

EVENTS & FUNCTION MENU

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For outside catering, please request the off-site catering menu.



DEVIL'S HOLLOW

BREWERY

EVENTS & FUNCTION MENU

MIXED CANAPES - MINIMUM 30 PERSONS

CHOICE OF 4 - \$20 PER HEAD

CHOICE OF 5 - \$25 PER HEAD

CHOICE OF 8 - \$40 PER HEAD

HOT CANAPES

- Fried chicken pieces with aioli
- Grilled halloumi with honey chilli & beetroot relish (V)
- Sticky pork belly
- Beef slider with cheese
- Pulled black horn brisket slider with coleslaw
- Halloumi slider (V)
- Lemon lime seared scallop
- Lamb kofta with chimichurri dipping sauce
- Bao bun with black horn brisket
- Arancini Balls (V) - Chef's choice
- Squid with wasabi aioli
- Handmade beef skewers
- Handmade chicken skewers
- Duck rice paper rolls with hoi sin, cucumber, shallot
- Street chicken taco with chilli, lime
- Spring roll with dipping sauce
- Prawn twisters with sweet chilli sauce
- Mini pizzas



MIXED CANAPES - MINIMUM 30 PERSONS

CHOICE OF 4 - \$20 PER HEAD

CHOICE OF 5 - \$25 PER HEAD

CHOICE OF 8 - \$40 PER HEAD



COLD CANAPES

- Beetroot and goats cheese crostini (V)
- Caramelised onion and blue cheese tart (V)
- Prosciutto, goats cheese and onion jam crostini
- Mini bruschetta


DESSERTS

Variety as per cabinet

Ice-cream or gelato dixie cup

STAFF HIRE

- A waiter for 3 hours minimum (\$40/p)
- A beertender for 3 hours minimum (\$45/p)



SUBSTANTIAL CANAPES - MINIMUM 30 PERSONS

NOODLE BOX

\$8.50 per box (served with bamboo fork)

Fish n chips

Asian noodle stir fry

Marinated chicken with salad and dressing

Thai beef salad

Lamb kofta with greek salad

Fried chicken with dipping sauce

ROVING PIZZAS & GARLIC BREADS

Cost as per types & numbers. GF pizza bases \$3 charge extra

Choose a selection of woodfired pizzas from our menu.





LUNCH OR DINNER SET MENU

CHOOSE TWO (2) OPTIONS FROM MAINS FOR
ALTERNATE DROP - MINIMUM 20 PERSONS

2 COURSES - \$39 PER HEAD



MAINS

BEER BATTERED FISH N CHIPS

With petite salad

HOUSEMADE CHICKEN SCHNITZEL

With chips, salad & house made Diane sauce

CHEF'S SELECTION OF ARANCINI BALLS

With apple & fennel slaw, dipping sauce

BREWERY BURGER

With chips & aioli

TOGARASHI CALAMARI

With lime & wasabi, apple & fennel slaw

ROAST PORK

With sauteed greens, roasted chat potatoes
& gravy

DESSERTS

CHOCOLATE BROWNIE

With chocolate sauce & mascarpone

ICE-CREAM OR GELATO DIXIE CUP



SET MENU

CHOOSE TWO (2) OPTIONS FROM STARTERS & MAINS
FOR ALTERNATE DROP - MINIMUM 20 PERSONS

2 COURSES - \$55 PER HEAD

3 COURSES - \$65 PER HEAD



STARTERS

KOREAN CHICKEN

With spicy ranch sauce, apple & fennel slaw

MUSHROOM & THYME ARANCINI BALLS (V)

With chef sauce

BRUSCHETTA (V) (GF)

With tomato, avocado, onion, high valley cheese, basil & balsamic

TOGARASHI CALAMARI

With lime & wasabi mayonnaise, apple & fennel slaw

MAINS

PORK BELLY

With sauteed greens, nori jam, togarashi, rice

HERB CRUSTED CHICKEN BREAST

With garlic basil butter, sauteed greens, roasted chat potatoes

MARINATED EYE FILLET - ADD \$5.00 (250g) (cooked medium)

With roasted chat potatoes, sauteed greens, red wine jus

BAKED SALMON

With roasted chat potatoes, sauteed greens, spicy Asian BBQ glaze

DESSERTS

STICKY DATE PUDDING

With butterscotch sauce, mascarpone

CHOCOLATE BROWNIE

With chocolate sauce, mascarpone

PLATTERS & GRAZING

SANDWICH PLATTER

\$9 per person

Min order 10 pax, 1.5 per serving

- Eggs, shallots, lettuce, mayo (V)
- Chicken, lettuce, mayo
- Ham, cheese, relish, spinach
- Roast beef, caramelised onion, aioli, spinach
- Roast veg, harissa mayo, feta, baby spinach (V)

WRAP PLATTER

\$11.50 per person

Min order 10 pax, 1.5 per serving

- Teriyaki chicken
- Grilled chicken caesar
- Ham & salad
- Roast beef & salad
- Salad & aioli (V)

FRUIT PLATTER

Selection of fresh & seasonal fruits

SMALL (serves 4) \$45

MEDIUM (serves 6) \$65

CHEESE PLATTER

6 person platter \$65

Selection of:

- cheeses
- cured meats
- dips
- fresh fruit
- crackers or breads



PLATTERS & GRAZING (cont.)

HOT PLATTER

\$15 per person (Min order 10 pax)

Choice of 3;

- Mini sausage rolls
- Mini gourmet pies
- Mini spinach & feta quiches
- Spring rolls
- Prawn twisters
- Samosa

\$8 per person (Min order 10 pax)

- Grilled marinated chicken
- Marinated beef

SALADS

\$30 per bowl

Seasonal or off the menu

GRAZING TABLE

\$36 per person

A selection of;

- cheeses
- cured meats
- fruit paste & dips
- marinated olives
- antipasto vegetables
- fresh & dried fruit
- crackers or breads

DESSERTS

Variety as per cabinet



Please inform of any allergies or special dietary requirements when placing catering order.
Additional charges may apply for individual wrapping and packaging of items.

PUBLIC HOLIDAY SURCHARGE: 20%