

Lunch Made Easy.

Lunch Simplicity

\$4.50

PER ITEM

Mini rolls - with Chef's selection of gourmet fillings (1pp)

\$7.00

PER ITEM

Sandwiches - with Chef's selection of gourmet fillings (1pp)

\$7.00

PER ITEM

Baguettes - with Chef's selection of freshly sliced deli meats & gourmet fillings (1pp)

*Minimum order for 20 people

**Biodegradable napkin and cutlery set included





Mini Breaks.

\$3.50
PER ITEM

- Assorted homemade cookies **GF** **V**
- Sweet mini tarts **V**
- Homemade mini muffins **V**
- Homemade pancakes with maple syrup & cream **V**

\$4.50
PER ITEM

- Mini croissants **V**
- Mini chocolate croissants **V**
- Chef's selection of homemade cakes **V**
- Chef's selection of homemade slices **V**
- Mini banana bread **GF** **V**
- Mini sweet or savoury scrolls **V**
- Homemade sweet or savoury muffins **V**
- Mixed Danish pastries **V**
- Individual granola & chia pots with berry coulis, yoghurt & fresh berries **V**
- Ham & cheese or cheese & tomato croissants
- Homemade assorted mini quiches
- Chorizo, semi-dried tomato & feta tartlet
- Mini burrito pinwheels **V**

\$5.00
PER ITEM

- Assorted macarons **GF** **V**
- Belgium chocolate brownies **V**
- Bacon & egg brioche sliders
- Mushroom & halloumi brioche sliders **V**
- Homemade pork & fennel sausage rolls with tomato relish
- Homemade kangaroo sausage rolls with tomato relish
- Assorted arancini balls **GF** **V**
- Mini Portuguese tarts **V**
- Vanilla or chocolate cannoli **V**
- Freshly baked buttermilk scones with strawberry jam & chantilly cream **V**
- Seasonal fruit skewers **GF** **V**
- Warm waffle with nutella, vanilla cream, maple syrup & cinnamon butter **V**

*Minimum order for 20 people

BBQ Packages.



\$20
PER PERSON

BBQ

Gourmet assorted meat & vegan sausages

GF DF

Grass fed beef & vegetarian burger patties

GF DF

Minute steaks GF DF

Sliced cooked onions VGN GF

Chef's selection of one homemade salad VGN

Rainbow slaw with ranch dressing VGN

Shredded lettuce, tomatoes & cheese V

Sliced bread & burger buns

Sauces - tomato, BBQ & mustard

ADD Soft drinks & juices - \$4 per person

\$24
PER PERSON

Gourmet BBQ

Gourmet sausages GF DF

Premium sirloin shish kebabs seasoned with mixed fresh herbs & rock salt GF DF

Lemon garlic prawn skewers GF DF

Mixed vegetable skewers with a smokey baharat spice VGN GF

Sliced cooked onions VGN GF

Chef's selection of two homemade salads VGN

Rainbow slaw with ranch dressing VGN

Shredded lettuce, tomatoes & cheese V

Sliced bread & burger buns

Sauces - tomato, BBQ, hollandaise & mustard

ADD Soft drinks & juices - \$4 per person

\$30
PER PERSON

Indigenous BBQ

Kangaroo sausages GF DF

Pork & fennel sausage rolls with bush tomato relish

Kangaroo loin steaks GF DF

Lemon myrtle crocodile kebabs GF DF

Mud crab patties DF

Sliced cooked onions VGN GF

Cucumber & fingerlime warrigal salad VGN

Rainbow slaw with ranch dressing VGN

Shredded lettuce, tomatoes & cheese V

Sliced bread & burger buns

Sauces - tomato, BBQ & mustard

ADD Soft drinks & juices - \$4 per person

*Based on a minimum of 20 guests

*Room hire may apply

*These packages include an Aspire Chef cooking the BBQ outdoors if weather does not permit, food will be served buffet style in the function room

Buffet Lunch.

