THE GRID

SET MENU

Please select 2 from each course for an alternate serve

2 courses $55 | 3 courses $65

ON ARRIVAL

Continental Loaf Toasted with garlic butter and mozzarella cheese V

ENTRÉE (PLEASE CHOOSE 2 ITEMS)

Salt & Pepper Squid tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

Southern-fried Chicken Wings golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing

Lemon & Dill Prawn Roll marinated prawns served in a toasted brioche roll with pickled onion, baby cos, celery crunch and fresh chives I

Apple, Fennel & Rocket Salad rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette GF, V

MAIN (PLEASE CHOOSE 2 ITEMS)

Pesto-Crusted Salmon herb and pesto-crusted salmon served with celeriac purée, sautéed cannellini beans, spinach, roasted cherry tomatoes and saffron velouté GFO, M

Five-spice Pork Belly slow-roasted pork belly served with apple and fennel slaw, crispy potatoes, chargrilled pineapple and creamy mustard sauce GF

Chicken and Prawn Scallopini grilled chicken breast fillet, prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF

Pork Meatball Spaghetti house-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb

DESSERT

Chocolate Fondant Pudding soft centred served with vanilla bean ice cream

Individual Sticky Date Pudding served with warm butterscotch sauce and vanilla bean ice cream

V – VEGETARIAN
DF – DAIRY FREE
GF – GLUTEN FREE
GFO – GLUTEN FREE OPTION

THE GRID

SHARED MENU

MENU 1 - $50PP

Margherita Pizza napoli base, cherry tomato, bocconcini, mozzarella and fresh basil V

Grilled Chicken, Bacon & Truffle Fettuccine sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano GFO

Pork Meatball Spaghetti house-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb

Apple, Fennel & Rocket Salad rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette GF, V

MENU 2 - $55PP

Continental Loaf Toasted with garlic butter and mozzarella cheese V

Southern-fried Chicken Wings golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing

Salt & Pepper Squid tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

Choice of Pizzas

Apple, Fennel & Rocket Salad rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette GF, V

MENU 3 - $70PP

Continental Loaf Toasted with garlic butter and mozzarella cheese v

Southern-fried Chicken Wings golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing

Salt & Pepper Squid tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

Grilled Chicken, Bacon & Truffle Fettuccine sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano GFO

Pork Meatball Spaghetti house-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb

Choice of Pizzas

Apple, Fennel & Rocket Salad rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette GF, V

V – VEGETARIAN
DF – DAIRY FREE
GF – GLUTEN FREE
GFO – GLUTEN FREE OPTION

THE GRID

TERMS & CONDITIONS

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of the event.

For lunch and dinner bookings of 10 or more guests, a choice of a shared or set menu must be selected. Choices for set menus are Entrée and Main, Main and Dessert or Entrée, Main and Dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date, final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers, a final invoice will be issued to the Event Organiser.

The final invoice payment is required (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date - post final payment - will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The client agrees that beverages will be charged according to the venue's records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via Credit Card on the day of the event.

The client must provide Catering HQ the final menu choices and numbers of guests attending the event in writing no later than seven (10) days prior to the event date.