

RAILWAY HOTEL

EST. 1938

function food

The current cocktail sharing food menu is priced at \$28 per person for a minimum of 30 people. You are able to choose a total of six options, equating to approximately 10 pieces of food for each person. In addition to the cocktail sharing food you may choose to have antipasto boards. They are priced at \$200 per 20 people.

Final catering selections and numbers are required a minimum of 14 days prior to your function date. Once payments have been made, no refunds will be offered should your numbers decrease on the evening.



antipasto boards

cured meats, cheeses, grilled vegetables, chutney, olives, quince paste, grapes, crackers, fresh bread



cocktail sharing food

mixed vegetable rice paper rolls, hoisin (gf, vegan)

potato stuffed bread, battered with chickpea flour, tomato sauce (veg)

pea & haloumi croquettes, garlic mayo, napoli, micro herbs (veg)

smoked salmon crostini, goats cheese, capers, spanish onion, dill

lemon salt & pepper squid, garlic aioli (gf available)

fried chicken karaage, snow pea tendrils, onion, yum yum sauce (gf)

lemon garlic & rosemary chicken skewers, mint yoghurt (gf)

assorted pizza slices (gf, veg, vegan, available)

pork & parmesan sausage rolls, tomato relish

pulled lamb sliders, cheddar cheese, baby spinach, mint yoghurt