
Two hot vegetarian items
and
Three side/salad items

Also included (at lunch):
Selection of breads
Brewed coffee and tea, juice, soft drinks and water

Afternoon tea:
Chef's selection of freshly baked biscuits

Menu options for morning tea and buffet lunch on following two pages.

Tables will be set with small notepads, pens and mints

SUNDOWNERS
Finish your seminar with a sundowner – canapé and beverage options available.

Events under 40 guests, or over 250 guests – please discuss with your Coordinator how we can tailor the seminar packages for you



MORNING OR AFTERNOON TEA

*Available 9am - 11am
2pm - 4pm*

MORNING OR AFTERNOON TEA EVENTS – \$47pp

Two-hour event, includes:

Six morning/afternoon tea items + brewed coffee, assorted teas

Additional morning/afternoon tea items + \$7pp per item

SEMINARS

Choose your morning tea items for your seminar package from below.

Sweet

- Portuguese tart
- Chocolate tart
- Danish pastry
- Carrot, walnut cake
- Macarons
- Orange and almond cake
- Passionfruit meringue tart
- Chocolate brownie
- Mini scone, strawberry jam, double cream
- Mini fruit muffin

Savoury

- Ham, cheese and dijon finger sandwich
- Smoked salmon brioche, spinach, horseradish cream fraiche
- Beef sausage roll
- Ham and cheese croissant
- Black Angus meat pie, tomato chutney
- Chicken, cucumber, finger sandwich
- Vegetarian pizza twist
- Brioche bun, triple cream brie, quince paste
- Pumpkin, feta and spinach tart, whipped ricotta



SEMINAR LUNCH MENU

SEMINARS

Choose your buffet lunch items for your seminar package from below.

HOT SAVOURY OPTIONS (choose two)

Grilled saffron marinated chicken, lemon yoghurt
Beer battered fish, chips, tartare sauce
Grilled beef scotch fillet, caramelised onion
Butter chicken curry, aromatic rice
Grilled market fish, chardonnay dressing, fennel
Roast pork belly, BBQ sauce, Asian coleslaw
Chicken karaage, spring onion, soy

HOT VEGETARIAN OPTIONS (choose two)

Tomato arancini, aioli
Pea and potato samosa, cucumber yoghurt
Mushroom and ricotta ravioli, cream sauce
Roast carrot, honey, whipped tahini, chickpea
Potato gnocchi, tomato sugo roast red pepper, pangrattato
Vegetable fenugreek curry, coconut, steamed jasmine rice
Roasted pumpkin, pepitas, za'atar
Sri Lankan eggplant pahi curry

SIDE/SALAD OPTIONS (choose three)

Bocconcini, heirloom tomatoes, iceberg, balsamic dressing
Roast cauliflower, chickpea, brown rice, tahini yoghurt
Quinoa tabbouleh, tomato, cucumber, parsley, lemon olive oil
Gado-gado, green beans, tofu, cabbage, coriander, cucumber, peanut sauce
Roasted and cooled chat potatoes, spiced yoghurt, soft herbs
Rocket, pear, parmesan, chardonnay vinegar dressing
Roast beetroot, mixed leaf, honey balsamic

A close-up photograph of a hand reaching into a green plastic crate filled with bright red, ripe tomatoes. The background is softly blurred, showing other market stalls and produce, creating a vibrant and fresh atmosphere.

