laste Explore Canape packages

Build your own package, or select from our per head options



CLASSIC PACKAGE

\$40 PER PERSON | MINIMUM 20

- Haloumi Bites, pistachio, gremolata & pomegranate 🗸
- Beef Sausage Rolls, tomato and BBQ dipping sauces
- Vegetarian Spring Rolls, with sweet chilli dipping sauce 🗸 🕯
- Pumpkin Arancini, smoked aioli 🖉 🕏
- Salt & Pepper Chicken Bites, lime mayonnaise & Aleppo pepper 🛔
- Cheeseburger Slider, pickles, American cheese, American mustard & BBQ sauce

PREMIUM PACKAGE

\$50 PER PERSON | MINIMUM 20

- Haloumi Bites, pistachio, gremolata & pomegranate 🗸
- Beef Sausage Rolls, tomato and BBQ dipping sauces
- Vegetarian Spring Rolls, with sweet chilli dipping sauce 🖬
- Pumpkin Arancini, smoked aioli 🖉 🛎
- Salt & Pepper Chicken Bites, lime mayonnaise & Aleppo pepper 🛔
- Szechuan Calamari, Szechuan dipping sauce
- Cheeseburger Slider, pickles, American cheese, American mustard & BBQ sauce
- Chefs Selection of Pizza Boards (*Gluten Free & Vegan options available upon request)

HOT & COLD PACKAGE

\$50 PER PERSON

SELECT ANY 4 ITEMS | 8 PIECES PER PERSON MINIMUM 30

COLD OPTIONS

- Whipped Goats Cheese Tart, honey & thyme ♥
- Heirloom Tomato Bruschetta, caramelised apple on toasted brioche ♥ ↓*
- Harissa Shredded Chicken Lettuce Cup, coriander 🕯 🛊
- Sesame Seed Seared Tuna, cucumber ribbons & wasabi mousse \$

HOT OPTIONS

- Pork & Asian Green Dumplings, Szechuan dipping sauce 🕯
- Crumbed Torpedo Prawns, firecracker sauce
- Pumpkin Arancini, smoked aioli 🖉 🕷
- Middle Eastern Lamb Shoulder, za'atar raw tahini & chilli sauce i \$
- Duck Spring Rolls, hoisin dipping sauce 1
- 🔹 Vegetarian Spring Rolls, with sweet chilli dipping sauce 🗸 🕯

SLIDING IN

SLIDER BOARDS \$85 EACH

10 PER BOARD

*Gluten Free & Vegan options available – Add \$5 Per Board

- Cheeseburger Slider, pickles, American cheese, American mustard & BBQ sauce
- Karaage Chicken Slider, pickled vegetables & wasabi mayonnaise
- Mushroom Slider, raw tahini, oak lettuce & spicy coriander sauce ♥
- Pulled Pork Slider, coleslaw & BBQ sauce



♥ Vegetarian ♥ Vegan ♥ Gluten Free ▮ Dairy Free ★ Option Available



SHARED PLATTERS

30 PIECES PER PLATTER

*Excluding Seasonal Fruit Platter & Hot & Cold Seafood Platter

- \$90 ••••• Vegetable Pakora, tamarind dipping sauce 🖉 🕷
- \$90 ••••• Sweet Potato Croquettes #
- \$90 •••• Pumpkin Arancini, smoked aioli 🖉 🕏
- \$90 ••••• Haloumi Bites, pistachio, gremolata & pomegranate 🛛
- \$90 ••••• Spinach & Feta Samosa, tomato chutney ₩
- \$100 •••• Beef Sausage Rolls, tomato & BBQ dipping sauces
- \$100 •••• Beef Pies, tomato & BBQ dipping sauces
- \$100 ••••• Vegetarian Spring Rolls, with sweet chilli dipping sauce ♥ i
- \$100 •••• Duck Spring Rolls, hoisin dipping sauce
- \$100 •••• Salt & Pepper Chicken Bites, lime mayonnaise & Aleppo pepper
- \$100 •••• Morning Tea/Afternoon Platter, Fresh Baked Cookies, Danishes, Ham & Cheese Croissants
- \$100 •••• Season Fruit Platter, Chef's selection of season fruit (Suitable for 30 guests)
- \$120 •••• Dessert Platter, Chef's selection of cakes & sweets treats
- \$200 •••• Hot & Cold Seafood Platter, Oysters Natural or Killpatrick (1 doz), Prawns (1kg), Calamari & cocktail dipping sauce

