



Function Packages 2018

At Eighty One we prefer to tailor our menus and events to meet each individual function/event specific needs. Specialising in the shared dining experience for group bookings and carefree, no fuss stand up cocktail functions.

With the wonderful set up of different areas, creating unique atmosphere we cater for every event, whether it be for a Birthday, Corporate Function or Engagement Party. We provide an option of shared dining menus, individual meal options and finger food options, whatever way you would like to celebrate your event.

Contact us now to book, and ask about adding live acoustic music or Mixology classes to your function.

Please organize an appointment with Gary Achari, our General Manager, to work out the logistics of your event.

Ph; 97689555 /0418182125.

CANAPE' OPTION PRICES

2 CANAPES & 1 HANDHELD OPTION \$30 per person

3 CANAPES & 1 HANDHELD OPTION \$35 per person

5 CANAPES & 2 HANDHELD OPTION \$50 per person

CANAPE' OPTIONS

ASIAN TEMPURA VEG MEDLEY

SPICED CHICKEN WINGS AND BLUE CHEESE

GRILLED HALLOUMI WITH SPICED SPINACH, NAAN BREAD (GF)

REEF FISH GOUJONS WITH LEMON DILL AIOLI

BABY LAMB SOUVLAKI WITH MINT YOGHURT

ROASTED PORK BELLY WITH APPLE JAM (GF)

ITALIAN MEETBALL WITH PARMESAN

SALT & PEPPER CALAMARI WITH LEMON DILL AIOLI

BEEF CHIMICHANGA WITH JALEPENOS AIOLI

HAND HELD OPTIONS

BEEF STIR FRY WITH RICE NOODLES IN HOISIN SAUCE (VEG OPTION AVAILABLE) (GF)

BRAISED LAMB RAGOUT WITH RICE

BEER BATTERED FISH AND CHIPS WITH TARTARE SAUCE

THAI GREEN CHICKEN CURRY WITH JASMINE RICE

81 GOURMET SIGNATURE HOT DOGS

DINING EXPERIENCE

PACKAGE ONE:

TWO COURSE MEAL WITH CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT
ALTERNATE DROP
GUEST CHOICE OF TWO ITEMS FROM EACH COURSE OPTION
\$ 50 PER PERSON

PACKAGE TWO:

THREE COURSE MEAL
CHOICE OF THREE ITEMS INCLUDING ENTRÉE, MAIN AND DESSERT.
\$ 65 PER PERSON

SHARED STYLE OPTION PRICES

PACKAGE THREE:

ENTRÉE & MAIN OR MAIN & DESSERT
CHOICE OF THREE ITEMS PER COURSE TO BE SERVED IN SHARED PLATTER
STYLE
\$50 PER PERSON

PACKAGE FOUR:

THREE COURSES
CHOICE OF THREE ITEMS PER COURSE TO BE SERVED IN SHARED PLATTER
STYLE
\$65 PER PERSON

DINING & SHARED PLATTER OPTIONS

ENTRÉE OPTIONS

HUNTERED & GATHERED

Seasonal Vegetable Medley (GF) (STIR FRIED OR STEAMED)

PORK

Crispy skin pork belly with agro dolce + braised cabbage (sweet & sour)(GF)

BEEF

Italian meatballs subs (mini meatball rolls) (GF)

LAMB

Lamb skewers with Greek salad (GF)

FISH

Crispy skin salmon with Asian salad

VEG

Falafel balls with herb aioli (GF)

MAINS OPTIONS

RISOTTO

Mushroom Risotto with cheese, herbs, garlic, and onions

CHICKEN

Spicy chicken curry with jasmine rice

LAMB

Lamb loin with salsa verde, olive and fetta mash

FISH

Crispy skinned salmon with Asian salad

PORK

Crispy skin pork belly with agro dolce & braise cabbage (sweet & sour) (GF)

STEAK

Scotch fillet with potato and greens

DESSERT OPTIONS

STICKY DATE

with whisky caramel & pecans

CHOCOLATE FONDANT

with peppermint ice cream & chocolate crisp

PAVLOVA

with assorted fruits (GF)

RASPBERRY CHEESECAKE

with crumbled shortbread & Turkish delight

