



The Park

W E R R I B E E

Function & Beverage Menu



GRAZING TABLE

Our signature grazing table consists of:

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

Sourdough bread / lavosh / grissini

Marinated and fresh vegetables

Seasonal fruits

\$400





CANAPES

20 pieces per platter

Smoked Honey & Figs crostini | \$80

Cottage cheese, fig jam, prosciutto, smoked honey & thyme. | V NG

Sticky Pork Belly Wonton Cups | \$80

Sesame sticky pork belly bites served with kewpie mayo. carrot, spring onion & micro coriander. | GFO DF NG VGO

Semi Sun Dried Tomato & Feta

Arancini | \$90

Served with pesto aioli .
| NFO DFO V NG

Kids Tenders & Fries Cones | \$90

Panko crumbed chicken tenders & shoestring
fries
| NF NG

Calamari Cones & Fries | \$160

Fried calamari & shoestring fries served with a
lemon wedge, garnish with dill.
| NF NG DF CFO

Fish and Chip Cones | \$160

Fresh flake fillets & shoestring fries served
with a lemon wedge, garnish with dill.
| NF NG DF



PLATTERS

Wood Fire Pizza Platters \$80
Selection of 3 house-made pizzas

Margherita

Cherry tomatoes, mozzarella, basil & fior di latte.
| NF V NG VGO DFO GFO

Pepperoni & Pineapple

Napoli base, pepperoni, pineapple, red onion &
mozzarella.
| NF DFO GFO
Add jalapeno

Four Cheese

Taleggio, mozzarella, scamorza & bocconcini on
a napoli base.
| GFO NG V NF
Add house smoked honey

Honey Sriracha Chicken

Honey baked chicken, napoli base, sriracha, mozzarella &
spring onions.
| GFO DFO NF

Pancetta, Potato & Taleggio

Pancetta, potato, taleggio, creme friache base & chives.
| GFO NF
Add chilli oil

Cajun Prawn & Smoked Chorizo

Cajun prawn, house smoked chorizo, napoli base, cherry
tomatoes & mozzarella. | GFO DFO NF

Please note that pizzas are only available from 9pm for
evening functions



PLATTERS

Slider Platter \$150

20 pieces per item

Wagyu Beef Sliders

Wagyu beef sliders served on a brioche bun
w/ baby cos lettuce, red onion, dill pickles &

Park burger sauce

| NG NF CFO

Korean Fried Chicken Sliders

Fried chicken coated in Korean sauce,
served on a sesame brioche bun with kewpie
mayo, fresh cucumber, kimchi & spring

onion

| NF CFO

Crumbed Mushroom Sliders

Crumbed mushroom served on a brioche
bun with truffle aioli, pecorino & rocket

| NF CFO NG

Sticky Pork Belly Sliders

Pork Belly bites served on a sesame brioche
bun with Kewpie mayo, pickled carrots &

spring onion

| NF CFO NG



FRIES

Beer Battered Fries \$10

Sea Salt | DF NF V VG NG

Shoe String Fries \$10

House seasoning

| DF NF V VG NG CF

DESSERTS

20 pieces per item

**Spiced Apple & Chamomile Panna Cotta
\$120**

Served with macadamia praline

| NG GF

Strawberry Cheesecake \$120

Served with raspberry couli & fresh berries

| NF 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

Great Northern

Great Northern Super Crisp

Apple Cider Somersby

House Red & White Wine