



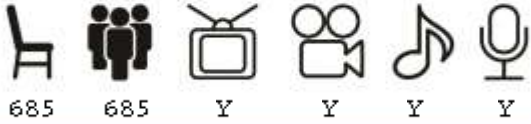
Functions

AT THE

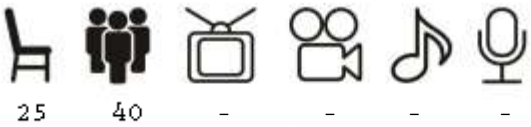
Provincial

SPACES

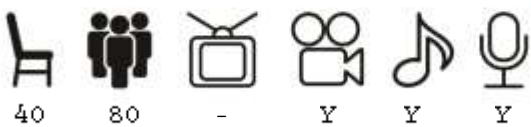
WHOLE VENUE



THE PARLOUR



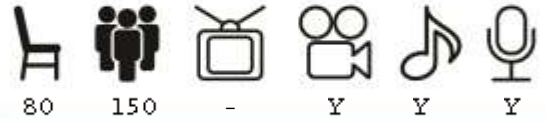
CHAMELEON BAR



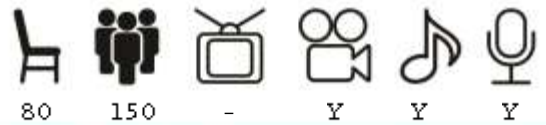
SPACES



THE SALON

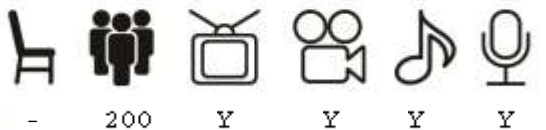


THE COURTYARD



THE ROOFTOP

FITZROY'S NEWEST ROOFTOP SPACE IS AVAILABLE FOR EXCLUSIVE HIRE. COMPLETE WITH PRIVATE BAR, LUSH GREENERY, VINES AND STUNNING VIEWS OVER BRUNSWICK STREET.



CANAPÉS

5 PIECE | \$15PP

MINI BEEF AND BURGUNDY PIES

VEGETABLE SPRING ROLLS,
SWEET CHILLI SAUCE

SATAY CHICKEN SKEWERS (GF)

GOATS CHEESE AND SPINACH PASTIZZI

CHOICE OF SLIDER:
BEEF, PORK OR MUSHROOM

7 PIECE | \$20PP

MINI BEEF AND BURGUNDY PIES

VEGETABLE SPRING ROLLS,
SWEET CHILLI SAUCE

SATAY CHICKEN SKEWERS (GF)

GOATS CHEESE AND SPINACH PASTIZZI

ASSORTED SUSHI ROLLS (GF,VO)

SWEET POTATO EMPANADA

CHOICE OF SLIDER:
BEEF, PORK OR MUSHROOM

9 PIECE | \$25PP

MINI BEEF AND BURGUNDY PIES

VEGETABLE SPRING ROLLS,
SWEET CHILLI SAUCE

SATAY CHICKEN SKEWERS (GF)

GOATS CHEESE
AND SPINACH PASTIZZI

ASSORTED SUSHI ROLLS (GF,VO)

SWEET POTATO EMPANADA

MAC N CHEESE CROQUETTES

ROAST DUCK RICE PAPER ROLLS (GF)

