



## 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.

### Hot Platters

Approximately 20-25 pieces per platter (unless stated otherwise)

- 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. Homemade Battered Kentucky Chicken Tenders accompanied by a honey and soy dipping sauce (30 pieces)
- e. Chicken Skewers with our homemade peanut dipping sauce (GFO)
- f. Spicy Meatballs served with a Sicilian barbeque dipping sauce (50 pieces)
- 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) (30 pieces)
- j. Homemade Italian Thin-Crust Pizza (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)

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### Cold Platters

Approximately 20-25 pieces per platter

- 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](mailto:sales@thebeachouse.com.au) with your requirements.



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### **Diamond Platters**

*Approximately 12-15 pieces per platter*

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

### **Platinum Diamond Platters**

*Approximately 9-12 pieces per platter*

- a. 90 Day Dry Aged Roast Beef with horseradish cream
  - b. Confit Duck Floater with pea purée, red currants and shiraz jelly
  - c. Soft Shell Crab Sliders with green goddess mayo
  - d. Ricotta Gnocchi with a tri mushroom sauce (V)
- .....

### **Sweet Platters**

*Approximately 20-25 pieces per platter*

- a. Deluxe Belgian Chocolates and Truffles (V) (GF)
- b. Chocolate-Dipped Strawberries (V) (GF) (Seasonally Available)
- c. Vanilla Slice and Chocolate Eclairs (V)
- d. Mini Chocolate Tart (V)
- e. Mini Lemon Tart (V)
- f. Seasonal Fruits (VG) (GF) (DF)

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## cocktail canapés

### **PREMIUM**

*For the perfect culmination to your conference or seminar, choose three hot and three cold canapés.*

### **PLATINUM**

*For a stunning social event or corporate event, choose four hot and four cold canapés.*

### **DIAMOND**

*For a lavish social event or corporate event, choose five hot, two cold and two diamond canapés.*

### **PLATINUM DIAMOND**

*For an extravagant formal cocktail event, choose four hot, two cold, two diamond and one platinum diamond canapés.*

### **SWEET**

*For a little dessert as part of your social event or corporate event, add one sweet canapé.*

The Function does cocktail parties with transcendent impeccability, perfectly matching aroma, flavour and colour in simple, unpretentious magnificence. Our cuisine combines urban cooking with Asian-fusion, styled exclusively for a relaxed life by the beach. The Function's cocktail parties are suitable for 80 to 200 people, and with culinary influences spanning the ages, caters to even the most discerning palate.

### **Hot Canapés**

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### Cold Canapés

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- Beetroot Cured Salmon with sour cream and crispy capers
- Citrus Prawns with a tropical, tangy rock melon salsa
- Vietnamese Chicken Cold Rolls freshly made and accompanied by a Vietnamese-inspired dipping sauce (V) (GF) (DF)
- Bruschetta with fresh tomato and basil, served on crusty bread (V)
- Platter of Willunga Olives, Homemade Dips and Fennel Salt Grissini with crusty bread (V)
- Roast Pumpkin with coconut yoghurt, nuts and dukkha (VG) (GF) (DF)

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### Diamond Canapés

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### Platinum Diamond Canapés

- 90 Day Dry Aged Roast Beef with horseradish cream
  - Confit Duck Floater with pea purée, red currents and shiraz jelly
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## breakfast

*At The Function, we put on a very fine breakfast, catering equally to the devout bacon and eggs supported, as to the fruit, museli and Danish set.*

### **Plated Breakfast**

Our mouth-watering plated breakfasts lend themselves perfectly to both presentations and meetings

#### ***Served to the table prior to arrival***

Fresh Orange and Poppyseed/Berry Muffins  
Fresh Platter of Seasonal Fruit  
Orange, Pineapple and Apple Juices  
Freshly Percolated Coffee and Tea (Assorted flavours)

#### ***Served to the table to or during presentation***

On arrival, individual berry yoghurt crunch starters  
Free-range scrambled eggs, thick buttered toast, smokey bacon, roasted herbed tomatoes, mushrooms and hashbrowns

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### **Full Buffet Breakfast**

Choose from a veritable smorgasbord of just about every breakfast dish imaginable to accompany your private/corporate event

