

## Private Functions at the Trader Bar

*Below menus are created for private onsite events only*



### Canapes

#### Cold

Bellini w smoked salmon black caviar  
Steak tartare on charred baguette  
House potato chips w tarragon mascarpone & salmon dip  
Prawn wonton w horseradish creme fraiche & micro  
Tarts:  
Pumpkin feta & pinenut  
Roast cherry tomato, mozzarella and basil  
Smoked salmon creme fraiche & dill

#### Hot

Arancini- ask for current selection  
Cauliflower aged cheddar & mustard fritter  
Lamb kofta w tzatziki  
Charred king prawns w burnt garlic butter  
Crispy Duck pancake cigars w hoisin & spring onion  
Coconut panko crumbed prawns  
Southern fried chicken w tangy ranch  
Sesame crusted salmon w kewpie & soy  
Spinach ricotta filo cigars

#### Substantial

Chunky local beef brisket & mushroom pie  
Chicken skewers w fried tarragon  
Rice paper rolls w prawn mint & avo  
Mini local beef burgers w cheddar pickle chutney & American mustard  
Prawn brioche w watercress black sesame & herbed mayo  
Crab & cucumber sandwich  
Chicken Karaage Bao w pickles red cabbage coriander chilli mayo  
Smoked salmon profiterole w cream cheese dill & watercress  
Fish taco w kewpie mayo & coriander slaw

#### Bowls

Beef cheek ragu w orecchiette parmesan & basil oil  
Thai Yellow fish curry w coriander & rice GF  
Slow roast lamb salad w spiced rice raisins & labne  
Pan-fried gnocchi w pesto & manchego  
Fish & chip cup w garlic aioli & lemon

## Shared sit down banquet

### *Lunch & Dinner*

#### Entree

Warm marinated olives w garlic chilli  
House focaccia w tomato anchovy & mozzarella  
Jamon burrata & house grissini  
Halloumi w honey & lemon  
Baked brie w rosemary & poppy seed crackers  
Beef carpaccio w capers mustard parmesan & micro herbs  
Ricotta stuffed zucchini flowers (seasonal)  
Cured salmon w fennel dill creme & brioche  
King prawns w chilli & miso mayo  
Seared sesame salmon w kewpie soy & chilli  
Local ceviche w pickled onion pomegranate orange & lemon

#### Protein

Karaage chicken w ginger coriander salt  
Roast chicken w garlic parsley butter, fried tarragon & lemon  
Slow roast free range lamb shoulder w blistered vine tomato & salsa verde  
Roast salmon side w capers dill & macadamia crumb  
Crispy skin local white fillet of fish w ratatouille & lemon  
Slow-braised beef cheek in red wine & thyme  
Ribeye on the bone w rosemary garlic butter  
Pan-seared gnocchi w baby zucchini pesto & garlic butter

#### Lamb ragu w pappardelle

Whole roasted stuffed mushroom w garlic crumb & thyme

#### Sides

Soft herby garlic butter potatoes  
Crispy duck fat Kipfler potato w rosemary salt  
Local organic tomato w mozzarella & basil  
Cos w crispy prosciutto & parmesan  
Green cabbage w mint parsley basil radish & broad bean w parmesan & Dijon dressing  
Dutch carrots w pesto yoghurt & macadamia  
Spiced rice w currents herbs labne & fried onion  
Butternut pumpkin half w honey thyme crisp seeds & goats' cheese  
Root seasonal veg w radish & goats' cheese  
Asparagus w lemon garlic crispy prosciutto & parmesan  
Green beans w fried onions & tarragon  
Charred zucchini w garlic chilli & mint preserved lemon

#### Breads \$3pp

Pana cafone w olive oil or salted butter

### Prices:

#### Canapes

Option 1: 3 cold or hot & 2 substantial (5 pieces pp) \$24  
Option 2: cold, 2 hot, 2 substantial & 1 bowl (7 pieces pp) \$34

#### Banquet sit down lunch & dinner

Option 1: 2 entrée, 2 protein, 2 sides \$70pp  
Option 2: 2 entrée, 2 protein, 3 sides \$80pp

#### Service Hours: \$40per staff/hour

*Minimum 3 hours service*

*Minimum 3 staff*

#### Equipment Hire: Between \$200/\$600

*Depending on equipment that is required*

*Price structure is a rough guide, options can be changed to your liking*

*Minimum 30 pax*

*Prices are excluding GST*

*Intolerances are an additional*

*Weekend surcharge applies*