



GROUP BOOKINGS

Areas:

- Library *
- Bistro Communal Table
- Bistro Deck Communal Table
- Dining Room
- Pizza Table
- Pizza Deck *
- Verandah

* Minimum Spend Applies

PLATTERS SELECTION \$18PP

CHOOSE 4 PLATTERS

- ANTIPASTO PLATTER
SELECTION OF CURED MEATS, OLIVES, MARINATED VEGETABLES, FETA, PITA BREAD
- DIP PLATTER
TRIO OF DIPS, TURKISH BREAD, PITA BREAD
- CHEESE PLATTER
CARAMELISED QUINCE, DIGESTIVE BISCUIT, SOURDOUGH TOAST, POACHED MUSCATELLE
- SALT + PEPPER SQUID
HOUSE TARTARE, LEMON, THICK CUT CHIPS
- TRUFFLE, MUSHROOM + GOATS CHEESE ARANCINI
CONFIT GARLIC + THYME AIOLI

STRAIGHT OUT SELECTION \$20PP

CHOOSE 5 OF THE STRAIGHT OUTS

* Add on an extra item \$4pp

- NATURAL OYSTERS
FRESH LIME
- KILPATRICK OYSTERS
BACON, BBQ SAUCE
- CRISPY PEKING DUCK SPRING ROLL
HOUSE FERMENTED PLUM SAUCE
- ARTICHOKE, CONFIT GARLIC, TAHINI DIP
EGGPLANT PICKLE, SESAME BRITTLE, TOASTED TURKISH BREAD
- TRUFFLE, MUSHROOM + GOATS CHEESE ARANCINI
CONFIT GARLIC + THYME AIOLI
- SALTED PRETZELS
COOPERS ALE CHEESE FONDUE, DILL PICKLE
- PORK + CHIVE DUMPLINGS
YUZU, SOY DRESSING, GINGER, CORIANDER, WATER CHESTNUT

PIZZA PACKAGE;

10 PIZZAS \$300 | 20 PIZZAS \$550 | 30 PIZZAS \$750

- GARLIC BREAD TO SHARE
- SELECTION OF PIZZAS
- SIDE SALADS

CLASSIC PACKAGE

TWO COURSE \$35PP

CHOOSE 2 DISHES FROM 'STRAIGHT OUT' TO SHARE OR 2 DESSERTS TO SHARE + CHOICE FROM THE 'CLASSICS' MENU

*ADD EXTRA COURSE \$10PP

'STRAIGHT OUT'

- NATURAL OYSTERS
FRESH LIME
- KILPATRICK OYSTERS
BACON, BBQ SAUCE
- CRISPY PEKING DUCK SPRING ROLL
HOUSE FERMENTED PLUM SAUCE
- ARTICHOKE, CONFIT GARLIC, TAHINI DIP
EGGPLANT PICKLE, SESAME BRITTLE, TOASTED TURKISH BREAD
- TRUFFLE, MUSHROOM + GOATS CHEESE ARANCINI
CONFIT GARLIC + THYME AIOLI
- SALTED PRETZELS
COOPERS ALE CHEESE FONDUE, DILL PICKLE
- PORK + CHIVE DUMPLINGS
YUZU, SOY DRESSING, GINGER, CORIANDER, WATER CHESTNUT

DESSERT

- NEAPOLITAN ICE CREAM TERRINE
FREEZE DRIED STRAWBERRIES, VANILLA WAFER, CHOCOLATE FEUILLETINE
- PASSION FRUIT BAVAROIS
RASPBERRY GEL, COCONUT TUILLE, FRESH BERRIES
- STIRLING PICNIC BAR
CARAMELISED PEANUTS, CHEWY CARAMEL, CHOCOLATE MOUSSE, MERINGUE CAKE
- CHEESE PLATE
CARAMELISED QUINCE, DIGESTIVE BISCUIT, SOURDOUGH TOAST, POACHED MUSCATELLE

'CLASSIC' SELECTION

- FREE RANGE CHICKEN SCHNITZEL
PARMESAN + CORN CHIP CRUMB, FRENCH FRIES, CLASSIC SALAD
- SALT + PEPPER AUSTRALIAN SQUID
TARTARE, FRENCH FRIES, CLASSIC SALAD
- 100% WAGYU BEEF BURGER
BACON, CHEESE, BEETROOT, ICEBERG LETTUCE, TOMATO, PICKLE, SSS SAUCE, FRENCH FRIES
- CHICKEN BURRITO BOWL
HOTSAUCE CHICKEN, CHARRED CORN, BLACK BEANS, RICE, GUACAMOLE, SALSA, SOUR CREAM, CRISPY TORTILLA
- JOSPER ROAST SALAD
PUMPKIN, SILVERBEET, EGGPLANT, ZUCCHINI, BLACK BARLEY, PUFFED RICE, TOASTED ALMONDS, SALSA VERDE, CITRUS YOGHURT
- KI BRAISED LAMB GNOCCHI
FIELD MUSHROOM, TRUFFLE PECORINO, SPINACH, CRISPY SAGE

