**Function & Group Dining Menus**

**Spring / Summer 2023/2024**

**Ground Floor Private Dining Room**

**(no cocktail parties, dining only**)

* Maximum seated capacity is 30 people over three tables
* Can seat up to 16 people on one of the tables
* $2000 min spend
* $2500 min spend Thursday’s, Friday’s, Saturday’s in December

**1st Floor Function Room**

* Seated dining functions & cocktail parties available
* Maximum seated capacity is 90 people
* Maximum cocktail party is 120 people
* Has own private bar & toilets
* Audio & visual equipment available at no cost
* $2000 / $3000 min spend depending on sessions required

**Outside Dining and Drinking Pod**

* Undercover, heated alfresco dining for up to 18 people
* Great to watch sporting events such as Grand Final & Spring Carnival

(has its own T.V.)

* Can seat 16 people on 1 table
* Available for drinking and or dining functions
* $1500 min spend

We can also cater for groups from 10 to 20 people in our restaurant.

For booking enquires please email info@risingsunhotel.au

**REDUCED PUB CLASSICS**

$40 Per Head

Prawn Linguine

cherry tomato, chilli, garlic, white wine, parsley

Chicken Schnitzel

slaw, chips & gravy

Veal Schnitzel

herb crumb, slaw, chips & gravy

Beer Battered Fish & Chips

mixed leaf salad, tartare sauce

Chicken Parmigiana

ham, mixed leaf salad, chips & gravy

Golden Tofu & Vegetable Curry

shitake, steamed rice,

roti bread & herbs *(v,gf,ve less roti)*

300g Wanderer Porterhouse

char grilled with chips & salad, red wine jus

$60 Per Person

Ricotta Sage Gnudi

(light Italian dumpling), roasted cauliflower,

king brown mushrooms, garlic spinach, almonds, grana padano (v)

Prawn Linguine

cherry tomato, chilli, garlic, white wine, parsley

Fish of the Day

as per the daily specials board

Herb Crumbed Veal Schnitzel

coleslaw, chips, lemon

Chicken Parmigiana

ham, mixed leaf salad, chips & gravy

300g Wanderer Porterhouse Steak

char grilled with chips & salad, red wine jus

House Crumbed Lamb Cutlets

mash, peas & gravy

To Finish

Trio of Cheese Platter

quince jam, pickled raisins, crackers & nuts

$65 per person

Entrée

Rising Sun Platter to share

salt & pepper calamari, beef kofta & chili prawns

Main

Ricotta Sage Gnudi

(light Italian dumpling), roasted cauliflower,

king brown mushrooms, garlic spinach, almonds, grana padano (v)

or

Fish of the Day

as per our daily specials board

or

Veal Schnitzel

herb crumb slaw, chips & gravy

or

300g Wanderer Porterhouse

char grilled with chips & salad, red wine jus

$70 per person

To Start

Mixed Olives

marinated olives with grilled Turkish bread

Entrée

Rising Sun Platter to Share

salt & pepper calamari, beef kofta & chilli prawns

Mains

Golden Tofu & Vegetable Curry

shitake, steamed rice, roti bread & herbs

*(v,gf,ve less roti)*

or

Fish of the Day

as per our daily specials board

or

Crumbed Veal Schnitzel with slaw and chips & gravy

or

300g Wanderer Porterhouse

char grilled with chips & salad, red wine jus

$85 per person

To Start

Oysters

natural with shallot vinaigrette

Entrée

Rising Sun Platter to share

salt & pepper calamari, beef kofta & chili prawns

Main

Ricotta Sage Gnudi

(light Italian dumpling) roasted cauliflower,

king brown mushrooms, garlic spinach, almonds grana padano (v)

or

Fish of The Day

as per specials board

or

300g Wanderer Porterhouse

char grilled with chips & salad, red wine jus

or

350g Westholme Wagyu Rump

char grilled with chips & salad, red wine jus

Desserts

Sticky Date Pudding

butterscotch sauce & vanilla ice-cream

or

Vanilla Creme Brulé

homemade pistachio biscotti

**Canape Platters**

**Menu 1 (minimum of 4 platters) $120 per platter**

Each platter has a total of 60 portions per platter which includes -

* 20 x Homemade Sausage Rolls
* 20 x Homemade Pizza Slices
* 20 x Mini beef Koftas with Zaatar Olives

**Menu 2 (minimum of 4 platters) $140 per platter**

Each platter has a total of 60 portions per platter which includes -

* 20 x Salt & Pepper Calamari with Aioli
* 20 x Mini beef Koftas with Zaatar Olives
* 20 x Mixed Mushroom Arancini with Black Garlic Aioli

Canape selection and platter numbers need to be confirmed three days before function date.

Note: *You cannot swap items from one menu to another menu, but we can cater for dietary requirements.*