



FUNCTION

PACKAGES

P/H

CANAPÉS

CHOICE OF 6 CANAPES

\$16 PER PERSON

Seafood and duck extra

CHOICE OF 10 CANAPES

\$26 PER PERSON

Seafood and duck extra

CHOICE OF 15 CANAPES

\$38 PER PERSON

Gazpacho, basil and Salsa Verde (V,GF,DF)

Three cheese arancini with garlic aioli (V)

Mini prosciutto, chunky tomato and buffalo mozzarella bruschetta

5 spiced popcorn chicken, aioli

Charred asparagus, balsamic glaze, grated parmesan (V,GF)

Semi dried tomato and feta tartlet with chili jam (V)

Salt and Pepper Squid with lemon aioli **add \$0.50**

Twice cooked sticky chicken wings (GF,DF)

Cajun grilled chicken skewers with sweet chili aioli (GF)

Moroccan meatballs with house made chili jam

Whipped lemon and chive goats curd, rosemary crostini (V)

Prawn crostini with lemon avocado **add \$1.00**

Slow cooked beef, mini buns, homemade chutney

CANAPÉS continued

Pumpkin and zucchini fritter with lemon sour cream (V,GF)

Marinated prawn skewers charred with lemon olive oil (3pcs) (GF) **add \$2.00**

Tempura Australian oysters with Salsa Verde (GF) **add \$1.00**

Twice cooked pork belly with apple glaze (GF)

Mini Thai beef on cos lettuce cups with Asian dressing (GF)

Spiced watermelon and feta bites (V,GF)

Vodka cured salmon and preserved lemon with crispy capers (GF) **add \$1.00**

Seared Tuna, cucumber, soy and wasabi dressing (GF) **add \$1.50**

Truffle crouton, smoked chicken, lemon aioli (DF)

Seared scallops with chorizo and grilled corn, garlic aioli (DF) **add \$2.00**

Grilled prawns with avocado and lime on crispy wonton (GF) **add \$2.00**

Seared Asian duck on crispy garlic potato (GF) **add \$ 1.00**

Lamb kofta with minted yoghurt (GF)

FILLER BOX CANAPÉS

8.50 PER PERSON

Truffle mushroom and zucchini risotto (V,GF)

Thai beef or chicken, glass noodles, fried shallots (GF,DF)

Beer battered fish and chips, homemade tartar (DF)

Chicken or prawn salad (add \$2.00), avocado, croutons, aioli (DF)

SHARE PLATTERS

\$25 PER PLATTER

Milawa cheese board, three type of Milawa cheese, 'Adele & Dale' spiced apple paste, ciabatta, cheese crackers and fresh fruits

Antipasto platter, local selection of salami, prosciutto and homemade bresaola, olives, bocconcini and ciabatta

\$35 PER PLATTER

Seafood platter, oysters, king prawns, scallops, slipper lobster, beer battered fish, hand cut chips, homemade tartar

FORMAL DINING

SET MENU PACKAGES

2 COURSES:

SET \$42 PER PERSON

ALTERNATE \$48 PER PERSON

3 COURSES:

SET \$52 PER PERSON

ALTERNATE \$60 PER PERSON

ENTRÉE

Confit pork belly, spiced pumpkin puree, chorizo and corn salsa (GF)

Seared scallops, smashed pea, seaweed salad, pancetta and anchovy sauce (DF,GF)

Cured Ocean trout, crumbed goats cheese, pickled beetroot and orange jelly

Braised Osso Bucco, polenta, pecorino and wild rocket (GF)

Seared Tuna , squid ink aioli, tomato and wasabi (DF,GF)

Parmesan custard, truffle asparagus, candied onion and baby herbs

Warm salad of radish, golden beetroot, baby fennel and garlic puree

FORMAL DINING continued

MAIN

Homemade ricotta and spinach tortellini, zucchini tagliatelle,
lemon, rosemary & caper burnt butter sauce (V)

Homemade Gnocchi, crispy pancetta, cherry tomato,
creamy garlic and sage sauce

Truffle mushroom and zucchini risotto, baby spinach
and pecorino (GF)

250gr Scotch fillet, garlic potato, watercress salad,
smoked tomato, red wine jus

Twice cooked duck leg, summer squash, wilted kale,
kipfler potato and red wine jus (DF,GF)

Grilled Salmon Fillet, roasted corn, chorizo, wild rocket,
lemon and tarragon sauce (GF)

Rutherglen lamb rump, braised eggplant, freekeh,
pomegranate and balsamic glaze (DF)

Twice cooked lamb, ratatouille, baby spinach
and minted labneh (GF)

Yallandra chicken breast, wild mushrooms, celeriac remoulade,
creamy garlic and tarragon sauce (GF)

DESSERT

Honey pannacotta, braised fruits, crumble and berry coulis (GF)

Sticky date, salted caramel and caramelized banana

Chocolate brownie, strawberry mousse, dried berries and raspberry glaze

Mini lemon tarts with Chantilly cream and broken meringue

Chocolate parfait, macerated cherries and lemon curd (GF)

BREAKFAST

\$4.00 EACH

Chocolate and Berry Muffins (V)

\$7.00 EACH

Choice of Nutella, spreads, aged cheddar, ham or smoked salmon croissant (V)

Toast with spreads (3pcs) (V)

\$8.00 EACH

Fruit toast with spreads (2pcs)

Mushroom and spinach slider, hollandaise

\$10.00 EACH

Mini granola, berries and yoghurt (V)

Fried egg and bacon burger, aged cheddar

Eggs florentine slider, fried egg, baby spinach, hollandaise

Eggs benedict slider, fried egg, grilled ham, hollandaise

\$20.00 EACH

Fruit platter, selection of local and fresh fruits

Please note: Gluten free bread available



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