



## ***Functions & Events***

Let us host your next event.

Our riverfront dining space is perfect for your birthday party, product launch corporate function or other special events. Whether you prefer a cocktail style affair or a seated event we will lay the space out to suit your style.

All our food is freshly prepared in our kitchen using fresh and homemade produce. There are plenty of options and we can tailor make a menu to suit any taste and budget.



## **Functions - Set Menu (minimum 20 guests)**

One Course \$35

Two Course \$45

Three Course \$55

Alternate Drop - Entrée, Main and Dessert (select two options from our set menu below).

### **Entrée**

**Field Mushroom Rillettes**, roast tomato and apple salsa with rosemary lavosh

**Duck Liver Parfait**, apple champagne paste and sourdough croutes

**King Fish Ika Mata**, lime, coconut, mint and garlic chips

**Pickled Baby Beetroot** with lemon thyme goats cheese and walnut puree

**Mooloolaba Prawns** with chermoula carrot puree, kipfler potato and bravas seasoning

**Tamarind Pork**, pickled green papaya, coconut, cucumber and herbs

### **Main Course**

**Spatchcock Coq Au Vin**, boneless spatchcock, shiraz, button mushrooms, baked polenta and spinach

**Eye Fillet**, lyonnaise Dutch cream potato, spinach, mustard and jus

**Queensland Barramundi** with parsnip puree, broad beans, speck and tarragon butter

**Lamb Back Strap** baharat spiced served medium-rare, patata hara, green olives and date jus

**Pork Fillet** wrapped with pancetta, peas, sage and garlic mash

**Eggplant Ricotta Tart**, slow roast tomato, pumpkin and tahini rocket pesto

**Beef Sirloin** 250g serve, confit garlic mash, green beans and café de Paris butter

### **Dessert**

**Gulab Jamun**, sticky Indian style doughnut with turmeric and cardamom caramel served with vanilla bean gelato

**Vanilla Spiced Strawberries** with mixed citrus granite, and basil sugar

**Flourless Chocolate Brownie** with cinnamon chocolate ganache, raspberries and double crème

**Almond Torte** with jaffa crème anglaise and vanilla bean gelato

### **Extras**

#### **Breadboard / Dinner Rolls – \$3 pp**

Sourdough/Turkish bread served with olive oil, balsamic vinegar and Celtic sea salt OR dinner rolls served with butter

#### **Tea & Coffee – \$4 pp**

Barista made coffee or tea

#### **Cheese Platters – \$8 pp**

Cheese platters to share - Brie, blue vein cheese, goats cheese, crackers, quince/fig paste

## **Functions – Cocktail Party**

### **MENU A (SELECTION OF 6 CANAPES) \$26PP**

#### **Cold Canapés**

Semi-dried trussed tomatoes with orange balsamic glaze on baby baguette

Smoked trout rillettes and dill

Spanish roasted vegetable tortilla with spicy harissa

#### **Hot Canapés**

Flathead bite topped with aioli

Cumin and coriander chicken skewer with pomegranate molasses

Field mushroom and aged parmesan arancinis



### **MENU B (SELECTION OF 8 CANAPES) \$34PP**

#### **Cold Canapés**

Eye fillet medium-rare roll with Thai herbs and dressing

Smoked chicken with King Island brie

Tasmanian salmon mousse and black caviar tartlet

Leek and crème fraiche mouse with salsa vierge

#### **Hot Canapés**

Queensland barramundi bite with confit garlic aioli

Mooloolaba prawn skewer

Tamarind pork with green papaya pickle

Spinach and feta mini quiche

### **MENU C: PLATINUM CANAPÉS (SELECTION OF 10 CANAPES) \$44PP**

#### **Cold Canapés**

Fresh oysters with wasabi dressing

Prosciutto with melon and white balsamic

Duck pate tart with apple champagne relish

Goats curd and pickled beetroot tartlet

Sugar cured beef eye fillet with sour Thai dressing

#### **Hot Canapés**

Beef and pork albondigas with piperade

Seared scallop with fennel risotto

Thai fish cake with ginger lime dip

Vol-au-vent filled with beef and mushroom ragout

Potato and feta croquette with lime aioli



### **OTHER EXTRAS (SEE OVER)**



## **WALK AND TALK MEALS \$18PP**

### Select a choice of two:

Brioche bun burger with blue cheese, hinterland bacon, cornichons, rocket and homemade aioli  
Thai chicken curry with basmati rice and caramelised chili  
Beef and mushroom ragout with baby chat potatoes  
Slow cooked chicken and olives on a polenta cake  
Roast pepper linguini with parmesan crackers  
Valencia paella