#### ***Cold selection***

Fresh fruit and Greek yoghurts  
Cereals and museli  
Breakfast orange and poppyseed/berry muffins  
Fresh bread with selection of jams and fresh King Island cream

#### ***Hot selection***

Free-range scrambled eggs with chives  
Delicious hotcakes with maple syrup  
Crispy smoked bacon  
Australian breakfast sausages  
Grilled parmesan cheese and herbed tomatoes  
Sautéed mushrooms in olive oil and herbs  
Freshly percolated coffee & Temple Tea (Assorted flavours)

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## lunch & dinner menu

*At The Function, our cuisine combines urban cooking and Asian-fusion, styled exclusively for a relaxed life by the beach.*

*The Function's menu is presided over by in-house Executive Chef, Ben Liu, whose experience spans world renowned, five-star hotels and restaurants in Australia and abroad.*

*Ben's love is to invent menus of pure inspiration, creating an occasion where the food, wine and company are surpassed only by spectacular ocean views.*

### Entrée

- a. **Slow-Cooked Braised Pork Belly (Entrée or Main)**  
covered in maple miso lime sauce
- b. **Chicken and Mushroom Ravioli (Entrée or Main)**  
with your choice of cream, spinach and pine nut sauce, or napolitana sauce
- c. **Spinach and Ricotta Ravioli (Entrée or Main)**  
with your choice of cream, spinach and pine nut sauce, or napolitana sauce (Vegetarian)
- d. **Roast Pumpkin Risotto**  
with parmesan cheese and pine nuts (Vegetarian) (Vegan Option)
- e. **Summer Heirloom Tomato and Basil Risotto**  
(Vegetarian) (Vegan Option)
- f. **Ricotta Gnocchi**  
covered with a tri-mushroom sauce (Vegetarian) (Vegan Option)
- g. **Mediterranean Vegetable Quiche**  
with puff pastry and tomato chutney (Vegetarian)
- h. **Chicken Waldorf Salad**  
with cos lettuce, Granny Smith apples, celery and smoked almonds (Gluten-Free)
- i. **Mixed Seafood Plate**  
on a rocket leaf salad with lemon mustard mayonnaise
- j. **Beetroot Cured Salmon**  
on a fennel and asparagus salad with a caper and lemon vinaigrette (Gluten-Free)
- k. **Black Mussels**  
cooked in apple cider and cream

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### Main

- a. **Chicken Saltimbocca**  
succulent chicken breast, wrapped in jamón serrano with caperberries, saffron mash and served with a choice of a cream sauce, or a red wine jus
- b. **Crispy Chicken Breast (Create Your Own)**  
served with seasonal vegetables and your selection of seasoning, side and sauce  
Seasonings: Soy Base, Miso, Moroccan or Mexican  
Sides: Pumpkin risotto, potato fondant, spinach with puréed potato or tomato rissoni  
Sauces: Cream sauce, red wine jus or salsa verde
- c. **Confit Duck Leg/Breast**  
served with white polenta, parsnip purée, grandma carrots and a red wine jus
- d. **Slow-Cooked Braised Pork Belly**  
served with a maple miso lime sauce
- e. **Pork Chop and Pink Lady Apples**  
served with a cider, sautéed mushroom and caramelised butter sauce
- f. **Seasonal Vegetable Curry**  
served with jasmine rice (Vegetarian) (Vegan Option)
- g. **Atlantic Salmon/Ocean Trout**  
with sugar peas and black quinoa rice in a basil broth
- h. **Pan-Fried Snapper/Barramundi**  
on heirloom tomatoes with salsa verde and a fennel salad
- i. **Lamb Rack**  
on a mushroom risotto with a snow pea purée and a sweet corn and broad bean sauce (Diamond Surcharge)
- j. **12 Hour Slow-Cooked Short Rib Beef**  
with potato and spinach purée and grandma carrots, red chimichurri and jus (Gluten-Free Option) (Diamond Surcharge)
- k. **Twice-Cooked Tender Sirloin**  
with sun-dried tomato and parmesan polenta, seasonal vegetables and a brandy and light pepper sauce (Diamond Surcharge)

