



cocktail platters

Our cuisine combines urban cooking and Asian-fusion, styled exclusively for a relaxed life by the beach.

A maximum number of selections apply to all bookings, based on the number of guests.

Approximately 25-30 pieces per platter for Hot, Cold and Sweet platters - and approximately 10-20 pieces per platter for Diamond and Platinum Diamond platters.

Hot Platters

- a. Crispy Pork Belly with a maple miso sauce (GF)
- b. Pulled Pork Sliders with pickled cucumber and tomato relish (15 pieces)
- c. Bao Buns with Kentucky chicken, Asian cabbage slaw and hoisin sauce (15 pieces)
- d. Kentucky Chicken Tenders accompanied by a honey and soy dipping sauce
- e. Chicken Skewers with our homemade peanut dipping sauce (GFO)
- f. Spicy Meatballs served with a Sicilian barbeque dipping sauce
- g. Salt and Pepper Squid with garlic aioli
- h. Arancini Balls with one choice of the following flavours:
 - Chorizo
 - Roast Pumpkin and Ricotta (V)
 - Swiss Mushroom and Feta (V)
 - Tomato and Basil (V)
- i. Dumplings with a chili dipping sauce (VO)
- j. Assorted Mini Pizza Squares (VO)
- k. Tempura Vegetables with mirin soy and wasabi (V)
- l. Asian Tasting Plate with The Function's samosas, spring rolls and moneybags, served with a sesame soy dipping sauce (75 pieces) (VO)
- m. Slowly Caramelised Onion, Tomato and Goat's Curd Tartlets (V)
- n. Spiced Popcorn Cauliflower with Himalayan sea salt. (VG) (GF) (DF)

Cold Platters

- a. Pesto Chicken with avocado, lemon and chili on a herb crouton
- b. Duck Breast with mango, asparagus and roasted cherry tomato
- c. Prosciutto with caramelised onion on a focaccia bread
- d. Beetroot Cured Salmon with sour cream and crispy capers
- e. Citrus Prawns with a tropical, tangy rock melon salsa
- f. Vietnamese Chicken Cold Rolls freshly made and accompanied by a Vietnamese-inspired dipping sauce (V) (GF) (DF)
- g. Bruschetta with fresh tomato and basil, served on crusty bread (V)
- h. Platter of Willunga Olives, Homemade Dips and Fennel Salt Grissini with crusty bread (V)
- i. Roast Pumpkin with coconut yoghurt, nuts and dukkha (VG) (GF) (DF)

thefunction

V = Vegetarian • VO = Vegetarian Option • VG = Vegan • GF = Gluten-Free • GFO = Gluten-Free Option • DF = Dairy Free

Please contact us for customised menus, packages and dietary requirements. An additional charge may be applicable for any dietary requirements. Please contact your Function Coordinator on (08) 8350 5030 or email sales@thebeachouse.com.au with your requirements.



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Diamond Platters

- Slow-Cooked Short Rib with red chimichuri sauce (20 pieces)
- Pulled Beef Sliders with pickled cucumber and tomato relish (15 pieces)
- Tempura Flathead Goujons with crispy potato wedges and lemon aioli (20 pieces)
- Tempura Prawns with mirin soy and wasabi (15 pieces)
- Moroccan-Spiced Atlantic Salmon on a bed of zucchini noodles and herbed yoghurt (Cold) (20 pieces)

Platinum Diamond Platters

- 90 Day Dry Aged Roast Beef with horseradish cream (12 pieces)
- Confit Duck Floater with pea purée, red currents and shiraz jelly (12 pieces)
- Soft Shell Crab Sliders with green goddess mayo (10 pieces)
- Coffin Bay Oysters Kilpatrick (15 pieces)
- Ricotta Gnocchi with a tri mushroom sauce (V) (20 pieces)

Sweet Platters

- Deluxe Belgian Chocolates and Truffles (V) (GF)
- Chocolate-Dipped Strawberries (V) (GF) (Seasonally Available)
- Vanilla Slice and Chocolate Eclairs (V)
- Mini Chocolate Tart (V)
- Mini Lemon Tart (V)
- Seasonal Fruits (VG) (GF) (DF)

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