## **DESSERT STATION \$8PP**

Selection of mini cakes, tiramisu OR chocolate mousse, rum balls OR bliss balls, macarons and petit fore

## **Beverage Packages**

### **Basic \$40 per person, 3 hours (\$10 any additional hour)**

**Beer:** Cascade Premium Light, Coopers Mid-strength, Peroni Nastro Azzurro, Corona  
**Wine:** Terroir Sauvignon Blanc (NZ), Ingram Road Chardonnay (Vic), Chalk Hill Shiraz (SA), Habitat Cabernet Merlot (WA), Corte del Pozzo (Organic Biodynamic) Prosecco (Veneto, Italy)

### **Classic \$50 per person, 3 hours (\$10 any additional hour)**

**Beer:** Peroni Leggera, Peroni Nastro Azzurro, Asahi, Corona  
**Wine:** Sidewood Sauvignon Blanc (SA), Xanadu Chardonnay (WA), Riesling Freak No 3 Riesling (SA), Sidewood Pinot Noir (SA), Jansz Cuvee Brut (Tas)

#### **Basic Spirits**

### **Premium \$60 per person, 3 hours (\$15 any additional hour)**

**Boutique Beers from Local Microbreweries:** Stone & Wood, Newstead Golden Ale, Newstead IPA, Burleigh 28 Pale Ale, Barossa Co. Squashed Apple Cider

**Selected Quality Wines:** All wines (9 varieties) offered in-house, by the glass

#### **Basic and Premium Spirits**



## High Tea \$30pp

(available from 10am)