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### Dessert

- a. **Zesty Piquant Lemon Citrus Tart**  
with honey mascarpone cream and dehydrated lemon
- b. **Passionfruit Brule**  
with hazelnut crisps and honeycomb
- c. **Mini Pavlova**  
with chantilly cream and berry coulis
- d. **Coconut Sago**  
served with cherry sorbet and pistachio (Vegan) (Gluten-Free)
- e. **Coconut Sticky Black Rice Pudding**  
served with ice cream
- f. **Toblerone Cheesecake**  
with a warm chocolate glaze and strawberry rhubarb coulis
- g. **Decadent Triple Chocolate Fudge Cake**  
with chantilly cream, seasonal berries and shaved chocolate
- h. **Chocolate Fountain**  
with ice cream and berries
- i. **Chocolate Tart**  
with double cream and a brioche crumb
- j. **Chocolate Brownie**  
with a salted caramel sauce and ice cream

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## high tea packages

### Package 1 Premium Tea Package

*Minimum 35 guests, maximum 150 guests*

Tables set up with white linen

Tea light candles

Chefs selection of four savoury and four sweet gourmet delicacies

Freshly brewed coffee and Temple Tea, served over 2 hours

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### Package 2 Platinum Package

*Minimum 35 guests, maximum 150 guests*

Tables set up with white linen

Tea light candles

Glass of champagne on arrival

Chefs selection of five savoury and five sweet gourmet delicacies

Freshly brewed coffee and Temple Tea, served over 3 hours

Satin or organza sashes and table runners

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### Package 3 Diamond Tea Package

*Minimum 25 guests, maximum 150 guests*

The Gold Tea Package plus:

One bottle of champagne per 10 guests

One extra savoury and one extra sweet gourmet delicacies

Your choice of black or white chaircovers with satin or organza sashes and matching table runners

A ride on our 120 year old carousel on arrival

**Room Hire** *Room hire charges are dependent on date of booking and number of guests.*

*Beverages may also be charged on consumption during your event with a guaranteed minimum spend per person.*

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## beverage list

*The Function offers a range of carefully-selected sophisticated wines, well-loved beers and a wide variety of bottled soft drinks.*

### Wine

Growers Gate Sauvignon Blanc	Growers Gate Moscato
Babich Sauvignon Blanc	Growers Gate Rosé
The Lane Block 2 Pinot Gris	Chain of Fire Cabernet Shiraz
The Lane Lois Blanc de Blanc	Penley Estate Phoenix Cabernet Sauvignon
Chain of Fire Brut Cuvée	

### Beer and Cider

Corona	Cascade Light
Hahn Super Dry	Heineken 3
Heineken	5 Seeds Crisp Apple Cider
Peroni	

### Base Spirits

Vodka	Please contact our friendly team for a list of Middle-Shelf and Top-Shelf Spirits.
Gin	
Scotch	
Bourbon	

### Specialty Cocktails

Espresso Martini	Custom and themed cocktail creations available. Please speak to our friendly team.
Mojito	
Whiskey or Gin Sour	

### Non-Alcoholic

- Soft Drinks
- Selection of Juices
- Coffee and Tea

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### **Package 1: Premium**

Chain of Fire Brut Cuvée  
Growers Gate Sauvignon Blanc  
Chain of Fire Shiraz  
Growers Gate Moscato  
Hahn Super Dry  
Cascade Premium Light  
5 Seeds Crisp Apple Cider  
Soft Drink and Juice Selection  
Coffee and Tea

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### **Package 2: Platinum**

Chain of Fire Brut Cuvée  
Growers Gate Sauvignon Blanc  
Penley Estate Cabernet Sauvignon  
Growers Gate Rosé  
Growers Gate Moscato  
*Plus your choice of 2 bottled selections from:*  
Heineken, Peroni or Corona  
Hahn Super Dry  
Cascade Premium Light  
5 Seeds Crisp Apple Cider  
Soft Drink and Juice Selection  
Coffee and Tea

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### **Package 3: Diamond**

The Lane Lois Blanc de Blanc  
The Lane Block 2 Pinot Gris  
Babich Sauvignon Blanc  
Penley Estate Cabernet Sauvignon  
Hahn Super Dry  
Heineken  
Peroni  
Corona  
Cascade Premium Light  
5 Seeds Crisp Apple Cider  
Soft Drink and Juice Selection  
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