



# **FUNCTION PACKAGE**

**BLACKBULLHOTEL.COM.AU**  
**@BLACKBULLHOTEL**

# COCKTAIL FUNCTION PLATTERS

TRADITIONAL PLATTER (10-15 PAX)	PRICE
<b>1. TRIO DIPS</b> House made dips with grilled pita bread (V)	40
<b>2. GOURMET MEAT</b> Chef's selection of shaved rare roast beef, smoked ham and smallgoods, accompanied by Chef's own tomato relish (GF, DF)	52
<b>3. GOURMET CHEESE</b> Chef's selection of smoked dutch, creamy brie, blue vein, jarlsberg with quince paste, accompanied with dry fruit, nuts and mixed breads	54
<b>4. ANTIPASTO</b> Selection of dips, bocconcini, prosciutto, salami, chargrilled Mediterranean vegetables, kalamata olives, arancini, salt & pepper squid accompanied with grissini bread stick and pita bread	58

## FAVOURITES

<b>1. PIES, PASTIES, SAUSAGE ROLLS</b>	46
<b>2. SAMOSAS, SPRING ROLLS, MINI DIM SIMS (DF)</b>	46

## CANAPÉS (10-15 PAX)

<b>1. BRUSCHETTA WITH FRESH ROMA TOMATOES, BASIL, OLIVE OIL AND FRESHLY SHAVED PARMESAN (V)</b>	52
<b>2. SMOKED SALMON CROSTINI WITH COTTAGE CHEESE AND CHIVES</b>	58
<b>3. SUSHI ROLLS VARIOUS SELECTION WITH SWEET DIPPING SAUCE (GF, DF)</b>	58

## DELUXE COLD CANAPÉS (10-15 PAX)

<b>1. GOATS CHEESE PASTRY SHELL WITH ROCKET AND PEAR, DRIZZLED WITH STICKY BALSAMIC DRESSING</b>	48
<b>2. ROAST BEEF CROSTINI WITH CARAMELISED ONION AND HORSERADISH CREAM</b>	44
<b>3. CONFIT DUCK BRUSCHETTA WITH TOMATO AND BASIL (DF)</b>	50
<b>4. FRESH COFFIN BAY OYSTERS SERVED WITH LIME AND SHERRY VINEGAR 2PP (GF, DF)</b>	65



# COCKTAIL FUNCTION PLATTERS

<b>DELUXE HOT CANAPÉS (10-15 PAX)</b>	<b>PRICE</b>
1. QUICHE LORRAINE MINI'S	42
2. PROSCIUTTO WRAPPED ASPARAGUS WITH HOLLANDAISE (GF)	48
3. BOCCONCINI OLIVE TAPENADE TART (V)	48

## **SELECTION PLATTERS (24-30 PAX)**

1. SMOKED HAM CARAMELISED ONION TARTLET	40
2. CHICKEN GOUJON IN DUKKAH WITH CITRUS AIOLI	40
3. CRUMBED FISH GOUJONS WITH TARTARE	42
4. SPANISH MEATBALL WITH TOMATO COULIS	42
5. GOURMET PIZZA FROM CHEF'S SELECTION	46
6. THAI PRAWN SHASLICKS (GF, DF)	48
7. BEEF OR CHICKEN SATAY (GF)	48
8. MUSHROOM ARANCINI BALLS WITH HOMESTYLE NAPOLI SAUCE (V)	48
9. SALT AND PEPPER SQUID WITH AIOLI (GF, DF)	52
10. MINI YORKSHIRE PUDS WITH ROAST BEEF CARAMELISED ONION AND HOLLANDAISE SAUCE	52
11. COCONUT CRUMB PRAWN SKEWERS WITH MANGO DIP	54
12. COFFIN BAY OYSTERS KILPATRICK (GF, DF)	70

