



eightyone

FINE FOOD & WINE

*Eighty One's
Function
Packages
2016/2017*

Eighty One's Canapé Package Selection

*Package 1:
\$25pp Chef's Choice
A selection of 3 Canapé Items*

*Package 2:
\$35pp
A Selection of 5 Canapé Items*

81's Premium Packages

*\$50pp
Beer, Wine or Soft drink on Arrival
A Selection of 5 Canapé Items*

*\$60pp
Cocktail on Arrival
A selection of 5 Canapé items*

Eighty One's Canapé Selection

*Moroccan grilled Chermoula Chicken w
harissa, mint & buttermilk dressing GF*

*Duck & Pork Rillettes w
cherry gel, hazelnut oil & brioche tostada*

*Pork Hock & Pancetta Croquettes w
smoked cornichons & caper emulsion*

*Warm Haloumi w
pumpernickel, vino cotto and baby pears V*

*Beef Rib Roll Ups w
grilled tortilla, onion glaze, tomato & warldoaf*

*Green Pea Falafel w
cucumber, yoghurt and tomato jam V/GF*

*Smoked Salmon w
wild cranberry, pickled egg, whipped roe & dill GF*

*Green Pawns w
potato skins, Serrano dust, flying fish caviar & citrus*

*Pulled spiced Lamb w
leaves, curd, hummus and pomegranates*

Vegan Options Available on Request

Eighty One's Shared Dining Package

Package 1 \$50pp (Min 10 ppl)

A Selection of 2 Smaller Plates

A Selection of 2 Larger Sharing Plates

A Selection of 2 Dessert Options (alternate drop)

Package 2 \$50pp Alternate Drop (Min 15 ppl)

A selection of 2 Smaller Plates

A selection of 2 Larger Plates

A selection of 2 Dessert Options

Package 3 \$60pp (Min 15 ppl)

A Selection of 3 Smaller Plates

A Selection of 3 Larger Sharing Plates

A Selection of 3 Dessert Options (1/3 alternate drop)

Package 4 \$75pp (Min 20 ppl)

Cocktail on Arrival

A Selection of 3 Smaller Plates

A Selection of 2 Larger Sharing Plates

A Selection of 2 Dessert Options

Tea/Coffee

***ADD:** Steak option to any of these packages for an additional \$10*

Eighty One's

Dining Selection

Moroccan grilled Chermoula Chicken w harissa, mint & buttermilk dressing GF

Duck & Pork Rillettes w cherry gel, hazelnut oil & brioche tostada

Pork Hock & Pancetta Croquettes w smoked cornichons & caper emulsion

Warm Haloumi w pumpernickel, vino cotto and baby pears V

Beef Rib Roll Ups w grilled tortilla, onion glaze, tomato & warldoaf

Green Pea Falafel w cucumber, yoghurt and tomato jam V/GF

Smoked Salmon w wild cranberry, pickled egg, whipped roe & dill GF

Green Prawns w potato skins, Serrano dust, flying fish caviar & citrus

Pulled spiced Lamb w leaves, curd, hummus and pomegranates

Larger Plates

Battered Fish and Chips w tartare & lemon

Spiced Boneless Chicken Leg w warm rice salad, puppad crisps, cranberry & buffalo milk dressing GF

Slow Cooked Lamb Neck w ancient grains, harissa, mint, smoked ricotta and whey

Stack of Mushrooms w chermoula, goats cheese, chaat and macerated grapes GF

Twice cooked Pork Belly w sweet potato yuzu and plum jus

Saffron scented Seafood Paella w fennel chorizo and reggiano

Dessert

Rosewater Pannacotta w cardamom gel, pistachio, passionfruit and new season citrus

Orange Curd Tart w fresh fruits and lemon balm

Chocolate Roche w caramelised white choc mousse, hazelnuts and berries