

# barnacles



## **EVENT MENU (MIN 30 PAX)**

Package from \$80++ per person

### **DRINKS**

#### **(I) FREE FLOW\* Drinks from the following -**

- 0.3L Draught Beer (Peroni/Pilsner Urquell)
- 0.5L Guinness Draught Beer
- Imported Bottle Beer (Asahi Super Dry, Tiger, Kronenbourg, Corona, Guinness Draught Cans)
- Housepour Wines (Cabernet Sauvignon/Tempranillo, Chardonnay, Sauv Blanc)
- Housepour Spirits (Gin, Vodka, Whisky, Rum, Bourbon)
- Soft Drinks & Juices

### **FOOD**

Choose 4 items from Section A and B, 1 item from Dessert and 2 items from Section C – Special Items

### **SECTION A**

- Barnacles Wings with Garlic Chilli Sauce
- Oven baked Asian Coconut Mid-Joint Wings with Lime Plum Sauce
- Thai Chicken Tenders with Thai Sweet Chilli
- Crispy Szechuan Baby Squid
- Crunchy Fish Skin with Salted Egg
- Thyme and Garlic Pork Sausage with American Mustard
- Prawn Gyoza
- Calamari with Lime Yoghurt

### **SECTION B - Vegetarian Options (V):**

- Hummus with Vegetables Crudites
- Brie Cheese with Toasts and Dried Fruits
- Pumpkin Croquette
- Vegetarian Gyoza
- Tortilla Chips with Tomato Salsa & Avocado Dip
- Cherry Tomato and Olive Bruschetta
- Truffle Fries With Herb Salt & Parmesan Cheese

### **DESSERT (Choose 1)**

- Fruit tartlet
- Mini Chocolate éclair
- Coffee éclair
- Mini Swiss roll
- New York cheese Cake
- Fresh Fruits Platter

### **SPECIAL SELECTION (Choose 2)**

- Chili Crab Dumpling
- Nori Ika Seafood ball
- Mini Crab Ball
- Prawn Twister
- Smoked Salmon Rose with Capers on Crostini
- Potato Mochi Style with Camembert Cheese (V)
- Fine Bean & Mushroom Roll with Asian Dressing (V)
- Chicken Satay with Condiments
- Chef's Special Pizza
- Mini Lemon meringue

\*\*Additional \$10/person for additional special items selected

### **ADD-ONS**

#### **FRENCH FARM CHEESE PLATTER (for 30-35 PAX) + \$300+**

*A selection of French farm cheese served with grapes, dried fruits, nuts, bread & crackers.*

#### **MEAT LOVERS PLATTER (For 30 PAX) + \$380+**

*Choice of Roasted 3kg Australian rib-eye Or Chef Spice Australian Leg Of Lamb with artisan breads, Dijon mustard, horseradish & Sweet Relish*

#### **FRESHLY SHUCKED OYSTERS (MIN 60pax) \*SEASONAL PRICE\***

*Seasonal Oyster with black pepper & cherry vinaigrette, Lemon wedges and Tabasco*

Terms & Conditions:

- \* Please note that FREE-FLOW of drinks is limited to only 2 HRS and only applicable to Happy Hour Selections; unless otherwise stated
- \* Prices quoted are non-inclusive of 10% service charge and 7% GST
- \* Prices shown are non-inclusive of additional serving staff or kitchen Staff @ \$150/person
- \* Final quote reflected will depend on items chosen and event requirements
- \* 50% Deposit requirement for all reservations