KIRRIBILLI HOTEL

FUNCTION MENUS

EST 1937

CANAPES

MINIMUN
20 PAX

SMALL BITES $2.5pp

Vegetables spring rolls

Pork and fennel sausage roll

Mixed vegetables samosa

Lamb and rosemary mini pie

Crispy filo Prawns

SUBSTANTIAL $6.5pp

Prawn and chorizo skewers

Gnocchi with peas, mushrooms, truffle oil and pecorino romano

Grilled lamb cutlets with chimichurri

Crispy pork belly steamed bao buns

Tiger prawn cocktail with soda crackers

DESSERTS $3.5pp

Lemon meringue tart

Churros with dulce de leche

Mixed Mini donuts

STANDARD $4.5pp

Seared scallops on shell with seaweed, shiitake mushrooms and ponzu dressing

Smoked salmon blinis with cream cheese and chives

Mushroom and mozzarella arancini balls with truffle mayonnaise and pecorino romano

Szechuan Crispy Squid with Lime & Ginger Dressing
Spiced lamb kofta with tazaziki

Goat cheese and tomato crostinis with basil and extra virgin olive oil

Crispy chicken bites marinated with ginger, soy, buttermilk and ponzu served with wasabi mayonnaise and furikake

Sydney rock oysters with rosé mignonette

PLATTERS

MINIMUN
20 PAX

SLIDERS $12pp

A mix of chicken and beef sliders
served on mini brioche buns

BREAD & DIPS $10pp

Babaganoush, Hummus, Beetroot
Dip, Extra Virgin Olive Oil-Balsamic
with a selection of bread

PRAWN & OYSTER $20pp

Freshly Shucked Oysters & Prawns
Served Over Ice with Lemon,
Limes & Mignonette Dressing

ANTIPASTO $15pp

Local & Imported Cheese,
Charcuterie, Mediterranean
Roasted Vegetables, Dips &
Crackers

SET MENU

2 COURSES
$60 per person

3 COURSES
$75 per person

ENTRÉES

Roasted beets, candied macadamia, arugula and Persian goat cheese

Gnocchi ,burnt noisette, sage and pecorino Romano

Beef carpaccio, Modena balsamic, 24 month aged parmigiano Reggiano and fried capers

Kingfish crudo, burnt ruby grapefruit, white anchovies and pickled fennel

MAINS

300g grain fed scotch fillet , braised brussels sprouts, potato gratin and jus

Tandoori blue eye cod with zucchini fritters and sumac spiced yoghourt

Confit pork belly, glazed apples, roasted baby beets, parsnip puree, crispy kale and jus.

Field mushrooms and zucchini flowers risotto with white truffle oil and pecorino romano

Spiced cauliflower steak with fruity couscous and tzaziki

DESSERTS

New York cheesecake with vanilla bean ice cream

Crème Brûlée

Cherries and White chocolate semifreddo

Orange and almond cake with vanilla bean ice cream

BEVERAGE PACKAGES

MINIMUN
20 PAX

STANDARD $30pp

Beers - Carlton Draught, Toohey's New, XXXX Gold, VB & Hahn Superdry

Wines - Zonin Prosecco, Isabel Estate Sauvignon Blanc & Marlborough Sounds Pinot Noir

PREMIUM $40pp

Beers - James Squire's 150 Lashes, Coopers Green Pale Ale, Monteith's Apple Cider, Stone & Wood Pacific Ale & Great Northern

Wines - Zonin Prosecco, Squealing Pig Pinot Gris, Louis Lator Chardonnay, Bone Dry Rose, Brokenwood Shiraz Pinot Noir & Krondorf GSM

DELUX $60pp

All Beers including Seasonal Craft Beers

Wines - Zonin Prosecco, Shaw & Smith Sauvignon Blanc, Devil's Lair Chardonnay, Brokenwood Shiraz, A by Arras Premium Cuvee Sparkling Rose & Studio by Miraval Rose

House Spirits - Vodka, Gin, Bourbon, Whiskey, Rum & Tequila

CONTACT US

If you are interested in holding your function with us or would like a little more information, please don't hesitate to get in contact with us!

Ph: 02 9955 1415

Email: kirribillihotel@alhgroup.com.au
or:
kirribillihoteladmin@alhgroup.com.au