



# The Park

W E R R I B E E

## Function & Beverage Menu



# GRAZING TABLES

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**Our signature grazing tables consists of:**

A selection of cured meats, artisan cheese & a variety of dips

Sourdough bread / lavosh / grissini

Marinated and fresh vegetables

Seasonal fruits

\$350 / \$500





# CANAPES

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**20 pieces per platter**

**Mini Bruschetta | \$60**

Brasserie bread topped with ricotta, tomato, onion, balsamic & basil | NG NF VGO

**Buffalo Cauliflower Popcorn | \$60**

Park fried cauliflower drizzled in buffalo sauce & ranch sauce | V NF VGO

**Chicken Wings | \$60**

With honey sriracha sauce, spring onion and sesame | NF

**Smoked Chicken Croquettes | \$65**

House smoked chicken, sweetcorn, chipotle mayo smoked cheddar & spring onion. | NF

**Mojo Pork Tostadas | \$100**

Mandarin salsa, guacamole & chargrilled corn. | CF DF NF VGO

**Calamari Cones & Fries | \$160**

Park fried calamari & shoe string fries served with a lemon wedge  
| NF NG DF CFO

**Fish and Chip Cones | \$160**

Fresh gummy shark fillets & chips, served with a lemon wedge  
| NF NG DF



# PLATTERS

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## Woodfire Pizza Platter \$80

Chef's selection of 3 house made pizzas

### Margherita

Cherry tomatoes, basil, fior di latte & lemon salt. | NF V NG VGO

### Smoked Salami

Puo Polo smoked salami, Rebel smoked cheddar, roasted capsicum & red onion. | NF

### Smoked Brisket

House smoked brisket, potato, horseradish mayo & rocket. | DFO NF NG

### Smoked Chorizo

House smoked chorizo, mushroom, caramelised onions & chimichurri. | NF DFO

### Four Cheese

Mozzarella, parmesan, brie & truffle mozzarella. | NF NG V

### Smoked Chicken & Pineapple

House smoked chicken, pineapple, red onion & BBQ sauce. | NF DFO

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# PLATTERS

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## Slider Platter \$140

20 pieces per item

### CheeseburgerSlider

Wagyu beef patty, pickles, cheese, onion &  
house made burger sauce | NF NG CFO

### Chickpea and Sweetcorn Slider

Tabbouleh, rocket and chipotle mayo  
| NF V VGO CFO

### Schnitzel Slider

Chicken schnitzel, lettuce, parmesan &  
aioli | NF





# FRIES

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Beer Battered Fries \$10

Sea Salt | DF NF V VG NG

Sweet Potato Fries \$10

Sea Salt | DF NF V VG NG CF

Shoe String Fries \$10

House seasoning | DF NF V VG

NG CF

# DESSERTS

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**20 pieces per item**

Lychee Panna Cotta \$120

Served with rose jelly & pistachio crumb

|CF V NG

Hazelnut Cheesecake \$120

Lemon mascarpone, wafer & hazelnut

praline | V NG

Fruit Platter \$55

A selection of seasonal fresh fruits

|NF NG CF VG DF V



# **BEVERAGE SELECTION**

**A tailored beverage selection has been chosen to  
accommodate for all guests needs.**

Carlton Draught

Balter XPA

4 Pines Pacific Ale

Apple Cider Somersby

West Cape Pink Moscato

House White Wine - Twin Island Sauvignon Blanc

House Red Wine