CHOICE OF SLIDER:
BEEF, PORK OR MUSHROOM

CANAPÉS

COLD CANAPÉS

ROAST DUCK RICE PAPER ROLLS (GF) \$70

SMOKED SALMON, CREME FRAICHE (GF) \$70

ASSORTED SUSHI ROLLS (GF,VO) \$60

NATURAL OYSTERS (GF) \$75

VEGAN

SWEET POTATO
AND CASHEW EMPANADA \$70

LEEK AND SHIITAKE
SPRING ROLLS \$60

SOUTHERN STYLE
CAULIFLOWER BITES \$65

SWEET POTATO
AND SPINACH PAKORA \$60

MISO GLAZED EGGPLANT BITES \$65

SWEET

LEMON TART (V) \$65

MINI PAVLOVA (GF,V) \$65

CHOCOLATE TART (V) \$65

HOT CANAPÉS

BEEF & BURGUNDY PIE \$65

MAC N CHEESE CROQUETTES \$75

S&P CALAMARI (GFO) \$70

BBQ PORK BUNS \$80

SATAY CHICKEN SKEWERS (GF) \$75

MINI PORK SAUSAGE ROLLS \$65

VEGETARIAN

RICE PAPER ROLLS (GF) \$60

GOATS CHEESE & SPINACH PASTIZZI \$60

TOMATO AND MOZZARELLA
ON CHARCOAL CRACKERS (GF) \$50

FRIED CAULIFLOWER BHAJI \$60

ROAST PUMPKIN
WITH WHIPPED FETA (GFO) \$55

BUNS

BEEF SLIDERS \$90

PULLED PORK SLIDERS \$90

MUSHROOM SLIDERS (V) \$80

MINI HOT DOGS \$80

SET MENU

2 COURSE \$45PP | 3 COURSE \$60PP

ENTRÉE

CRISPY PORK BELLY, APPLE PUREE, ROAST ONION (GF)

CONFIT SALMON, CELERIAC PUREE, PICKLED FENNEL (GF)

TEMPURA PRAWNS WITH PICKLED CUCUMBER & CARROT SALAD
WASABI MAYONNAISE

RARE ROAST BEEF, HORSERADISH, CONFIT POTATO (GF)
WARMED TOMATO & MOZZARELLA SALAD WITH BASIL & ROQUETTE (GF,V)

MAINS

BRAISED LAMB SHOULDER, MASH POTATO, LENTILS (GF)

PAN FRIED SALMON, WARM KIPFLER AND ROQUETTE SALAD (GF)

CHICKEN MARYLAND, ROAST BABY VEGETABLES, CARROT PUREE (GF)

ROAST PORK CUTLET, GLAZED DUTCH CARROT, (GF)
SWEET POTATO PUREE

WILD MUSHROOM RISOTTO (GF,V)

DESSERT

LEMON TART, ITALIAN MERINGUE

ETON MESS, LEMON AND RASPBERRY (GF)

CHEESECAKE, WARM HONEY

WARM APPLE PIE, VANILLA ICE-CREAM

RHUBARB CRUMBLE, WARM CUSTARD

SHARED SET MENU

OUR SHARED SET MENU IS DESIGNED TO BE
SERVED IN THE CENTRE OF THE TABLE WITH
ACCOMPANYING SIDES.

SELECT ONE OPTION

ROASTED TOP SIDE OF BEEF
(SERVED MEDIUM RARE)

PRESSED PORK BELLY

SMOKED LEG OF LAMB
(SERVED MEDIUM RARE)

TRUFFLED MUSHROOM NUT ROAST

SERVED WITH SIDES

HONEY ROASTED CARROTS, PALM SUGAR PARSNIPS
GARLIC ROASTED POTATOES, CONFIT SWEET POTATOES
BROCCOLI & CAULIFLOWER GRATIN, BUTTERED GREENS
PARSNIP CRISPS, LASHINGS OF GRAVY
YORKSHIRE PUDDINGS, HORSERADISH,
MUSTARDS AND CHUTNEYS

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR SEPARATELY,
PLEASE ADVISE OUR FUNCTIONS MANAGER OF ANY DIETARY
REQUIREMENTS 7 DAYS PRIOR TO YOUR FUNCTION.

BBQ PACKAGE

BBQ PACKAGE

\$10PP

SELECTION OF SAUSAGES, BREAD & CONDIMENTS

\$15PP

SELECTION OF SAUSAGES, POTATO SALAD, GARDEN SALAD,
BREAD AND CONDIMENTS

\$25PP

SELECTION OF SAUSAGES, PORTERHOUSE,
POTATO SALAD, GARDEN SALAD, BREAD AND CONDIMENTS

\$35PP

BEEF, CHICKEN AND LAMB SKEWERS, PORTERHOUSE
OR LAMB RUMP, PRAWNS, SELECTION OF HOUSE SALADS

BEVERAGE PACKAGES

PREMIUM PACKAGE

2 HOURS \$30PP | 3 HOURS \$40PP
4 HOURS \$50PP

1 SPARKLING WINE
1 WHITE WINE
1 RED WINE
1 DRAUGHT BEER
1 CIDER ON TAP
ALL SOFT DRINK AND JUICE

DELUXE PACKAGE

2 HOURS \$40PP | 3 HOURS \$50PP
4 HOURS \$60PP

1 SPARKLING WINE
3 WHITE WINES
3 RED WINES
2 CRAFT BEERS
1 CRAFT CIDER ON TAP
SELECTION OF AUSTRALIAN AND
INTERNATIONAL BOTTLED BEERS AND ALL
SOFT DRINKS AND JUICES

SPIRITS

ADD OUR SPIRIT PACKAGE TO ANY
BEVERAGE PACKAGE + \$20PP

SPIRIT PACKAGE INCLUDES
VODKA | GIN | BOURBON | WHISKY | RUM

COCKTAILS

TREAT YOUR GUESTS TO
A COCKTAIL ON ARRIVAL.