SEASONAL LUNCH & DINNER

Available 12pm - 4pm
6pm - 12am

LUNCH (two course minimum)

\$85pp - two course (*set entrée + set main OR set main + set dessert*)

\$120pp - two course (*set entrée + set main*) + dessert station

\$105pp - three course (*set entrée + set main + set dessert*)

Your lunch includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Two course set menu:

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$105pp (*set entrée + set main + set dessert*)

Your dinner includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Three course set menu:

One entrée + one main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Add three Chef's selection of canapés **+\$18pp**

Alternate drop of two menu items **+\$10pp per course**

A choice of two or more menu items **+\$20pp per course, per additional item**

Add an additional side dish **+\$5pp per additional item**

Upgrade your menu to incorporate native Australian ingredients **+\$20pp**

Dessert station in lieu of third set course **+\$15pp**



SEASONAL MENU ITEMS

ENTRÉE

Stracciatella, red pepper purée, peperonata, pistachio, parsley oil
Atlantic salmon tataki, mandarin dressing, radish, wasabi mayonnaise
Twice cooked goats cheese soufflé, sundried tomato, pinenut pesto, rocket
Ricotta and mushroom ravioli, cream, sage, truffle oil
Shark Bay king prawns, prawn tartare, wasabi avocado
Pork belly, spiced pumpkin purée, pickled pumpkin salad
Spinach and ricotta cannelloni, tomato sugo, rocket, parmesan
Potato gnocchi, tomato sugo, rocket, herb oil
Porcini mushroom risotto, grilled field mushroom, truffle oil

MAIN

Slow cooked beef cheek, potato mash, peas, pink onion
Grilled barramundi fillet, caponata, fennel, parsley
Slow cooked chicken leg, red pepper, tomato risotto
Milanese risotto, saffron, tomato, parmesan
Chicken breast, cacciatore sauce, rocket
Slow cooked lamb shoulder, carrot purée, chickpea, cauliflower

SIDE DISH

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan, chardonnay vinegar dressing
Mix leaf, cucumber, cherry tomato, red onion, vinaigrette
Roast beetroot, orange, balsamic dressing
Tomato, cucumber, capsicum, olive, feta, oregano
Roast chat potatoes, rosemary, garlic, sea salt
Quinoa, crushed almonds, green beans, almond cream, lemon

DESSERT

Two layered chocolate cake, orange gel
Lemon yoghurt crèmeux, vanilla sponge, apple sorbet, yoghurt meringue
Pistachio mousse, honey roast wild fig, baklava crumble
Vanilla panna cotta, pineapple cream, mint
Passionfruit curd, chocolate mousse, chocolate crumb



SIGNATURE LUNCH & DINNER

Available 12pm - 4pm
6pm - 12am

LUNCH (two course minimum)

\$95pp - two course (*set entrée + set main OR set main + set dessert*)

\$130pp - two course (*set entrée + set main*) + **dessert station**

\$115pp - three course (*set entrée + set main + set dessert*)

Your lunch includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Two course set menu:

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$115pp (*set entrée + set main + set dessert*)

Your dinner includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Three course set menu:

One entrée + one main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Add three Chef's selection of canapés +\$18pp

Alternate drop of two menu items +\$10pp per course

A choice of two or more menu items +\$20pp per course, per additional item

Add an additional side dish +\$5pp per additional item

Upgrade your menu to incorporate native Australian ingredients +\$20pp

Dessert station in lieu of third set course +\$15pp



SIGNATURE MENU ITEMS

ENTRÉE

Kingfish crudo, cucumber, celery, buttermilk dressing, basil oil
Shark Bay king prawns, slow cooked salmon, avocado purée, succulent
Fresh local crab, king prawn, avocado, yuzu gel
Porcini mushroom risotto, confit duck
Prawn and scallop ravioli, saffron prawn sauce, salmon roe
Crisp fried soft shell crab, pink onion, Japanese slaw, kewpie mayonnaise
Yellow fin tuna tartare, yuzu, Umeboshi plum, sesame, shallot
Fillet of beef carpaccio, rocket, capers, pecorino, lemon olive oil
Duck ragout, rigatoni, parmesan