**Savoury:** Mini quiche lorraine, salmon and cream cheese blinis, gourmet finger sandwiches

**Sweet:** Freshly baked muffins and scones served with cream and jam, petit fore

### Beverages:

Barista made coffee or a selection of organic teas \$4pp

Freshly pressed orange or apple juice \$4pp

Sauvignon Blanc (Marlborough, NZ) \$8pp

Tasmanian Cuvee Brut \$10pp

### Group Bookings (12-20 guests)

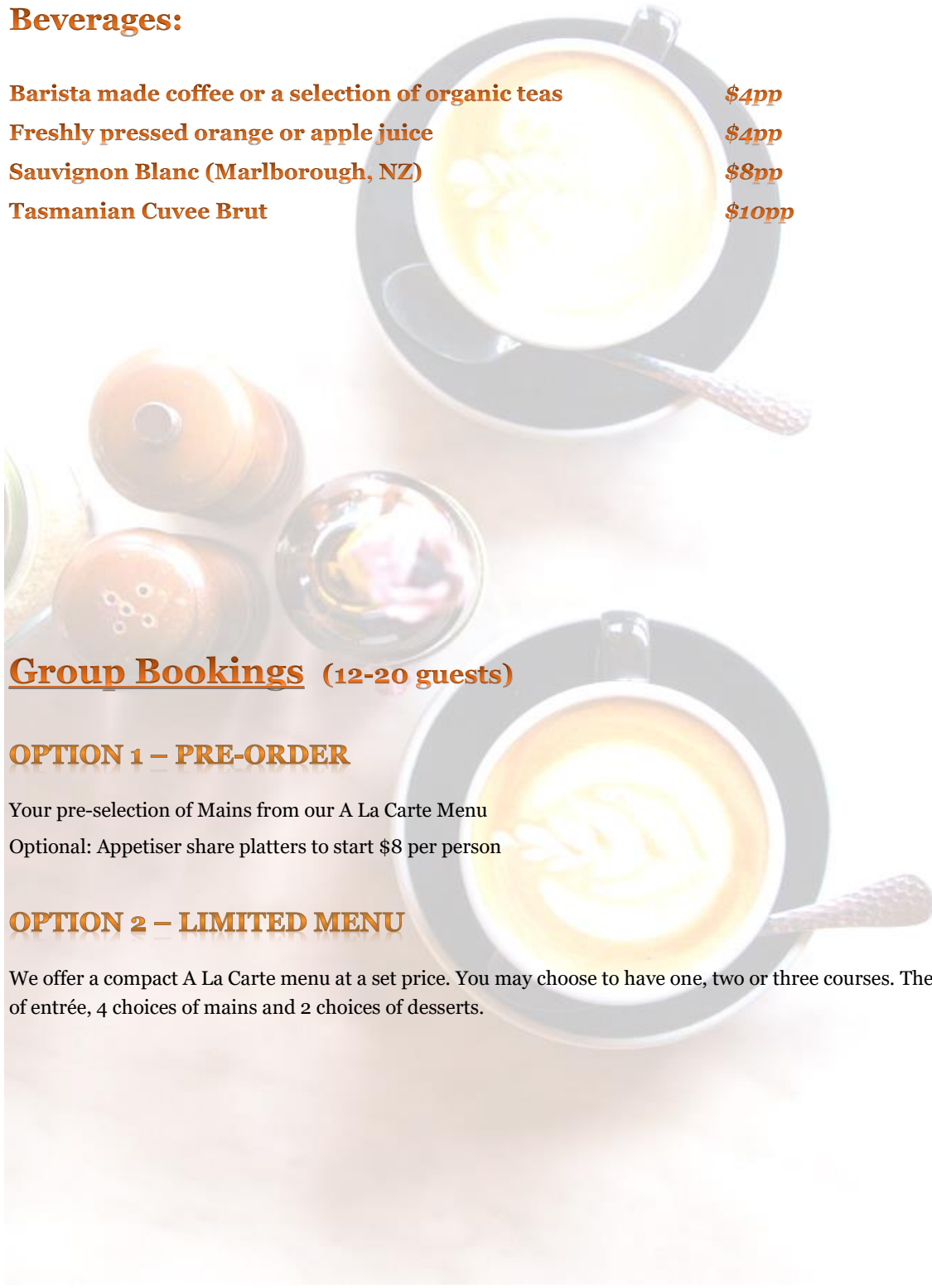
#### **OPTION 1 – PRE-ORDER**

Your pre-selection of Mains from our A La Carte Menu

Optional: Appetiser share platters to start \$8 per person

#### **OPTION 2 – LIMITED MENU**

We offer a compact A La Carte menu at a set price. You may choose to have one, two or three courses. There are 3 choices of entrée, 4 choices of mains and 2 choices of desserts.



# Terms & Conditions

## Staffing

Bar & Service staff are provided

Security staff is charged additional, if required. Security may be required for functions over 60 guests.

## Booking , Deposit & Payment

Approximate numbers must be indicated at time of booking and final numbers must be confirmed seven (7) days prior to function. Final numbers must be within 10% range of original numbers indicated.

A \$200 deposit is required for a group booking up to 20 people and a \$500 deposit for larger functions is required to confirm booking.

The deposit is not refunded in an event of cancellation within ten (10) working days of confirmed date.

The balance is payable within three working days of the function. Payments by EFTPOS will incur a 2% surcharge. Direct Debit payments do not incur a surcharge. One bill per function.

## Menu Selection

Menu selection must be finalised seven (7) days in advance along with any specific dietary requirements.

Note: The menu is subject to seasonal change.

## Exclusive Use

For exclusive use of the restaurant, minimum spend is applicable depending on the time and the day of the week.

Sunday to Wednesday Evening \$1500,

Thursday Evening \$3000,

Friday Evening \$5000,

Saturday Evening \$6500

Monday to Friday Morning or Lunchtime \$1500

Note: The restaurant cannot be booked on the weekend for breakfast or lunch.

## Function Times and Noise

The function commences and concludes at the agreed times. If extension is required at the conclusion of the event, it may be granted at the discretion of management and an additional fee may incur.

Background music only is permitted with music exceeding 75 Db, measured 3m from the source, not permitted.

In consideration to our resident neighbours, evening functions must conclude at 10pm sharp and guests are required to leave the premises quietly to minimise disturbance.

## Customer Conduct

It is expected that guests at the function remain orderly.

Unruly or intoxicated behaviour will not be tolerated as part of Medley's Responsible Service of Alcohol program.

Glass and property damage caused by guests will be charged to the organiser.

## Business Interruption

In the event of business interruption due to unforeseen circumstances, resulting in cancellation of booking, all payments made to that date will be refunded.