PREMIUM PACKAGE

TWO COURSE \$55PP

CHOICE OF EITHER ENTRÉE OR DESSERT + CHOICE FROM 'PREMIUM' SELECTION
+ 2 SIDES

*ADD EXTRA COURSE \$10PP

ENTRÉE

- DUCK PANCAKES
FERMENTED PLUM HOISIN SAUCE, SPRING ONION, CUCUMBER, CRISPY SALLOT, CORIANDER
- SLOW ROASTED PORTOBELLO MUSHROOM
BLACK BARLEY, MUNG BEAN SHOOTS, KALE, GREEN TAHINI DRESSING, PINE NUTS
- CRAB + POACHED CHICKEN SALAD
FRESH COCONUT, MINT, CORIANDER, SPING ONION, CHERRY TOMATO, GREEN CHIILLI, COCONUT DRESSING
- CONFIT KING SALMON + WATERMELON SALAD
LEMONGRASS, WATERCRESS, FETA, SAKE + LIME DRESSING
- BURRATA
FRESH HEIRLOOM TOMATO, BLACK GARLIC PUREE, SALSA VERDE, CHARRED SOURDOUGH

DESSERT

- NEAPOLITAN ICE CREAM TERRINE
FREEZE DRIED STRAWBERRIES, VANILLA WAFER, CHOCOLATE FEUILLETINE
- PASSION FRUIT BAVAROIS
RASPBERRY GEL, COCONUT TUILLE, FRESH BERRIES
- STIRLING PICNIC BAR
CARAMELISED PEANUTS, CHEWY CARAMEL, CHOCOLATE MOUSSE, MERINGUE CAKE
- AFFOGATO
VANILLA BEAN ICE CREAM, CHOCOLATE CANNOLI, ESPRESSO, LIQUEUR

CHOICE OF 2 SIDES

- TOMATO CHOP SALAD
CUUMBER, MINT, MEREDITH FETA
- ROAST BRUSSEL SPROUTS
MASSI'S BACON, GARLIC, CHILLI
- STEAMED GREEN BEANS
CAPSICUM + WALNUT PESTO

'PREMIUM' SELECTION

- PAN FRIED PORT LINCOLN SNAPPER
PRAWNS, COCKLES, MUSSLES, SAMPHIRE, BOUILLABAISSE BRANDADE CROQUETTE
- JOSPER ROAST SALAD
PUMPKIN, SILVERBEET, EGGPLANT, ZUCCHINI, BLACK BARLEY, PUFFED RICE, TOASTED ALMONDS, SALSA VERDE, CITRUS YOGHURT
- CRISPY SKIN PORK BELLY
ROASTED PARSNIP, COMPRESSED APPLE, MUNTRIES, SZECHUAN GLAZE
- RED DUCK CURRY
BOK CHOY, SUGAR SNAPS, BEAN SHOOTS, WATERMELON RIND + CELERY PICKLE, STEAMED RICE, BANANA NAAN
- 250G BENDBROOK SCOTCH FILLET
TRUFFLE SALTED HOUSE CUT CHIPS, MUSHROOM KETCHUP, BROCCOLINI, EDAMAME, SESAME, GARLIC ROSEMARY BUTTER

MINIMUM SPENDS

- Minimum food & beverage spends apply to bookings in the Library & Pizza Deck
- In the event of reduction of numbers resulting in your party not reaching minimum food spend of the area a hire fee of up to \$150 will be charged to your card.
- Tailored menus and beverage packages can be pre - arranged on request

MENUS & SPENDS

- Dietary requirements are to be advised upon booking
- Package selection is required 1 week prior along with final numbers
- Changes to menus and pricing are at the discretion of The Stirling Hotel

SEATING REQUESTS

- Due to table configurations, bookings may be spread over multiple tables. We will do our best to seat your group in your requested area. Minimum spends apply to guarantee the Pizza Deck or Library function space.

CORKAGE

- BYO wines fee is \$25 per bottle. If purchased from The Stirling Hotel Cellars a \$10 per bottle price applies with proof of receipt.
- The Stirling Hotel does not take any responsibility for damage to or loss of items.

CAKEAGE

- We welcome you to bring your own celebration cake. For self- service a \$15 fee applies. Alternatively our kitchen staff will plate your cake for \$3.00 per person.

DECORATING

- In the event that you wish to use decorations for your booking, we do require all decorations to be of a discreet nature for the following tables; bistro communal table, bistro deck communal table, veranda & pizza table.
- If you have either the pizza deck or library function space please feel free to discuss your requests with the functions coordinator.

DEPOSITS & CONFIRMATION

- A booking form will be issued as confirmation of booking and credit card details will be required.
- For all bookings you will be required to pay for the package in advance

PAYMENT

- Cash, Visa, MasterCard & American Express are all accepted
- Payment for packages are required prior to the booking date

FINAL NUMBERS & CANCELLATION POLICY

- In the event of cancelation within the 72 hour final confirmation deadline, a hire fee of \$150 will be charged to your card.

SPECIAL DATES | EVENTS

- Special dates are included but not limited to; (NYE, Melbourne Cup, valentine's Day, Easter, Mother's Day, Father's Day)
- Minimum five (5) days cancellation notice or deposit and (ticketed | set menu | package) price is forfeited.
- Public Holidays incur a 15% surcharge on all food and beverage