MAIN

Grilled snapper fillet, sweet potato, salsa verde, fennel
Roast eye fillet of beef, carrot purée, potato gratin, jus
Grilled barramundi, saffron, pea risotto
Breast of chicken, roast cauliflower purée, smoked paprika
Roast lamb rack, slow cooked lamb shoulder, potato mash, broccoli, jus
Chargrilled pork cutlet, burnt apple purée, apple slaw, roast kipfler
Duck breast, Davidson plum, shaved cabbage, potato gratin

SIDE DISH

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan, chardonnay vinegar dressing
Mix leaf, cucumber, cherry tomato, red onion, vinaigrette
Roast beetroot, orange, balsamic dressing
Tomato, cucumber, capsicum, olives, feta, oregano
Roast chat potatoes, rosemary, garlic, sea salt
Quinoa, crushed cashew, green beans, cashew cream
Caesar, croutons, parmesan
French fries, aioli

DESSERT

Fraser's Mess – apricot cream, meringue, vanilla ice cream
Molten chocolate cake, white chocolate ganache, strawberry sorbet
Rhubarb, custard tart, crème fraîche, torched meringue
Coconut white chocolate panna cotta, fresh berries, pistachio crumb
Saffron brûlée, vanilla ice cream, fairy floss
Coconut sago pudding, mango cream, strawberry salsa



UPGRADES FOR THE TABLE

Add the following to your menu at any point during your meal (before entrée, after entrée or after dessert).

Platters are served shared to the table, two platters per table.

Cheese Platter \$12pp

A selection of farmhouse cheeses, fruit bread, quince, crackers

Antipasto Platter \$25pp

Prosciutto, ham, sopressa salami, olives, provolone, buratta, melanzanie, pickle, grissini, breads

Mezze Platter \$30pp

Falafel, artichoke, tomato, cos, hummus, baba ganoush, tabouli, radish, cucumber, za'atar, pita

Seafood Platter \$45pp

Freshly cooked king prawns, smoked salmon, fried calamari, pickled octopus, aioli

Lobster \$45pp – served individually

Half lobster – freshly cooked, lemon, citrus mayonnaise (served chilled)



COCKTAIL STYLE EVENTS

*Available 12pm - 4pm
6pm - 12am*

Design your own canapé menu from the items on the following pages.

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame. Below are our minimum food catering requirements, which apply to the full duration of your event time.

**EVENTS OF UP TO 2 HOURS – \$55pp | 3 HOURS – \$77pp
4 HOURS – \$88pp | 5 HOURS – \$99pp | 6 HOURS – \$110pp**

STANDARD CANAPÉS – \$6pp

COLD CANAPÉS

Smoked eggplant, dukkah, crisp tortilla
Freshly cooked Shark Bay king prawns, cocktail sauce
Beef tartare, crisp bread, pickle
Tomato bruschetta, ciabatta, basil
Salmon tartare, jalapeño, cucumber
Bresaola, pickled beetroot, za'atar
Assorted sushi, wasabi mayonnaise

WARM CANAPÉS

Pan fried goats cheese gnocchi, tomato oregano aioli
Chicken and leek pie, chutney
Tomato basil arancini, saffron aioli
Saffron garlic prawn
Chicken satay, peanut sauce
Five spiced pork belly, chilli caramel sauce, Asian slaw
Panko crumbed prawn, spicy mayonnaise
Chicken karaage, sesame soy
Falafel, carrot hummus, pomegranate
Black Angus beef pie, tomato kasundi

Signature and substantial canapés continue on the following page



COCKTAIL STYLE EVENTS

SIGNATURE CANAPÉS – \$7pp

COLD CANAPÉS

Freshly shucked oyster, shallot, red wine vinegar, lime
Salmon tataki, ginger, soy
Stracciatella, ciabatta, celery, vincotto
Lemon peppered lamb loin, sourdough, pickled carrot
Blue Manna crab tart, soft herb mayonnaise
Salmon gravlax, sweetcorn fritter, pickled cucumber
Tuna tataki, sesame salad, yuzu

