



Function Packages 2017

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.

F I N E F O O D & W I N E
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

3 CANAPE & 1 HANDHELD OPTION \$35 per person

5 CANAPE & 2 HANDHELD OPTION \$50 per person

6 CANAPE & 3 HANDHELD OPTION \$65 per person

CANAPE' OPTIONS

LEMON GRASS CHICKEN, SESAME, LIME EMULSION (GF)

SPICED QUAIL LEGS, LABNE, POMEGRANATE MOLASSES (GF)

SEARED TUNA BLACK PEPPER CARAMEL, CITRUS (GF)

BEEF KOFTE WITH CUMIN, FENNEL AND CUCUMBER RAITA (GF)

PORK BELLY WITH KOREAN BBQ SAUCE, HERBS, KIMCHI (GF)

PUMPKIN ARANCHINI, GRATED PECORINO, GARLIC AIOLI

CHILLED SWEET CORN SHOOTERS, PRAWN BISQUE, KAFIR LIME, CHILLI OIL (GF)

AIR DRIED BEEF, SUMMER PICKLES, HAZELNUTS, BLACK VINEGAR (GF)

DUCK AND CHICKEN LIVER PATE, CHILLI SALTED MACADAMIA, MUSCAT GEL (GF)

SMOKED RICOTTA DUMPLING, TORCHED TELLAGGIO, BROWN BUTTER, HONEY (GF)

HAND HELD OPTIONS

WOK TOSSED PORK AND PRAWN, HOKKIEN NOODLES, HERBS AND PEANUTS

BRAISED LAMB SHOULDER, RAS EL HANOUT, MOGRABEH COUS COUS AND SUMAC YOGHURT

BEER BATTERED FISH AND CHIPS WITH CITRUS MAYO AND LEMON

CHIANG MAI PORK CURRY WITH STEAM JASMIN RICE AND PINEAPPLE (GF)

PASTA ORICHETTI, SMOKED SUNDRIED TOMATOES, PINE NUTS AND PANGRATATTO

GLAIZED OX CHEEK, TRUFFLED POTATOES, KUMARA CRISPS AND CARAMEL JUS (GF)

DINING EXPERIENCE

PACKAGE ONE:

TWO COURSE MEAL WITH CHOICE OF ENTRÉE & MAIN OR MAIN & DESSERT
ALTERNATE DROP WITH AMUSE BOUCHE.

GUEST CHOICE OF TWO ITEMS FROM EACH COURSE OPTION

\$ 55 PER PERSON

PACKAGE TWO:

THREE COURSE MEAL WITH AMUSE BOUCHE
CHOICE OF THREE ITEMS, COMPRISING A MENU FROM WHICH YOUR GUESTS CAN
ORDER FROM ON THE DAY

\$ 75 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

\$60 PER PERSON

DINING EXPERIENCE OPTIONS

ENTRÉE OPTIONS

BEETROOT

Baby beetroot, garlic en croute, black vinegar, horseradish, and chilled feta(*v, gm, nf*)

PORK

Grilled loin, butternut pumpkin, kumara crisps, prosciutto, caramel jus and chives(*gf, nf*)

BEEF

Air dried beef, grapes, kohlrabi, hazelnuts, cauliflower florets, berries (*gf, df*)

LAMB

Spiced back strap, pistachios, new season figs, peas, haloumi, lovage oil and pita (*gm, dm, nm*)

PRAWNS AND SCALLOPS

Seared prawns, scallops, tandoori oil, corn, curry leaves and chicken skins (*gf, df, nf*)

TROUT

Orange cured trout, seasons citrus, yarra valley trout caviar, shoyu, radish and cress

MAINS OPTIONS

RISOTTO

Pumpkin, peas, vermouth, cream cheese, caramelized onion, cashews and pangrattato (*v, gm, nm*)

CORN FED HORMONE FREE CHICKEN THIGH

Spiced grilled, young ginger, rice sticks, kafir lime, chicken chicharon, onion, sesame, herbs. (*gf, df, nf*)

CRESWICK LAMB SHOULDER

Slow braised in lightly spiced aromatic broth, mograbeh, ras-el-hanout, fruits, nuts and yoghurt. (*Dm*)

HIGH COUNTRY PORK BELLY

Twice cooked, browned apple, summer greens, puffed skins and cider gastrique (*gf,nf*)

Fish Of The Day

Please see staff for specials

GRAIN FED NORTHERN RIVERS PRIME ANGUS EYE FILLET 250g

from Darling Downs, New England Tablelands, coastal New South Wales, served with roasted potato, lardons, onion jam and shiraz jus (*gf,df,nf*)

DESSERT OPTIONS

81'S SUMMER MESS

Crumbled meringue, lightly whipped cream, honeycomb, rhubarb and summer fruits (*gf*)

NUTELLA PANNA COTTA

Chocolate royal tine, torched marshmallows, hazelnut praline and berries (*gf*)

BANANA AND MANGO MARQUISE

Ginger nut, banana chip crumble and an orange cardamom cream (*nf*)

SHARED STYLE OPTIONS

SHARE SIZE GARDEN SALAD AND CHIPS WILL BE INCLUDED ON EACH TABLE.

ENTRÉE

BEETROOT SALAD

Garlic croutons, black vinegar and feta (*gm*)

PULLED PORK SLIDER

with Asian slaw, and smoked soy caramel

BUTTER MILK CHICKEN

with citrus mayo and siracha (*nf*)

BREADED CALAMARI

with rocket, lemon and onion (*gf*)

KOREAN STYLE BBQ PORK RIBS

with kimchi dressing (*gf*)

MAIN

FLATHEAD TAILS

Battered flathead tails, steak cut chips, lemon and lime aioli

CRESWICK LAMB SHOULDER

Slow braised in lightly spiced aromatic broth, mograbeh, ras-el-hanout, fruits, nuts and yoghurt. (*Dm*)