PIZZA SLABS \$80 EACH

24 PIECE PER SLAB

*Gluten Free & Vegan options available – Add \$5 Per Slab

- Margherita Pizza, Napoli sauce, mozzarella & fresh basil ٧
- Pepperoni Pizza, Napoli sauce, mozzarella, pepperoni & chilli oil
- Hawaiian Pizza, Napoli sauce, mozzarella, pineapple & ham
- Vegetarian Pizza, Napoli sauce, mozzarella, capsicum, red onion, cherry tomatoes & olives ♥



♥ Vegetarian ♥ Vegan ♥ Gluten Free ■ Dairy Free ★ Option Available



A LITTLE MORE

SUBSTANTIAL CANAPES

\$15 PER ITEM | MINIMUM 20 PER SELECTION

- Karaage Chicken, sushi rice & chilli mayo 🕯
- Fish & Chips, lemon wedge & tartar sauce
- Roasted Pork Belly, crunchy Asian salad & sesame vinaigrette i *
- Pesto Gnocchi, roasted vegetables & parmesan ♥
- Warm Mushroom Salad, cucumber, sumac salad & hot sauce #\$
- Chicken Caeser Salad, grilled chicken breast, anchovy, cos lettuce, croutons, egg, parmesan & Caesar dressing

FOOD STATIONS

\$25 PER PERSON | MINIMUM OF 20 REQUIRED

- Grazing Station, Chef's selection of cured meats, cheeses, dips, olives, sundried tomatoes, crackers & crostini, grapes and quince paste
- Bespoke Food Stations available up request Pricing POA



Do you have dietary requirements for your group? Please talk to our friendly Functions Team for assistance when making your selections.

♥ Vegetarian ♥ Vegan ♥ Gluten Free ■ Dairy Free ★ Option Available



SIT DOWN PACKAGE OPTIONS

BANQUET MENU

\$75 PER PERSON 2 COURSE \$85 PER PERSON – 3 COURSE MINIMUM 30

SHARED ENTRÉE – CHOOSE TWO

- House Made Breads, butternut hommus, tzatziki & beetroot relish ♥↓ \$*
- Szechuan Calamari, Szechuan dipping sauce 🕯
- Smoked Brisket Tostada, pica di gallo & salsa verde 🕯
- Pumpkin Arancini, smoked aioli & grated pecorino ¥

SHARED MAINS - CHOOSE TWO

- Argentinian Roast Chicken 🕯 🛊
- Lebanese Slow Cooked Lamb Shoulder 🕯 🐐
- Fennel Braised Pork Belly 🕯 🕏
- Vegetarian Moussaka ۷ 🕯

SHARED SIDES – CHOOSE THREE

- Confit Garlic Roast Potatoes, rosemary salt 💐 🖉
- Roasted Pumpkin, harissa, raw tahini, spring onion
 & pumpkin seeds \$ Image: Image of the second second
- Macaroni Cheese, bacon crumb
- Caesar Salad
- Garden Salad
- Seasonal Steamed Vegetables

DESSERT – ALTERNATE DROP

- Coconut Panna Cotta, berry compote, mango coulis & coconut dust \$
- Dark Chocolate Torte, baileys infused cream & burnt white chocolate



♥ Vegetarian ♥ Vegan ♥ Gluten Free ▮ Dairy Free ★ Option Available

Alternate drop menu

\$75 PER PERSON – TWO COURSE \$85 PER PERSON – THREE COURSE MINIMUM 30

SHARED ENTRÉE – CHOOSE TWO

- House Made Breads, butternut hommus, tzatziki & beetroot relish ♥↓ \$*
- Duck Spring Rolls, hoisin dipping sauce 1
- Vegetarian Spring Rolls, sweet chilli dipping sauce ▮♥
- Sesame Seed Seared Tuna, cucumber ribbons & wasabi mousse \$

MAINS – CHOOSE TWO

- Confit Duck Leg, pak choi, parsnip & potato puree, crispy speck & orange jus \$
- Fennel Pork Belly, caramelised pear, fennel puree, glazed baby carrots & red wine jus \$
- Lebanese Lamb Shoulder, creamy hummus, Israeli cous cous, spring onion & chilli oil 1
- Crispy Chicken Supreme, pea risotto, stracciatella & pea tendrils
- Market Fish, smoked confit potatoes, asparagus & saffron beurre blanc \$
- Potato Fondant, wilted spinach, butternut pumpkin, parsnip crisp, roasted broccolini & brown caper butter dressing V 1*

DESSERT – ALTERNATE DROP

- Coconut Panna Cotta, berry compote, mango coulis & coconut dust \$
- Dark Chocolate Torte, baileys infused cream & burnt white chocolate

Do you have dietary requirements for your group? Please talk to our friendly Functions Team for assistance when making your selections.