WARM CANAPÉS

Vegetarian samosa, chutney
Tempura prawn, ponzu, white radish
Seared scallop, miso, pickled ginger
Vegetable tart, smoked ricotta
Buttermilk spiced chicken, smokey BBQ sauce, pickle
Marinated saffron chicken skewer, lemon yoghurt
Grilled miso salmon skewer, wakame, pickled ginger
Chicken teriyaki skewer, sesame
Moroccan lamb pie, spiced tomato kasundi
Half shell scallop, nduja butter
Grilled confit octopus skewer, romesco
Lamb kofta skewer, tahini
Caramelised onion gorgonzola tart

DESSERT CANAPÉS

Warm churros, chocolate dipping sauce
Honey and saffron brûlée
Gelato cones
Passionfruit tart
Mini Fraser's Mess

SUBSTANTIAL CANAPÉS – \$12pp

Gnocchi, tomato sugo, basil
Sri Lankan eggplant curry, aromatic rice
Vegetarian fried rice, crisp shallots
Beer battered flathead, chips, kewpie
Butter chicken, basmati rice
Korean spiced chicken slider, BBQ sauce, coriander, kimchi
Roast lamb cutlet, aromatic spices, jus
Bao buns, char siu pork, BBQ sauce, Asian slaw
Slow cooked lamb shoulder, carrot purée, za'atar, cauliflower
Beef cheek, sweet potato, beef jus
Nasi goreng fried rice, sprouts, chicken satay, egg



COCKTAIL STYLE EVENTS

FOOD STATIONS

Food stations last for approximately 1.5 – 2 hours, or until exhausted

Oyster \$25pp

Freshly shucked, oysters (allow 3pp), lime, tabasco, shallot red wine vinegar

Antipasto \$25pp

Shaved prosciutto, bresaola, sopressa salami, provolone, stracciatella, pepperonata, giardiniera pickle, olives, assorted breads

Japanese \$40pp

Sashimi of hiramasa kingfish + Atlantic salmon, yellowfin tuna tataki, tuna tartare, assorted sushi, nigiri, wasabi, ginger, wakame, soy

Chinese \$30pp

Roast Peking duck with plum sauce, steamed char siu pork bao buns with chilli soy, five spice pork belly, chilli jam, coriander salad, soft shell crab, red onion, coriander

Indian \$25pp

Butter chicken, grilled paratha, eggplant chickpea curry, aromatic basmati rice, vegetarian samosa, cucumber yoghurt, papadums

Indonesian \$25pp

“Babi Guling” crisp roast pork belly, tomato sambal, traditional Gado-gado, peanut sauce, beef rendang, nasi goreng, pickle, rice

Spanish \$25pp

King prawn and mussel paella, patatas bravas, empanadas, pineapple salsa

Carvery \$25pp

Roast rack of aromatic spiced lamb, roast Angus scotch fillet with pepper jus, caramelised onion, mustard, horseradish

BBQ \$35pp

Chicken + beef satay, garlic prawn skewers, lamb cutlets, mini beef kebabs, mustard, tomato sauce, horseradish, chutney

Risotto \$25pp

Roast roma tomato and red pepper risotto, fresh basil, ciabatta, parmesan

Seafood \$40pp

Natural oysters, lime, tabasco, shallot, red wine vinegar, freshly cooked king prawns, chipotle mayonnaise, assorted sushi and nigiri, smoked salmon, capers, lemon, horseradish cream

Option to add half lobster (chilled and sliced) +\$25pp

Christmas \$25pp

Honey glazed champagne ham, smoked turkey breast, cranberry sauce

Dessert \$25pp

Vanilla brûlée, mini gelato cone, affogato (passed), chocolate tart, jam doughnut, fresh fruits, assorted farmhouse cheeses, fruit bread, crackers

BEVERAGE PACKAGES

All packages include soft drinks, juices and iced tap water.
Packages apply to all adult guests, for the duration of your event.
Maximum event time is six hours.
Fraser's does not offer a standalone cash bar.