\$15

PER PERSON

Pasta Bar

Penne boscaiola

Gemelli bolognese

Rigatoni vegetable pasta VGN

Garlic bread V

Parmesan cheese V

Chef's selection of one gourmet salad VGN GF

ADD Soft drinks & juices - \$4 per person

\$18

PER PERSON

Tex Mex

Selection of nacho bowls & tacos

One meat & one vegetarian sauce

Shredded lettuce, tomatoes & grated cheese

Sour cream & guacamole

ADD Soft drinks & juices - \$4 per person



*Based on a minimum of 20 guests
*Room hire may apply



Salad Platters.

\$9
PER PERSON

Freshly Made Salad Selection

(Your choice of two salads)

Kumara, beetroot and feta V GF HAL

Cous cous salad with kumara, eggplant and sultanas VGN HAL

Caesar salad with croutons and crispy bacon

Moroccan chickpea salad VGN GF DF HAL

Kale slaw VGN GF

Thai noodle salad VGN GF HAL

Mexican potato salad VGN GF HAL

Italian style pasta salad VGN HAL DF

Roast root vegetables with balsamic dressing VGN GF DF HAL

\$3
PER PERSON

Add A Little Extra

(Your choice of one protien)

Grilled chicken GF HAL

Lamb GF

Turkey GF

Thai beef GF

Haloumi V GF

Salt & pepper tofu VGN

Plant based chicken VGN GF

*Minimum order for 10 people per platter

**Room hire may apply

Beverage Packages.

Standard

\$29 Two Hours
PER PERSON

\$38 Three Hours
PER PERSON

\$49 Four Hours
PER PERSON

Willowglen Semillon Sauvignon Blanc,
Riverina, NSW

Willowglen Cabernet Merlot,
Riverina, NSW

Willowglen Sparkling Brut,
Riverina, NSW

A selection of bottled beers

A selection of soft drinks, juices &
mineral water

Freshly brewed coffee & tea station

Premium

\$39 Two Hours
PER PERSON

\$48 Three Hours
PER PERSON

\$59 Four Hours
PER PERSON

Silos Estate Semillon Chardonnay

Artemis Pinot Noir

Centennial Brut Traditionelle

A selection of premium bottled beers

A selection of soft drinks, juices &
mineral water

Freshly brewed coffee & tea station

Non-Alcoholic

\$15 Two Hours
PER PERSON

\$18 Three Hours
PER PERSON

\$21 Four Hours
PER PERSON

A selection of soft drinks, juices &
mineral water

Freshly brewed coffee & tea station

Tea & Coffee Station

\$6.50 One Hour
PER PERSON
Percolated coffee &
selection of teas

\$12 Up to Eight Hours
PER PERSON
Percolated coffee &
selection of teas

\$7.50 One Hour
PER PERSON
Nespresso coffee &
selection of teas

\$13 Up to Eight Hours
PER PERSON
Nespresso coffee &
selection of teas

*Based on a minimum of 20 guests

Beverage List.

Aspire's wine list has been created to include the finest regional wines featuring popular interstate and international wine regions. Create your own beverage selection from our function wine list or to enhance your culinary experience, our qualified sommelier will happily match wines to your menu selections.

All beverages selected from this menu will be charged on consumption to your group account or for your guests to purchase.



Non-Alcoholic

- Soft Drink or Juice \$4
- Sparkling Water \$5

Sparkling Wine

- Willowglen Sparkling Brut Riverina NSW \$40
- Silos Estate Sparkling Shoalhaven NSW \$48
- Centennial Brut Traditionelle Southern Highlands NSW \$62

BOTTLE PRICE

White & Rosé

- Willowglen Semillon Sauvignon Blanc Riverina NSW \$40
- Willowglen Moscato Riverina NSW \$40
- Coolangatta Chardonnay Shoalhaven NSW \$48
- Silos Estate Pinot Grigio Shoalhaven NSW \$48
- La Boheme Rose Yarra Valley VIC \$54

BOTTLE PRICE

Red Wine

- Willowglen Cabernet Merlot Riverina NSW \$40
- Silos Estate Shiraz Cabernet Shoalhaven NSW \$48
- Artemis Pinot Noir Southern Highlands NSW \$54

BOTTLE PRICE

Beers

- Hahn Light \$7
- James Boags Premium Light \$8
- James Boags Premium \$9
- XXXX \$8.50
- Hahn Super Dry \$9
- Furphy \$9

BOTTLE PRICE

*Our selection of premium beers are available on request.