## **CHEF'S CHOICE DESERTS (24-30 PAX)**

1. SEASONAL FRESH FRUIT PLATTER (GF, DF)	48
2. TRADITIONAL SCONES WITH JAM AND CREAM (V)	44
3. DANISH PASTRIES (V)	50
4. ASSORTED ITALIAN CAKES (V)	65
5. MINI CHEESE CAKE (V)	46
6. MINI PAVLOVA WITH FRESH FRUIT AND CREAM (V)	46
7. MINI CHOCOLATE CUP FILLED WITH CHOCOLATE MOUSSE (GF, V)	52



# SET MENU OPTIONS

## SET MENU 1: TWO COURSES 38

ENTRÉE & MAIN 1 entrée, 2 mains

OR

MAIN & DESSERT 2 mains, 1 dessert

## SET MENU 2: TWO COURSES 42

ENTRÉE & MAIN 1 entrée, 2 mains

OR

MAIN & DESSERT 2 mains, 1 dessert

## SET MENU 3: THREE COURSES 48

ENTRÉE, MAIN & DESSERT 1 entrée, 2 mains, 1 dessert

## SET MENU 4: THREE COURSES 55

ENTRÉE, MAIN & DESSERT 2 entrées, 3 mains, 2 desserts



# SELECTIONS FOR SET MENU

## ENTRÉES

- 1. SLOW COOKED PORK BELLY**  
Served with tomato relish, spiced apple and sticky balsamic vinegar (GF, DF)
- 2. SALT & PEPPER SQUID**  
Served on mango salsa with gourmet salad leaves and chilli lime dressing (GF, DF)
- 3. CHICKEN SALAD**  
Grilled chicken breast on a bed of gourmet salad leaves, roasted pumpkin, capsicum, feta cheese and pine nuts with a honey seeded mustard dressing (GF)
- 4. OPEN SMOKED SALMON TART**  
Smoked salmon, rocket, cottage cheese and chives on a disc of crispy golden puff pastry
- 5. THAI BEEF SALAD**  
Beef strips marinated in a thai dressing with mixed Asian vegetables (DF)
- 6. MARINATED KANGAROO**  
served on a medley of roasted cherry tomatos, baby beetroot and pumpkin with a berry compote glaze (GF, DF)
- 7. ROASTED DUCK SALAD**  
Served on a bed of shredded fennel and orange segments with a citrus infused vinaigrette (GF, DF)
- 8. ROASTED FIELD MUSHROOM**  
Embedded with thyme, parmesan and risotto (GF, V)

## MAINS

- 1. CRISPY-SKINNED ATLANTIC SALMON**  
Baked atlantic salmon served on fondant potatoes, mango cheek, asparagus and hollandaise sauce (GF)
- 2. CHARGRILLED CHICKEN BREAST**  
Served with semi-dried tomato, basil pesto, cream sauce on top of smashed potatoes (GF)
- 3. BRAISED LAMB SHANKS**  
Served on creamy mashed potato with sauteed spinach and red wine jus (GF)
- 4. CHARGRILLED 200G ANGUS EYE FILLET**  
Served with creamy mashed potato, balsamic field mushrooms and a red wine glaze (GF)
- 5. MEDITERRANEAN ROASTED VEGETABLE & GRILLED HALLOUMI STACK**  
With a tomato basil sauce (GF, V)



# SELECTIONS FOR SET MENU

## DESSERTS

- 1. BRANDY SNAP BASKET**  
With fresh fruit and Chantilly cream with berry compote (V)
- 2. STICKY DATE PUDDING**  
In rich butterscotch sauce, served with cream (V)
- 3. CHEESECAKE**  
With berry coulis and Chantilly cream (V)
- 4. TRADITIONAL PAVLOVA**  
With fresh fruit, Chantilly cream and passionfruit pulp (V)
- 5. VANILLA BEAN PANNA COTTA**  
With almond biscotti and chocolate ganache (V)

**GF** Gluten Free

**DF** Dairy Free

**V** Vegetarian