\$12 PER COCKTAIL
WHEN YOU ORDER MORE THAN 40.
PLEASE SPEAK TO A MEMBER
OF OUR FUNCTIONS TEAM FOR
FURTHER INFORMATION.

BAR TAB ON CONSUMPTION

A BAR TAB CAN BE SET UP FOR THE
DURATION OF YOUR EVENT WITH YOUR
PREFERRED SELECTION OF BEVERAGES AND
SPECIFIED LIMIT.

OUR STAFF WILL KEEP YOU
INFORMED OF THE BALANCE
THROUGHOUT THE EVENT.

CASH BAR

WITH FULLY STOCKED BARS AND BEERS
ON TAP, YOUR GUESTS WILL BE
ABLE TO SELECT FROM A LONG LIST OF
DRINKS WHICH THEY CAN PURCHASE
THROUGHOUT YOUR FUNCTION.

CORPORATE PACKAGES

BREAKFAST PACKAGE

SEATED BREAKFAST \$20PP

INCLUDES TEA & COFFEE STATION & BOTTOMLESS JUICES

CHOICE OF:

POACHED FREE RANGE EGGS—SMOKED NZ SALMON, ARABIC PESTO

SCRAMBLED EGGS— PERSIAN FETA, CORN AND GARDEN PEA PANCAKE

BRIÔCHE—KAISERFLESH, MUSHROOM, BÉARNAISE SAUCE

THE DELUXE CLASSIC BIG BREAKFAST

CRUNCHY GRANOLA—FRESH YOGHURT, PEACHES, HONEY

PREMIUM PACKAGE \$35PP

MORNING TEA

ASSORTED PASTRIES, FRUIT PLATTER, SELECTIONS OF TEA, COFFEE,
MINERAL WATER & JUICES

LUNCH

SELECTION OF SANDWICHES

AFTERNOON SCONES WITH JAM & CREAM,

TRIPLE CHOCOLATE BROWNIES & SET LEMON CREAM POTS,
SELECTION OF TEAS, COFFEE, MINERAL WATER & JUICES

EXECUTIVE PACKAGE \$45PP

MORNING TEA

ASSORTED PASTRIES, FRUIT PLATTER, SELECTIONS OF TEA, COFFEE,
MINERAL WATER & JUICES

LUNCH

SELECT A MAIN COURSE FROM OUR A LA CARTE MENU

AFTERNOON TEA

SCONES WITH JAM & CREAM, TRIPLE CHOCOLATE BROWNIES & SET LEMON CREAM POTS,
SELECTION OF TEAS, COFFEE, MINERAL WATER & JUICES

MORNING OR AFTERNOON TEA \$20PP

ASSORTED PASTRIES & FRUIT PLATTER, COFFEE, SELECTIONS OF TEA,
MINERAL WATER & JUICES

OR

SCONES WITH JAM & CREAM, TRIPLE CHOCOLATE BROWNIES & SET LEMON CREAM POTS,
SELECTION OF TEAS, COFFEE, MINERAL WATER & JUICES

PIZZA

MARGHERITA \$19

TOMATO, MOZZARELLA, BASIL (V/VGO)

PROSCIUTTO \$23

ROCKET, BALSAMIC

PEPPERONI \$20

CLASSIC

BARBECUE CHICKEN \$20

BACON, MUSHROOMS

CAPRICCIOSA \$21

HAM, MUSHROOMS, ANCHOVIES, OLIVES

SMOKEY VEG \$18

CHARRED EGGPLANT, ZUCCHINI, PEPPERS (V/VGO)

HAM & PINEAPPLE \$19


SHAVED HAM, PINEAPPLE

WILD MUSHROOM \$20

TRUFFLE BASE, OYSTER MUSHROOMS, PORTOBELLO, THYME (V/VGO)

ALL OUR PIZZAS CAN BE MADE ON A GF BASE

OR WITH VEGAN CHEESE



299 BRUNSWICK STREET,
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#THEPROVINCIALHOTEL