



# 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 to your function.

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

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# EightyOne Function Menu

## Option 1

### **Classic Platter:**

ONE OPTION PER PLATTER

Mini Party Pies  
Mini Gourmet Sausage Rolls  
Dim Sim  
Spring Rolls  
Bruschetta

**\$ 55 – 25pcs – per platter**

### **81 Party Platter:**

Arancini Balls  
Fish & Chips  
Stuffed Mushrooms  
Mini Nachos  
Pizza (Veg, meat lovers, margarita)  
Bocconcini cheese & cherry tomatoes skewers  
Spinach and cheese Fillo

**\$ 69 – 20 pcs – per platter**

### **81 Premium Signature Platter:**

Crispy pork belly bites  
Scallops in cauliflower puree  
Chicken wings  
Prawn lollipops  
Lamb Skewers  
Risotto Spoon  
Smoked Salmon crostini

**\$ 79 PER – 20pcs – per platter**

# EightyOne Function Menu

## Option 2

Sit down or Alternate drop options of two courses: Entrée + Main OR Main + dessert - \$55 per head OR Three courses Entrée, main, dessert - \$65 per head

### Entrée Choices

- Calamari (*gf*)  
Calamari dusted in a salt and pepper seasoning served with Asian salad and Aioli
- Chicken & garlic ball (*gf*)  
Succulent gourmet chicken balls with infused garlic butter served with sweet and spicy aioli
- Aranchini balls (*gf*)  
Mushroom and herb Aranchini balls served with chipotle aioli
- Stuffed Mushrooms  
Golden brown fried Panko crumbed mushrooms Moroccan roasted pumpkin, feta, cream cheese, almond and drizzled with balsamic glaze
- Prawns with Asian Salad (*gf*)  
Marinated prawns with a fresh Asian dressing
- Pork Sliders  
Pulled pork sliders served with slaw and hickory BBQ sauce
- Haloumi mushroom and pear sliders (*veg*)  
Grilled Haloumi Cheese with pear, roasted mushroom and rocket served with garlic aioli

## Main Choices

- **Roasted chicken breast**  
With seasonal roasted vegetables and sweet wine jus
- **Chicken & Chorizo Paella**  
Spanish rice cooked with chicken, chorizo in a safrito sauce
- **Pumpkin, pine nut & feta risotto**  
Arborio rice cooked with honey roasted pumpkin with onion, pine nuts and feta cheese
- **Pork Belly**  
Crispy pork belly with chat potatoes, braised cabbage, broccolini and gravy
- **Crispy Skin Salmon**  
Served with balsamic roasted cherry tomatoes, mandarin salad and finished with butter and capers sauce
- **Pork Ribs**  
Twelve hours slow braised pork ribs finished with your choice of smoky BBQ sauce, Buffalo sauce, or sweet & spicy chipotle served with chips and slaw
- **Porterhouse steak**  
250g steak served with seasonal roast veggies with sweet red wine jus

Two courses \$55 per head OR three courses 65 per head

**If you would like us to tailor an exceptional menu for your function, please talk to our General Manager for all your requirements.**

## DESSERT OPTIONS

- **STICKY DATE**

With butterscotch sauce and ice cream

- **WHITE CHOCOLATE PANACOTTA**

With blueberry compote and honeycomb shards

- **TIRAMISU**

- **CHEESECAKE**

with raspberry coulis