PACKAGE ZERO

2HRS \$34pp | 3HRS \$37pp | 4HRS \$40pp | 5HRS \$42pp | 6HRS \$44pp

PACKAGE ONE

2HRS \$38pp | 3HRS \$47pp | 4HRS \$54pp | 5HRS \$59pp | 6HRS \$67pp

PACKAGE TWO

2HRS \$45pp | 3HRS \$54pp | 4HRS \$60pp | 5HRS \$66pp | 6HRS \$73pp

PACKAGE THREE

2HRS \$55pp | 3HRS \$63pp | 4HRS \$71pp | 5HRS \$78pp | 6HRS \$86pp

PACKAGE FOUR

2HRS \$67pp | 3HRS \$81pp | 4HRS \$94pp | 5HRS \$106pp | 6HRS \$120pp

Package Zero – 'Non-alcoholic'

Edenvale Sparkling
Edenvale Sauvignon Blanc
Edenvale Shiraz
Peroni Nastro Azzurro

Package One – 'Select Series'

McPherson Brut NV
McPherson Sauvignon Blanc
McPherson Shiraz
One full strength draught beer

Package Two – 'Parklife Package'

Parklife wines are made exclusively for Fraser's Group by Howard Park

Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
Selection of draught beers and cider

Package Three – 'Premium Package'

Howard Park Jeté
Voyager Estate Sauvignon Blanc Semillon
Via Caves Chardonnay
Fraser Gallop Cabernet Merlot
Amelia Park Shiraz
Selection of draught beers and cider

Package Four – 'Sommelier's Selection'

Custom design your beverage package from the wines marked with a * in the Beverages on Consumption list.

Your package will include: One sparkling, two white wines, two red wines
In addition to a selection of draught beers and cider

Our beers on tap:

Heineken 5% | Balter XPA 5%
Peroni Nastro Azzurro 3.5% | Somersby Apple Cider 4.5%

OPTIONAL UPGRADES

Available to all packages:

Bottled still or sparkling water (duration of event) +\$6pp

Available on Packages Two, Three and Four:

Add Maison Saint Aix Rosé (duration of event) +\$5pp

Add two hours of Champagne Taittinger +\$26pp

Additional hours (after first two) of Champagne Taittinger +\$8pp, per hour

BEVERAGES ON CONSUMPTION

Choose your beverages on consumption from the following pages.

These will be billed on a consumption basis.

Selected consumption list applies to all adult guests, for the duration of your event.

Fraser's does not offer a standalone cash bar.

Champagne

Taittinger Brut Réserve	Reims FR	150
Louis Roederer Collection 244	Reims FR	160
Pol Roger Premium Brut	Epernay FR	220

Sparkling

Dal Zotto Prosecco	King Valley VIC	64
Howard Park Jeté	Great Southern WA	79
Marchand & Burch Crémant Brut NV*	Burgundy FR	95

White Varietals

Tiefenbrunner Merus Pinot Grigio*	Alto Adige IT	78
Antonella Corda Vermentino	Sardegna IT	80
Pieropan Soave Classico*	Veneto IT	92
Villa Matilde Fiano Di Avellino	Campania IT	95

Riesling

Forest Hill Estate*	Great Southern WA	62
Henschke Peggy's Hill*	Eden Valley SA	70

Sauvignon Blanc Semillon Blend

Voyager Estate	Margaret River WA	59
Fraser Gallop Parterre*	Margaret River WA	74

Sauvignon Blanc

Stella Bella*	Margaret River WA	59
Catalina Sounds*	Marlborough NZ	70
Shaw + Smith	Adelaide Hills SA	78
Domaine Vacheron Sancerre	Loire Valley FR	145

