



SUBIACO
HOTEL

Contents

Breakfast / Morning & Afternoon Tea	2
Sandwiches & Panini	4
Cocktail Food	
Cold Canapés	3
Hot Canapés	3
Stand Up Substantials	3
From the Oyster Bar	4
Desserts	4

* 15% surcharge on public holidays

EVENTS MENU

Breakfast / Morning & Afternoon Tea | *Minimum 20 per item

cost per item

Mini fruit pot w yoghurt & local honey	2.8
Monte carlo	2.8
Scones, jam & cream	2.8
Mini banana bread	3.0
Apple turnover	3.0
Chocolate macaroon	3.0
Potato & herb frittata	3.0
Mini porridge pot, fruit compote, maple syrup	3.0
Raspberry muffin	3.5
Avocado, vine ripened tomato, goats cheese on sourdough crouton	3.5
Smoked salmon bagel, dill crème fraiche	7.0

Sandwiches & Panini | multigrain, sourdough, full size *cost per item*

Bacon, aioli & rocket	10.0
Leg ham, swiss cheese & seeded mustard	10.0
Garden salad selection	10.0
Smoked salmon, cream cheese, capers	12.0
Brie cheese & red currant	12.0
Poached chicken spinach, dill mayonnaise	12.0
Rare roast beef, horseradich cream, greens	12.0

EVENTS MENU

Cold Canapés | *Minimum 20 per item

cost per item

Feta & cherry tomato tartlet	3.5
White anchovy on sourdough toast	3.5
Chicken or vegetable sushi, soy sauce & wasabi	3.6
Smoked salmon blini, chive crème fraiche	4.5
Spanner crab tartlet, avocado & avruga caviar	6.0

Hot Canapés | *Minimum 20 per item

cost per item

Crumbed feta bite w pickled cucumber	2.8
Pumpkin & sage arancini w tomato relish	2.8
Southern fried buttermilk chicken bite, chipotle mayonnaise	3.5
Chilli beef short rib bao bun, cucumber, coriander	3.5
Caramelised onion & feta pissaladière	3.5
Sticky glazed pork belly, apple puree	4.0
Lamb kofta w tahini yoghurt	4.0
Mini quiche lorraine	4.0
Gourmet steak pies w gentleman's relish	4.5

Stand Up Substantials | *Minimum 10 per item

cost per item

Mini subi beef burger, pickles, onion & cheddar cheese	9.0
Wok fried chicken noodles, vegetables	9.0
Seasonal mushroom risotto w truffle oil	9.0
Beef cheek, mash potato & red wine jus	9.0
Tempura battered fish & chips	9.0

EVENTS MENU

From the Oyster Bar | * Minimum 1 dozen

\$4.50 each

Freshly shucked oysters *with your choice of*
Smoked sea salt
Green chilli, coriander, mint & lime salsa
Ponzu, fresh lemon & lime
Black pepper, confit fresh lemon zest
Shallot & red wine vinegar

Dessert Canapés | *Minimum 20 per item

cost per item

Lemon curd tartlet	3.5
Crème brûlée	3.5
Tiramisu	3.5
Cappuccino éclair	3.5
Valrhona & cocoa nib tartlet	3.5
Sticky flourless orange cake	3.5
Valrhona chocolate cake w chantilly cream	3.5

Cheese Platter

Local and international cheeses, fruit, bread & crackers	55.0
--	------