



K I N R O S S
W O O L S H E D
H O T E L

EST. 1988

FUNCTION
PACK

kinrosswoolshed.com.au

STAND UP MENU

CANAPES

- Lamb kofta, tzatziki
 - Chicken wings, korean BBQ sauce
 - Battered flathead, tartare
 - Tomato bruschetta, balsamic glaze
 - Satay chicken skewers, mint yoghurt
 - Meatballs, tomato sugo
 - Pork and fennel sausage rolls, honey mustard
 - Moroccan beef sausage rolls, tomato relish
 - Margherita pizza
 - Tropical pizza
- \$5 per item per person
Minimum 4 items (\$20pp)

SMALL SNACKS

- Pork belly bao, apple and bourbon glaze, sesame seeds
 - Fried chicken bao, slaw, chipotle aioli
 - Cheeseburger slider, tomato sauce, mustard, pickles
 - BBQ jackfruit slider, guac, tomato, chipotle aioli
 - Chipotle chicken pizza
 - Meat lovers pizza
- \$7 per item per person
Minimum 4 items (\$28pp)

BIGGER BITES

THAI BEEF SALAD

mixed leaves, bean shoots, red capsicum, cucumber,
thai dressing, chilli jam

FISH AND CHIPS

beer battered hoki, chips, lemon, tartare

RISOTTO

summer vegetables & goat's cheese

LINGUINE CARBONARA

creamy bacon and garlic linguine, parmesan

FRIED CHICKEN SALAD

cos, radish, cherry tomato, corn & buttermilk ranch dressing

GARLIC PRAWNS

creamy garlic prawns on a bed of coconut rice

\$14 per item per person
Minimum 2 items

THE KINROSS BUFFET

COST \$48.50 PER GUEST

CHOOSE 3 FROM HOT & COLD COMBINATION

STRAIGHT FROM THE OVEN (HOT)

- Pepper crusted beef fillet (cooked medium)
- Apple cider glazed pork loin with baked apple and mango chutney
- Roast chicken with pistachio, cranberry and garlic stuffing

COLD PLATTERS

- Maple, pineapple and bourbon glazed baked leg ham
- Roast turkey breast with brown sugar and mustard glaze

SIDES

- Oven baked breads and condiments
- Oven roasted spuds
- Steamed greens of asparagus, broccolini and beans
- Garden salad of seasonal greens and heirloom tomatoes
- Creamy potato salad with bacon and shallot
- Freshly tossed asian slaw
- Caprese salad of bocconcini, basil and vine ripened tomatoes

ADD SEAFOOD

- Atlantic salmon, tossed w' tomato shallots and creamy ranch
- Cooked king tigers served on ice and cocktail sauce
- Seared half shell scallops drizzled w' pomegranate dressing
- Seafood paella, paprika + tomato flavoured rice

CHOOSE 3
COST: \$25 PER GUEST

ADD DESSERT SELECTION

- Petite pavlova and marinated berry compote
- Pecan and bourbon pie with log cabin maple syrup and cream
- Seasonal fruit platter of melons, fresh berries, grapes, w' honey yogurt
- Individual raspberry and almond tart served w' double cream
- Macadamia and chocolate brownie with vanilla anglaise

CHOOSE 2
COST: \$9.50 PER GUEST