Chardonnay

Via Caves	Margaret River WA	62
Leeuwin Estate Prelude*	Margaret River WA	80
La Crema Monterey*	California USA	99
Voyager Estate	Margaret River WA	115
Jean Defaix Chablis	Burgundy FR	135

Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa Valley SA	65
Maison Saint Aix	Provence FR	80

Pinot Noir

Yering Station Village	Yarra Valley VIC	68
Castle Rock*	Great Southern WA	90
Craggy Range*	Martinborough NZ	90

Red Varietals

Fraser Gallop Estate Cabernet Merlot	Margaret River WA	62
Rusden Driftsand GSM	Barossa Valley SA	59
Principe Corsini Camporsino Chianti*	Tuscany IT	70
Mitolo Cinquecento Sangiovese	McLaren Vale SA	75
Francoise Roumieux Cotes du Rhone*	Rhone Valley FR	85
Feudo Montoni, Lagnusa Nero D'Avola*	Sicily IT	99
Yalumba The Signature Cabernet Blend	Barossa SA	155

Cabernet Sauvignon

Forest Hill Estate	Great Southern WA	65
Leeuwin Estate Prelude*	Margaret River WA	78
Bowen Estate*	Coonawarra SA	80
Howard Park Scotsdale	Great Southern WA	100
Leeuwin Estate Art Series	Margaret River WA	185

Shiraz

Lake Breeze 'Section 54'	Langhorne Creek SA	64
Amelia Park	Great Southern WA	69
Oliver's Taranga	McLaren Vale SA	79
Kalleske Greenock	Barossa SA	95
Leeuwin Estate Art Series	Margaret River WA	108
Torbreck Struie	Barossa SA	135

Moscato

Scagliola Sansi, Volo di Farfalle (750ml)	Piedmont IT	69
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Dessert and Fortified

Vasse Felix Cane Cut (375ml)	Margaret River WA	59
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BEVERAGES ON CONSUMPTION

BEERS (bottled)

Cascade Premium Light 2.4%	9.5
Peroni Nastro Azzurro 3.5%	11
Little Creatures Rogers 3.8%	11
Gage Roads Single Fin 4.5%	13
Peroni Nastro Azzurro 5.0%	13
Little Creatures Pale Ale 5.2%	13
Matso's Ginger Beer 3.5%	14

BEERS (draught) (330ml pilsner)

Peroni Nastro Azzurro 3.5%	10.5
Heineken 5%	12
Balter XPA 5%	12
Somersby Apple Cider 4.5%	12

SPIRITS

Tanqueray gin	13
Ketel One vodka	13
Pampero Blanco rum	13
Sailor Jerry's rum	13
Don Julio Blanco tequila	13
Johnnie Walker Black whisky	13
Jack Daniels bourbon	13
Jameson Irish whiskey	13
Canadian Club whisky	13

COCKTAILS (designed for high volume – maximum of two types to be selected)

Watermelon Collins <i>Dry gin, cold pressed watermelon juice, rose syrup, lemon juice</i>	19
Peach Cosmo Fizz <i>Vodka, Cointreau, cranberry, peach, lime, soda</i>	19
Sparkling Pina Colada <i>White rum, pineapple juice, lime juice, coconut syrup, sparkling</i>	19
Margarita Fizz <i>Tequila 100% blue agave, Cointreau, lime, lemon, agave</i>	20
Juicy Bambini <i>Select Aperitivo, vodka, raspberry, cranberry, citrus</i>	17

ZERO ALCOHOL OPTIONS

Peroni Nastro Azzurro 0.0% (bottle)	9.5
Edenvale sparkling, white or red wine (bottle)	40
Seedlip Group 42 gin alternative (shot)	7

SOFT DRINKS

Coke, Diet Coke, Squash, Lemonade, LLB (glass)	5.5
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JUICE

Assorted fruit selection (glass)	5
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MINERAL WATER

San Pellegrino (sparkling) 1L (bottle)	14
Acqua Panna (still) 1L (bottle)	14