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Nore TO Explore Duc

Need something more flexible? Talk to us about a bar tab!



DUCHESS DRINKS PACKAGE

2 HOURS \$36 | 3 HOURS \$44 | 4 HOURS \$50 *BASIC SPIRITS ADD ON - \$10 PER PERSON PER HOUR

WINE – STANDARD GLASS

- Morgans Bay Sparkling (SA)
- Morgans Bay Sauvignon Blanc (SA)
- Squealing Pig Rose (SA)
- Morgans Bay Cabernet Sauvignon (SA)

BEER/CIDER

- Great Northern Super Crisp
- Great Northern Original
- Pirate Life South Coast Pale Ale
- Victoria Bitter
- Somersby Apple Cider Can

NON-ALCOHOLIC

- Heaps Normal XPA
- Peroni Zero
- Lyres Non-Alcoholic Cans
- Soft Drink and Juices



THE PRINCE CONSORT EST-1888

COUNTESS PACKAGE

2 HOURS \$46 | 3 HOURS \$54 | 4 HOURS \$62

*BASIC SPIRITS, HARD RATED, GINGER BEER & READY TO DRINK TAP OPTIONS ADD ON - \$15 PER PERSON PER HOUR

(PLEASE NOTE THAT HARD RATED, GINGER BEER & READY TO DRINK TAP OPTIONS ARE NOT AVAILABLE IN EVERY SPACE)

WINE – STANDARD GLASS

- Morgans Bay Sparkling (SA)
- Morgans Bay Sauvignon Blanc (SA)
- Squealing Pig Rose (SA)
- Morgans Bay Cabernet Sauvignon (SA)

And then select four options from below:

- Mumm Marlborough Cuvee (NZ)
- Bandini Prosecco (ITALY)
- Whistler Fruit Tingle (SA)
- 821 South Sauvignon Blanc (NZ)
- Riesling Freak #4 (SA)
- Penfolds Max's Shiraz Cabernet (SA)
- Head Red Barossa Shiraz (SA)
- Storm Bay Pinot Nior (TAS)
- Pepperjack Malbec (ARG)

BEER/CIDER

- All Tap Beers
- Corona
- Peroni 3.5%
- Cascade Light
- Somersby Apple Cider

NON-ALCOHOLIC

- Heaps Normal XPA
- Peroni Zero
- Lyres Non-Alcoholic Cans
- Soft Drink and Juices

PRINCE PACKAGE

2 HOURS \$79 | 3 HOURS \$102 | 4 HOURS \$120

WINE

- Mumm Marlborough Cuvee (NZ)
- Bandini Prosecco (ITALY)
- Whistler Fruit Tingle (SA)
- Squealing Pig Rose (SA)
- 821 South Sauvignon Blanc (NZ)
- Riesling Freak #4 (SA)
- Penfolds Max's Shiraz Cabernet (SA)
- Head Red Barossa Shiraz (SA)
- Storm Bay Pinot Nior (TAS)
- Pepperjack Malbec (ARG)

BEER/CIDER

All Tap Beers including Hard Rated, Ginger Beer & Ready to Drink Tap Options (Please note that Hard Rated, Ginger Beer & Ready to Drink Tap Options are not available in every space)

- Corona
- Peroni 3.5%
- Cascade Light
- Somersby Apple Cider



BASIC SPIRITS

- House Vodka
- House Gin
- Espolon Blanco Tequila
- Johnny Walker Red
- Bundaberg Rum
- Jim Beam White Label
- Jack Daniels

NON-ALCOHOLIC

- Heaps Normal XPA
- Peroni Zero
- Lyres Non-Alcoholic Cans
- Soft Drink and Juices

WANT TO ELEVATE YOUR EVENT?

ADD FROM OUR SELECTION OF ARRIVAL COCKTAILS

\$16 | MINIMUM OF 30

- Aperol Spritz
- Espresso Martini
- Grapefruit Margarita